

RESTAURANTE  
**ENTRADAS- STARTERS**  
CONSOLACIÓN

*Pan y Picos - Bread*

*Sopa de Picadillo-Soup with ham, boiled egg and fried Bread*

*Sopa de Pescado - Fish Soup*

*Gazpacho con Guarnición - Cold Soup*

*Ensalada de la Casa - Mixed Salad*

*Ensalada de Aguacate con Atún - Ovocado with Tuna*

*Ensalada de Queso de Cabra - Salad with goat's milk cheese*

*Pimentada - Baked Pepper, onion and Tuna Salad*

*Champiñones Rellenos - Mushrooms with Ham and Prawn*

*Berenjenas Rellenas de Jamón - Stuffed aubergine with Ham*

**PARA PICAR - STARTERS**

*Jamón Ibérico de Bellota - Iberian Cured Ham*

*Foie de Pato al Luis Felipe - Duck Foie*

*Bacalao Dorado - Scrambled eggs with cod*

*Pulpo a la Gallega - Octopus Galician style*

*Chipirón a la Plancha - Griddled Squid*

*Almendritas a la Plancha - Griddled Small cuttlefish*

*Cocoñas en salsa verde - Cod in Green Sauce*

*Almejas a la Marinera - Grooved carpet shells marinera*

*Coquinas o Chirlas - Donax clams with garlic*

*Huevas de Merluza - Griddled or Fried Hake*

*Langostinos Cocidos - Boiled King Prawns*

*Langostinos Plancha - Grilled King Prawns*

*Gambas Blancas Cocidas - Boiled Prawns*

*Cigalas - Crawfish*

**FRITOS - FRIED FISH**

*Puntillitas - Fried Small Squid*

*Acedías - Fried Wedge Soles*

*Chocos - Fried Cuttlefish*

*Boquerones - Fried Anchovies*

*Salmonetitos - Fried Red Mullet*

*Tortillitas de camarones - Fried camaron omelette*

RESTAURANTE  
CONSOLACION

## PESCADOS - FISH BY WEIGHT

### **PLANCHA - GRIDDLED**

*Lenguado o Rodaballo - Griddled Sole or Turbot*

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*Dorada o Lubina - Griddled Gilt-head or Bass*

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*Besugo a la Bilbaina - Seabream Bilbaina Style*

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*Baila a la Espalda - spotted seabass*

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*Corvina - Griddled Croaker*

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*Merluza Plancha - Griddled Hake*

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*Salmonetes - Griddled Red Mullet*

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*Pez Espada - Griddled Swordfish*

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*Ventresca de Atún - Griddled Tuna Belly*

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### **HORNO - BAKED**

*Dorada o Lubina a la Sal-Gilt-head or Bass baked in salt*

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*Dorada o Lubina al horno - Baked Gilt-head or Bass*

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### **SALSA - SAUCE**

*Bacalao Vizcaína, Pill Pill - Cod Vizcaína or Pill Pill Style*

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*Atún al Jerez - Tuna Jerez Style*

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*Corvina a la Marinera o Roteña - Croaker Marinera*

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*Merluza "artemisa" - Hake with prawns, donax clams*

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*Roast-beef de Atún- Roast- beef of Tuna*

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*Cazuela de Corvina en Caldereta - Croaker Stew*

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## CARNES - MEATS

*Solomillo ibérico relleno- Griddled Iberian pork tenderloin with nuts and chestnut sauce*

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*Solomillo de Ternera al foie - Griddled Veal Tenderloin with foie and Mushrooms*

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*Entrecot Roquefort - Veal Entrecot with Roquefort*

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*brazuelo de Cordero Lechal - Roast leg of Lamb*

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*Chuletitas de Cordero - Griddled Lamb Chop (4 unid.)*

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*San Jacobo*

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*Lomo de Cerdo - Griddled Pork Loin*

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