

# MENU

## STARTERS

**Homemade potato salad with red shrimp, Oro Bailèn mayonnaise**

**5,50/10€** 🍤 🌾 🥚 🐟 🥔

**Japanese taco,**

crispy nori seaweed, marinated tuna, guacamole and kimchi mayonnaise

**5,50€** 🍣 🌾 🥚 🐟 🥒 🥑

**Fried cuttlefish sandwich**

from Cadiz in mollete bread

**5,50€** 🍣 🌾 🥚 🐟 🧪

**Taco Corn with stewed chicken,**

Red Mole and Yucatecan Sauceucateca

**5€** 🍣 🌾 🥚 🍌

**Scallop Tempura,**

Tiger Milk, Guacamole and Roasted Sweet Potato Cream

**10€** 🍤 🍣 🌾 🥔 🥒

**Oyster Gratine**

with Albariño and cow Cheese (Queso Tetilla) (2 units)

**11€** 🍷 🥔 🍣 🌾 🧪

**Japanese Bravas,**

Kimchie foam, Yuzu Mayo and Seven Spice

**9€** 🍣 🐟 🥑

Bread service **0,50€**

**Plaza Marqués del Vado del Maestro**  
(antigua plaza Mitjana)

**33-45**  
*Mitjana*



# MENU

## TO SHARE

### Fresh Burrata Salad,

Mix of Dry and Semi-dry Tomatoes, Basil Oil and Modena Balsamic Vinegar

13€    

### Sweet Chilli Chicken Salad,

Mango and Papaya Chutney, Peanuts with Honey and mint Vinaigrette

13€   

### Toasted Noodles,

with Prawns Gratin and Alioli del Piquillo

11,50€       

### Marinated Tuna Tiradito,

Cured Egg Yolk, Truffle and Textured Oil

13€        

### Salmon Tartare,

Avocado cream, and Passion Fruit

12€      

### Málaga shrimp tartar

14€    

### Matured Beef Tartare,

Fat Emulsion and Pickles

13€       

### Marinated Beef Loin Tataki,

Tangerine gelatine, and Pickled Onion

12€  

Bread service 0,50€

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## RICES

**Shrimp and Cuttlefish paella** 2 pax

**26€** 🍷🐟🐙🌿🍤

**Duck Risotto,**

Foie, Chick Foot Fungus Mushroom, Roasted Pumpkin and Parmesan

**12,50€** 🌿🍷🍷🍄

## FISH

**Braised Cuttlefish**

Tonkatsu Sauce (Japanese BBQ) and Sautéed Pak Choy

**14€** 🐙🍷🐟🌿🍷

**Croaker Sauteed in Tempura,**

Tomato Wedges and Crispy Purple Onion

**14€** 🍷🌿🍷🐟🌿🦀🐙🍤

**Salmon Loin in Papillote,**

with Mayonnaise of Yellow Aji, Lime, Ginger and Avocado cream

**14€** 🍷🍷🐟

**Taco with Confit Cod,**

korean roteña sauce and Julienne Vegetables with Crispy Chips

**15€** 🍷🐟🌿🍷🌿

Bread service **0,50€**

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## MEATS

### Confit Iberian Pork Cheek,

Glazed with Teriyaki sauce, Creamy Limeño and Vegetables

14€   

### Slow cook Chicken Breast at Low

Temperature, Sauces of its Roasted Juices with Mustard, Sweet Potato and Toasted Almond

12€    

### Iberian Presa “Yerbas Bajas”

Baby Potatoes with Peruvian Mojo Picón

16,50€     

### Beef Tenderloin,

Truffle cream and Pedro Ximenez glaze

18€     

## KIDS MENU

### Nuggets or croquettes with fries

8€     

Bread service 0,50€

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## DESSERTS

**Coulis and red fruit mousse**  
with yogurt ice cream

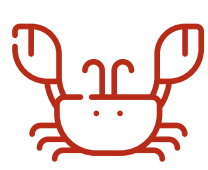
6€       

**Yuzu Tartlet,**  
Pistachio, Praline and Meringue

6€    

**Hazelnut brownie**  
with crème anglaise and tiramisu foam

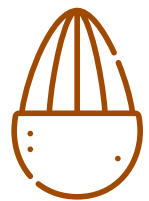
6€      



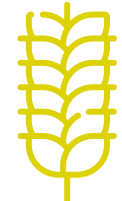
Crustáceos



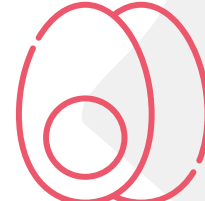
Sésamo



Frutos de cáscara



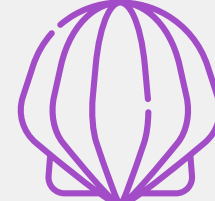
Gluten



Huevo



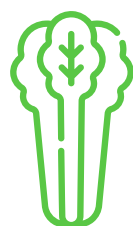
Pescado



Moluscos



Mostaza



Apio



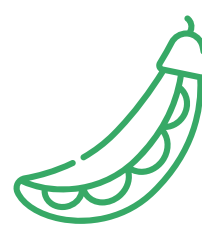
Cacahuetes



Lácteos



Sulfito



Soja



Altramuces



Setas



Mariscos

Servicio de pan **0,50€**

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