



TO START

- CHICKEN CAESAR SALAD – 13,90€
- WARM SALAD "AGUA SALÁ" – 14,50€
Cherry tomato, goat cheese, bacon and mango vinaigrette
- GREEK SALAD – 14,50€
quinoa, cherry, feta cheese, avocado, pineapple, prawns, mackerel
smoked fish, yogurt and basil vinaigrette
- AVOCADO AND TOMATO TARTARE RAF – 13,90€
with smoked salmon
- BELLY WITH SEASONAL TOMATO – 15,50€
- PRAWN CEVICHE AND FRESH SALMON – 15,50€
with plantain
- BRAVO FOR THE BRAVAS – 7,50€
- IGNACIOS WITH BEEF AND GUACAMOLE – 9,90€
- VEGETABLE TEMPURA WITH CANE SYRUP – 9,50€
- TEMPURA "TIGER" OF PRAWNS – 15,90€
- SARDINE COKE – 15,90€
on tomato coulis, olive pate and mango

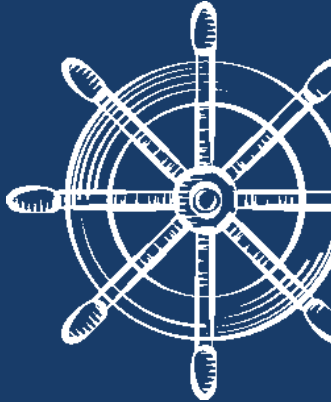


- CRISPY PRAWN TREE – 15,50€
with soy and tonkatsu
- CAMEMBERT GRATIN – 13,90€
with roasted pepper jam and scolding
- DUCK AND FOIE DIM SUM – 13,90€
with tonkatsu sauce
- OCTOPUS "AGUA SALÁ" – 25,50€
- ACORN-FED IBERIAN HAM WITH PARMESAN
50GR – 14,90€ / 100GR – 25,90€

TO CONTINUE

- RUSSIAN BUT IN "SALADILLA" – 6,50€
- FUCKING GREAT HOMEMADE CROQUETTES – 8,90€
- RED SHRIMP CROQUETTES – 9,90€
- SQUID CROQUETTE WITH TOASTED ALIOLI – 8,90€
- CREAMY OCTOPUS CROQUETTES WITH ROMESCO – 9,90€
- PRAWN ROLLS WITH SWEET CHILI – 8,90€
- CHICKEN AND QUAIL EGG PATTY – 5,50€
- CAJUN STYLE SHORT RIB PATTY – 5,50€

- IBERIAN KNOCK TACO WITH CARAMELIZED APPLE AND PICKLED ONION – 8,90€
- OXTAIL TACO, RAITA, GRILLED CORN AND GHERKIN – 9,90€
- BLACK SQUID BAO WITH KIMCHIE MAYONNAISE – 7,50€
- LLAMA BEEF BAO WITH JAPANESE BBQ – 7,90€
- DUCK MAGRET BAIN AT LOW TEMPERATURE, HOISIN AND TRUFFLED GOUDA – 8,90
- TRUFFLED BROKEN EGGS WITH IBERIAN HAM – 15,90€
- PAN OF BROKEN EGGS WITH BABY EELS – 14,90€
- SCRAMBLED EGGS WITH FOIE AND BOLETUS – 15,50€
- BEEF SIRLOIN TOAST AND ITALIAN PEPPER – 14,90€
- SIRLOIN TOAST, FOIE GRAS AND BLUEBERRY JAM – 13,50€
- GRATIN BURRATA TOAST, SMOKED SALMON AND DILL OIL – 14,50€
- COUNTRY BREAD TOAST WITH IBERIAN HAM, CARAMELIZED TOMATO AND GOAT CHEESE – 14,90€
- WOK OF NOODLES, SHITAKE, VEGETABLES, CHICKEN AND YAKISOBA SAUCE – 15,50€



