



SEÑUELO

DISTRITO MAR



RESTAURANT

APPETISERS

Prawn liquid croquette (1,2,3,14)

€4,00

**Lamb butter Anchovy López brioche
(1,7,4)**

€4,20

Raw oyster Gillardeau (14)

€4,30

**King crab salad with pickles and
torreznos marinos (crispy fried fish skin)
(7,4,3,14)**

€8,00



INDIVIDUAL STARTERS

We recommend one per person

- Shiso in tempura sam, clòtxina
(Valencian mussel) in brine and lobster
garlic mayonnaise (1,2,3,4,7,14)
€8,00
-
- Moluscada (mollusc seafood mix) on a
Valencian stew base with sea veggies
(2,4,14)
€9,50
-
- Candied baby shrimp, citrus
gazpachuelo (Malaga fish mayonnaise
soup) and vanilla oil (2,4,7,14)
€10,00
-
- Semi-salted dentex, iced lime,
spearmint and chives (4)
€12,00
-
- Tuna belly dry-aged at home,
with beef emulsion and pickles (4)
€12,00
-
- Langoustine tartar with pine nut praline
and thawing lemon (2,7,8,14)
€12,00
-
- Baby artichokes stewed
with chargrilled langoustine (2,4,1,3,12,14)
€14,00
-
- Chargrilled *foie* with lobster and beluga
caviar (2,4,12,14)
€18,00

STARTERS TO SHARE

2 people minimum

- Culotte steak tartar dry-aged for 30
days, with charcoal grilled marrow
(3,7,8,11,10)
€25,00
-
- Grilled rock lobster frit, with black
truffle, potato and egg (2,3,4,7,10,14)
PRICE AS
PER SEASON

SEAFOOD

*Sold by weight. Prices can vary as per market
Either boiled or charcoal grilled*

- Red prawn · 55 g (2,14)
MARKET
PRICE
-
- Ría de Noia cockles · 200 g
(Ajillo: 2,14,12)
MARKET
PRICE
-
- Langoustine · 140/200 g (14)
MARKET
PRICE
-
- King Crab · 100 g (2,4,7,14)
€22,00
-
- Mediterranean rock lobster (2,14)
MARKET
PRICE

RICES AND CUCHARA (HOT CREAMY DISHES)

*Rice dishes are cooked with Molino Roca Carnaroli rice
(by Edu Molino Roca)*

**Sepionet (small Valencian cuttlefish) with
haricot beans and saffron (2,3,14)**
€14,00

**Creamy rice with langoustine, artichoke
and cuttlefish (2,4)**
€15,00

**Creamy rice with game in fresh thyme
(5,12)**
€15,00

**Cod tripe in green sauce
and spearmint (2,4)**
€16,00

**Lobster with pisto (summer vegetable
medley) and Pedrosillano chickpeas
(2,3,14)**
€19,00

FISH

*Sold by weight. Market price
Check our fresh fish by ration*

**Chargrilled wild turbot
in pil pil sauce (4)**
SEGÚN
MERCADO

**Chargrilled John Dory
with Basque chili pepper (4)**
SEGÚN
MERCADO

**Fried John Dory in classic tartar sauce
(1,4,7,8,10)**
SEGÚN
MERCADO

MEAT

Check our special dry-aged meats

Veal sirloin steak · 500 g
€32,50

Veal cutlet · 1 kg
€65,00

SIDES

**Creamy potato puree / French fries
(1,7)**
€4,50

**Sautéed Bimi on butter with kimchi
(7,6,11)**
€4,50

**Charcoal grilled wild asparagus and Alba
pork belly**
€4,50

**Charcoal candied piquillo peppers
La Catedral**
€5,00

DESSERTS

Melon with fino wine, yogurt ice cream and iced apple drink (7,12)

€6,50

Torta del Casar cheese cake with raspberry sorbet (3,7)

€7,50

Biscuit, chocolate, hazelnut, oil and salt (1,3,7)

