



SEÑUELO

DISTRITO MAR



RESTAURANT

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Welcome on board.

Eating at Señuelo is a sea voyage where you can forget all your worries. The crew will be in charge of serving you the best dishes and making sure that you enjoy this gastronomic journey. We will meet where the waves wash ashore: in that safe harbour that awaits us after this adventure. (S. Giraldo)



APPETISERS

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

Candied baby shrimp salad
and homemade pickles (7,4,3,14)

€9.00



INDIVIDUAL STARTERS

We recommend one per person

Langoustine tartar with pine nut praline
and thawing lemon (2,7,8,14) €14.00

Baby caridean shrimp, citrus
gazpachuelo (Malaga fish mayonnaise
soup) and vanilla oil (2,4,7,14) €12.00

Shiso in tempura *sam*, natural sea urchin
and lobster garlic mayonnaise (1,2,3,4,7,14) €8.00

Tuna belly dry-aged at home,
with beef emulsion and pickles (4) €14.00

Chargrilled *foie* with lobster and beluga
caviar (2,4,12,14) €18.00

Baby artichokes stewed
with chargrilled langoustine (2,4,1,3,12,14) €14.00

Red shrimp · 55 g – 70 g unit) (2,14) MARKET PRICE

Grilled boletus with smoked egg yolk
and Osetra caviar €15.00

STARTERS TO SHARE

2 people minimum

Picanha 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) MARKET PRICE

Ría de Noia cockles · 200 g (2,12,14, Garlic) MARKET PRICE

RICES AND HOT CREAMY DISHES

Our rice dishes are cooked with the Carnaroli (creamy) and Dinamita (dry) rice varieties by Edu Molino Roca. Fancy them as a starter to share?

Cockles with haricot beans
and saffron (2,3,14) €18.00

Lobster with *pisto* (summer vegetable
medley) and Pedrosillano chickpeas (2,3,14) €21.00

Cod tripe stew, Madrid style (2,4) €16.00

Creamy rice with langoustine, artichoke
and cuttlefish (2,4) €17.00

Rabbit and snail dry rice, with a grilled
finishing touch €18.00
PER PERSON

Semi-raw baby shrimp dry rice,
with coral emulsion €18.00
PER PERSON

**Our dry rice dishes are served in a paella pan for 2 persons*

FISH

Check our catch of the day fish dishes, per serving

Chargrilled wild turbot in pil pil sauce (4) MARKET
PRICE
BY WEIGHT

Chargrilled John Dory
with Basque chili pepper (4) MARKET
PRICE
BY WEIGHT

Fried John Dory in classic tartar sauce
(1,4,7,8,10) MARKET
PRICE
BY WEIGHT

MEAT

Check our special dry-aged meats

Veal sirloin steak · 500 g €32.50

Veal cutlet · 1 kg €65.00

SIDES

Creamy potato purée / French fries (1,7) €4.50

Charcoal candied piquillo peppers
La Catedral €6.50

Charcoal grilled wild asparagus
and Alba pork belly €4.50

DESSERTS

- Creamy cheese cake
with raspberry sorbet (3,7)**
_____ €8.00
- 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

AND IF YOU WANT TO KEEP IT SIMPLE

ALBUFERA

TASTING MENU

Appetisers

Slice of tuna belly aged at home

Moray eel *salpicón* with *torreznos*
(crispy fried fish skin)

To start with

Prawn liquid croquette (a classic)

Stewed artichoke in green codium sauce
with langoustine and dewlap

Peking duck taco

And one more salted dish

Today's dry rice dish

Dessert

Melon with manzanilla wine,
green apple and yogurt

€40.00

AND IF YOU WANT TO KEEP IT SIMPLE

EL ANCLA EN LA TIERRA TASTING MENU

About to set sail

Slice of tuna roe aged at home

Slice of tuna belly aged at home

Sepia bruta buñuelo (cuttlefish fritter)

Arroz a banda (rice in fish stock),
finger-licking good

Our voyage begins

Baby caridean shrimp, citrus *gazpachuelo*
(Malaga fish mayonnaise soup)
and vanilla oil