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- TO SHARE AND END -

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- TERIYAKI CHICKEN – 16,90€
- CHICKEN MANGO CURRY WITH BASMATI RICE – 16,90€
- CHICKEN TIKAMASSALA WITH PITA BREAD – 16,90€
- CRISPY CHICKEN STRIPS, HONEY MUSTARD SAUCE – 15,50€
- "MIXTURE" FAJITAS WITH CHICKEN, BEEF AND THREE SAUCES – 21,50€
- MINI BEEF BURGERS (3 UDS) – 16,50€
(with foie, the usual classic and four cheeses with egg)



- BURGER "NOSTRA AGUA SALÁ" – 16,50€
250 gr angus meat, blue cheese, quince, foie tomato and PX reduction
- RED TUNA BURGER – 16,50€
(250 gr red tuna, mezclum, tomato, avocado, gherkin, shitake and
Japanese mayonnaise)
- IBERIAN SECRETO WITH CHIMICHURRI – 25,50€
- IBERIAN ACORN-FED FEATHER – 28,90€
- ARGENTINE ANGUS STEAK – 29,90€
- BEEF TENDERLOIN WITH FOIE – 32,90€

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- SALMON TARTARE WITH AVOCADO – 19,90€
- RED TUNA TARTARE WITH MANGO – 25,90€
- RED TUNA TATAKI – 25,90€
- SALMON WITH ORANGE AND GINGER – 19,90€

DESSERTS

Ask our staff about our homemade desserts





RUGGED IDEAS IN SMALL DOSES TO SHARE AT NOON

TO START...

PEELED TOMATO WITH BONITO	14,90€
SMOKED SARDINES WITH IBERICO TOMATO	15,90€
ANCHOVIES IN VINEGAR WITH CHIC POTATOES	9,50€
STEAMED MUSSELS	7,90€
ROE AND MOJAMA WITH ALMONDS	15,90€
GRILLED OR BATTERED LATVIANS	12,90€
PRAWN HORSES (6 ud.)	11,90€
SHRIMP OMELETTES	9,90€
MARINERAS "AGUA SALÁ"	9,90€
(Anchovy, Boquerón, Ling and Octopus)	
ANDALUSIAN NATIONAL CHOPITOS	15,90€
ANDALUSIAN NATIONAL SQUID	22,90€
GRILLED NATIONAL SQUID	22,90€
SEASON IN ADOBO	9,90€
ANCHOVIES IN GABARDINE	9,90€
SHRIMP SCAMPI	15,50€
OCTOPUS "AGUA SALÁ"	24,50€
CLAMS WITH GARLIC AND PINE NUTS	16,90€
TRIMARINE (Clams, Prawns and Eels)	18,90€

TO CONTINUE WITH A FEW "LITTLE WHIMS"

"SAN FILIPO" ANCHOVIES	24,90€
CANTABRIAN ANCHOVIES "LOLIN"	18,90€
"RAMÓN FRANCO" MUSSELS	9,90€

TO END

BASS WITH VEGETABLE CHARCOAL	22,90€
GRILLED SEA BREAM WITH VEGETABLES	22,90€
FIDEUÁ OF FISH AND SEAFOOD	15,90€
RICE WITH RIBS AND CHICKEN	15,90€
IBERIAN SECRET RICE AND BOLETUS	17,90€
IBERIAN PLUMA RICE WITH FOIE AND TRUFFLE	21,90€
SEAFOOD PAELLA	17,50€
PEELED PAELLA	17,90€
RICE CALDERO DEL MAR MENOR	15,50€
RICE CALDERO WITH FISH	17,50€
BLACK RICE WITH SQUID AND CUTTLEFISH	16,50€
RICE WITH LOBSTER	25,90€
RICE "AGUA SALÁ" (ORIGINAL RICE "ISLA PERDIGUERA")	19,90€

* RICE MADE IN OUR FIREPLACES IN A TRADITIONAL WAY
(MINIMUM 2 PAX)