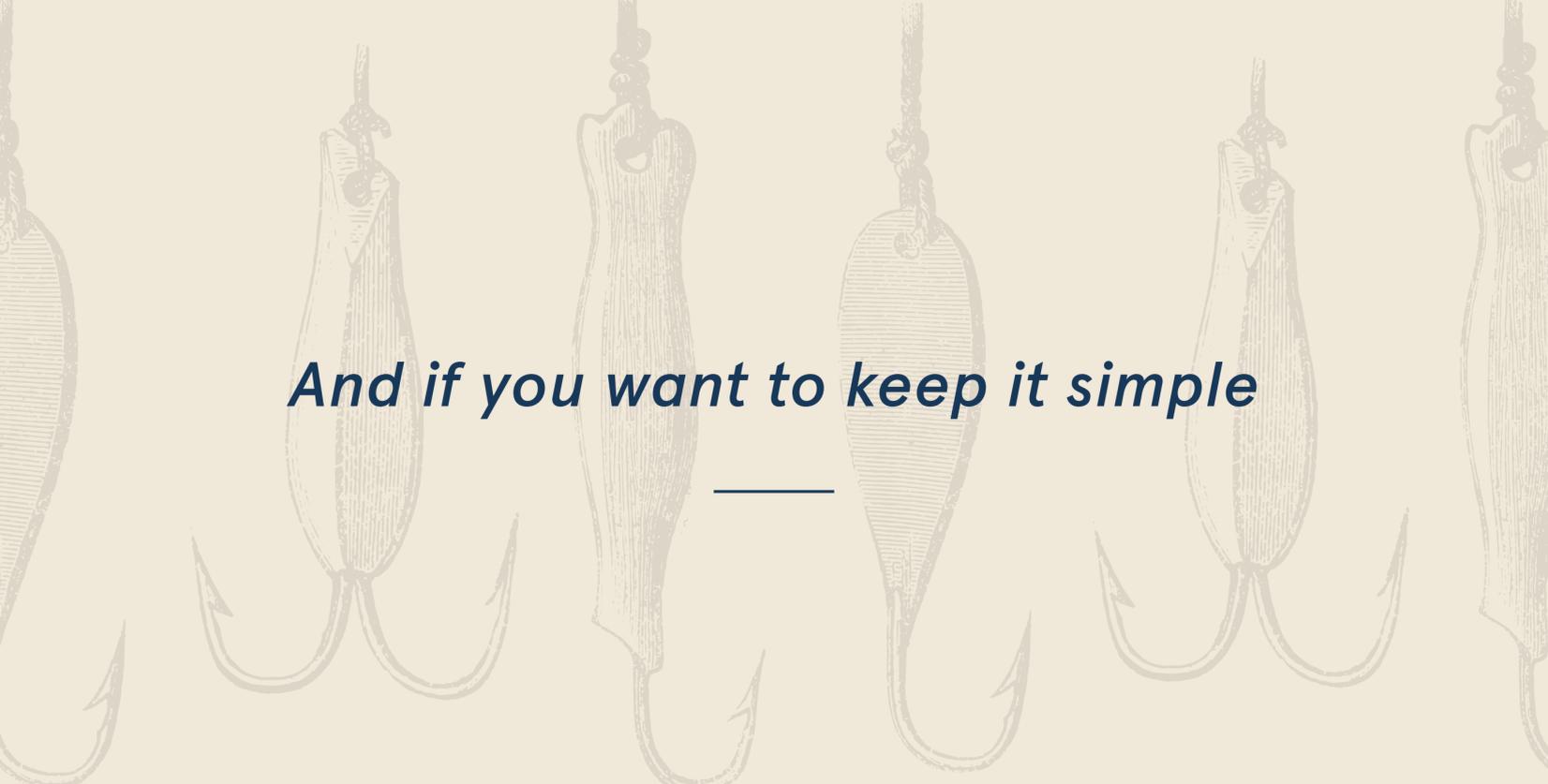
€7,50

Beetroot juice, cheese ice-cream and pickled rhubarb (7)

€7,50

Paco Solaz international cheese platter (7)

€15,00



And if you want to keep it simple

SEÑUELO
TASTING MENU

2 hors d'oeuvres

2 starters

Charcoal grilled fish

1 dessert

€40,00

EL ANCLA EN LA TIERRA
TASTING MENU

4 hors d'oeuvres

4 starters

Fish

Meat

First dessert

Dessert

Petits fours

€65,00

ALLERGENS

- 1 Gluten
- 2 Crustaceans
- 3 Eggs and egg products
- 4 Fish
- 5 Peanuts and peanut products
- 6 Soybeans
- 7 Lactose
- 8 Nuts
- 9 Celery
- 10 Mustard
- 11 Sesame seeds
- 12 Sulphites
- 13 Lupins
- 14 Molluscs and mollusc products



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