

# SEÑUELO

## BARRA

### THE CANS AT SEÑUELO BAR BY LA BRÚJULA

Mussels in escabeche sauce with fried potatoes	10,50€
Steamed natural xouba sardine and vinegar-marinated fried potatoes	9€

### EAT WITH YOUR HANDS

Anchovy served with brioche	4,20€
Liquid shrimp croquette (the classic one)	4,30€
Fresh oyster with shallot vinaigrette, black pepper, and raspberry vinegar	4,50€
Raw cuttlefish fritter with its emulsion	4,50€
Double anchovy Gilda, piparra, and Gordal olive filled with sea urchin roe	4,50€
Steak tartare montadito.	7,50€
Our oyster selection: Sorlut, Gilardeau, Valencian pearl, served with a shallot vinaigrette, black pepper, and raspberry vinegar	3,50€

### SEA AND MOUNTAIN SNACKS

The classic Bravas potatoes with our seafood twist	8,50€
Tuna belly salad with green olive foam	9€
Lazy-style omelette with small shrimp, green garlic, and piparras	9€
Señuelo Bar's cuttlefish with mayonnaise	9,50€
Steamed shrimp dumpling 'amb bleada'; with chive emulsion (4 pieces)	12€
Old cow meatballs in their own juice with marinated shrimp (4 pieces) (1,2,7,14)	14€
Red tuna loin, piparras, fried egg, and Japanese dressing	15€

## THE BREAD UNDER THE ARM

Squid filled roll between València and Madrid	6€
Beijing-style Duck Taco with red onion and cilantro	6,50€
Butter brioche, red wine braised oxtail, and apple compote	9€
Lobster brioche, grilled langoustine, and spring onion	9,50€

## YOU'LL FALL INTO THE NETS

*- Prices of some fish may vary depending on the market -*

Chili Crab made with blue crab and served with fartons for dipping	16€
Dorada marinated in gaditano seasoning, fried for finger food enjoyment	18€
Glazed tuna collar with its own juice, served on titaina sauce	18€

## THE ANCHOR ON LAND

*- Ask about our special aged meats -*

Cow low striploin (500 gr.)	34€
Cow ribeye steak. (1Kg)	65€

## SWEETS THAT WON'T LEAVE A BITTER TASTE

Señuelo's Bait Cut, Textured Chocolate, Cookie, Oil and Salt	7,50€
White Chocolate, Hazelnut, and Coffee (An Homage to Manuel De La Osa)	6,50€
Caramel Crème Brûlée, Vanilla Ice Cream, and Spice Soil	7€
Caramelized mille-feuille with Tahitian vanilla cream and pear ice cream	8€
Liquid cheesecake, roasted apple ice cream, and fine rosemary cream (10-minute wait)	8€
Five varieties Cheese platter with its garnishes	7€ 15€

*\*PLEASE, ASK OUR DINING ROOM STAFF FOR THE ALLERGEN MENU*