Langoustine tartar with pine nut praline
and thawing lemon

Shiso in tempura *sam*, natural sea urchin
and lobster garlic mayonnaise

Battered red shrimp with corals

Stewed haricot beans with sea vegetables
and molluscs

Crowning moment

Red tuna in its tripe, Madrid style

Paella rice with *morralets*
(type of baby cuttlefish)

Desserts

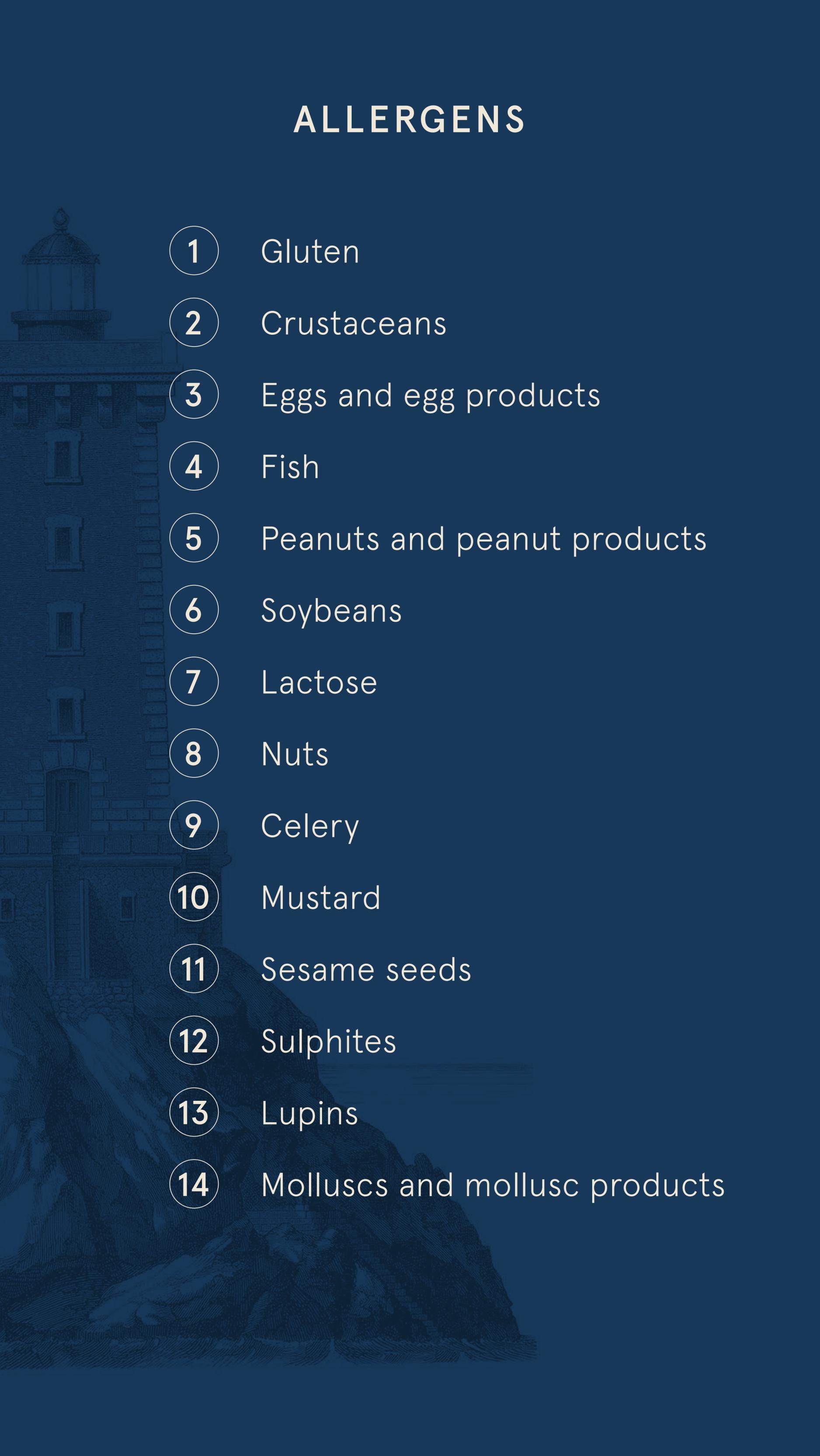
Beetroot, rhubarb, fresh cheese and violets

Señuelo slice of chocolate and cookie

Petits fours

€70.00

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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