



# SEÑUELO

DISTRITO MAR



**SEÑUELO BAR**

## FINGER FOOD

Raw oyster Gillardeau (14)	€4.30
Lamb butter Anchovy López brioche (1,7,4)	€4.20
Prawn liquid croquette (a classic) (1,2,3,14)	€4.00
<i>Sepia bruta buñuelo</i> (cuttlefish fritter) with emulsion (1,3,4,6,7,14)	€4.50
Steak tartar canapé (1,3,10)	€7.50

## SURF AND TURF APPETISERS

Candied baby shrimp salad and homemade pickles (7,4,3,14)	€9.00
San Pedro Bar cuttlefish with mayonnaise (1,2,4,8,11,14)	€9.50
Dry-aged veal meatball in its juice with red tuna (1,2,7,14)	€7.50
Mussels, from Valencia to Thailand (2,4,7,14)	€12.00
Dry-aged <i>picanha</i> veal loin with steak seasoning and large capers (3,8,10,11)	€9.50
<i>Shiso</i> in tempura <i>sam</i> , natural sea urchin, and lobster garlic mayonnaise (1,2,3,4,11,14)	€8.00
The classic BRAVAS, but... remind you of the sea?	€8.50

## YOUR DAILY BREAD

<i>Pepito</i> (Spanish sandwich) of oxtail in red wine with apple compote (1,3,7)	€9.00
<i>Pepito</i> (Spanish sandwich) of <i>Canyamelar titaina</i> and tuna belly (1,2,3,4,7)	€9.00
Calamari sandwich, from Valencia to Madrid (1,2,3,6,9,14)	€6.00
Peking duck taco with coriander and red onion (6,8,11)	€5.50
Seafaring Almussafes <i>mollete</i> (rounded Spanish bread), in honour of Ángel León	€7.50
Calamari and white pudding stew brioche – Long life to El Canyamelar!	€9.00

## IT'S RED HOT, BALFEGÓ!

<b>Red tuna sirloin, Basque chilli peppers, fried egg and Japanese seasoning (3,4,5,6,8)</b>	€15.00
<b>Tuna belly dry-aged at home, with beef emulsion and pickles (4)</b>	€14.00
<b>Chargrilled thick tuna steak lacquered with beef juice (4,12)</b>	€15.00

## LOVING SPOONFUL

*Rice dishes are cooked using the Molino Roca Carnaroli variety by Edu Molino Roca*

<b>Cockles with haricot beans and saffron (2,3,14)</b>	€18.00
<b>Lobster with <i>pisto</i> (summer vegetable medley) and Pedrosillano chickpeas (2,3,14)</b>	€21.00
<b>Cod tripe stew, Madrid style (2,4)</b>	€16.00
<b>Creamy rice with langoustine, artichoke and cuttlefish (2,4)</b>	€17.00

## YOU'LL BE HOOKED

*Some fish prices will depend on market variations*

<b>Gilt-head bream in Cadiz seasoning (1,4)</b>	€14.00
<b>Noodles with langoustine, crispy onion and egg, in spicy American sauce (1,2,3,4,5,6,8,14)</b>	€14.00
<b>Chilli blue crab and <i>fartons</i> (Valencian pastry), to dip and dip (1,2,3,4,5,6,7,14)</b>	€15.00

## ANCHORED IN TERRA FIRMA

*Check our special dry-aged meats*

<b>Veal sirloin steak · 500 g</b>	€32.50
<b>Veal cutlet · 1 kg</b>	€65.00

## SWEET SPOT

**Creamy cheese cake  
with raspberry sorbet (3,7)**

---

€7.50

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

---

€7.00

**Cookie, 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

# 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



# SEÑUELO

DISTRITO MAR

