

FOR A TASTE OF TRADITION

Marinera with Cantabrian anchovy (grade 0)

€2.50

French Gillardeau oyster

€4.20

Grilled scallop

€3.50

Mullet roe

€1.90/unit

Premium mojama (cured tuna)

€1.90/unit

Grilled rock octopus with parmentier (600-800g)

(½ portion: **€11.00**)

€21.00

Clams with pine nuts and sherry

€18.00

Grilled Spanish squid with romesco sauce (100g)

€7.00

White shrimp (boiled or grilled) (100g)

€10.00

75% Iberian field-fed ham

€19.00

Iberian ham and Grana Padano croquette

€2.50

Cuttlefish croquette with its ink aioli

€2.50

Crispy cod fillet with Murcian ratatouille and garlic mayo
€3.00

Vulcano prawn skewer with romesco and plankton mayo
€2.50

Gallopedro Vulcano (John Dory). Vulcano's signature dish. (See photo)
€12.90

Squid stuffed with sherry and its ink
€12.00

Artichoke stuffed with hake and prawn, with saffron sauce
€4.90

"El Soto" Russian salad with pickled bonito
€5.50

Lamb chapinas with tender garlic and mushrooms (300g)
€18.00

CHEESE SELECTION

Grana Padano D.O.P. Parmesan (12 months)
€12.00

Aged Manchego cheese
€12.00

Beemster Royaal Gouda (12 months)
€12.00

Selection of cheeses platter
€14.00

MARINATED SPECIALTIES

Red tuna tartare with passion fruit cream

€18.00

Salmon tartare with guacamole

€16.00

SELECT BITES

Grilled tenderloin slider

€9.00

Certified beef rib brioche, 48 hours in the Jospers oven, with Korean tartar sauce (See photo)

€9.00

Veal snout with tripe, chorizo, and León black pudding

€9.00

Oxtail with crispy potato

€9.00

Angus burger (120g) with Jospers-smoked bacon and melted Beemster Royal Gouda cheese

(Double burger: +€5 for an extra 120g of Angus)

€11.00

FROM THE GARDEN

Seasonal tomato with bonito, stems, and olives

€14.00

Baby gem lettuce with seasonal tomato, tuna belly, garlic-roasted piquillo peppers, and chupadedos olives

€14.00

Greek salad with Feta cheese

€14.00

Grilled fresh vegetables

€8.00

FROM THE SEA

Grilled sea bass with vegetables

€18.00

Grilled gilthead bream with vegetables

€17.00

Grilled tuna belly tataki

€24.00

Grilled turbot with vegetables

€21.00

Daily market fish (price varies)

S/M

A TRIBUTE TO FIRE

Grilled beef tenderloin with Jospir-baked potatoes

€21.00

Matured Galician beef ribeye (60-80 days) (See photo)

€55/kg

Black Angus ribeye (40-60 days matured)

€55/kg

Galician entrecote with potatoes and padrón peppers

€24.00

American Black Angus entrecote with potatoes and padrón peppers

€32.00

Vulcano-style roasted shoulder of baby goat (Chef's specialty)

€28.00

Grilled Segureño lamb chops with ajo cabañil potatoes (See photo)

€18.00

Quarter of Murcian-style suckling lamb (Min. 2 people)

€42.00

Grilled Iberian pork shoulder with Parmesan and molasses

€16.00

FROM CALASPARRA (RICE SPECIALTIES)

(Price per person. Minimum 2 people)

Rice with baby squid

€12.00

Arroz a banda (seafood rice)

€14.00

Rice with octopus

€16.80

"Caldero" from Mar Menor (traditional Murcian seafood rice)

€16.00

Creamy rice with monkfish and prawns

€16.00

Rice with grilled beef rib

€14.00

Custom rice dishes on request: lobster, rabbit, scarlet prawn...
(Ask for availability)

S/M

SWEET ENDINGS

Three-cheese baked tart with seasonal jam

€5.00

Nougat semifreddo

€5.50

Millefeuille with whipped cream and hot chocolate

€5.50

Brioche French toast with white chocolate and milk meringue ice cream

€5.50

Grandma's chocolate tart with hot chocolate

€5.00

Chocolate and caramel tart

€5.50

Dulce de leche and tofu flan

€5.00

Whiskey tart

€5.50

Lemon sorbet with cava

€4.50

Mango sorbet

€4.50

Seasonal fruit

€4.00