

1



Grandfather's Boat

2



Cream of lobster

Micuit de rape

Cuttlefish with «alioli» (Garlic mayonnaise)

Casa Macarrilla 1966 mussels

Seafood salad

Cold seasonal ecological  
vegetable and fruit soup

Hake and prawn carpaccio  
with citrus fruits

Assorted tomato salad with  
anchovies from Cantabrian Sea

Pan-roasted sea snails  
(suppl. 3.90€)

Red tuna tartar (Supl. 4.50€)

3



Shrimp and mantis shrimp cannelloni  
with creamy leak and parsnip sauce

Oven baked Au Gratin cod with parsnip  
and «alioli» (Garlic mayonnaise)

Loin of hake chef's style

Wagyu hamburger  
in our own style

Sweet rice of the day with a product  
of the season (Min. 2 pax)

«Rossos» (Red) Noodles

On the menu since 1966 (Min. 2 pers.)

Stewed rice with Dublin prawns (Min. 2 pers.)

Fishermen's «Suquet» (Stew) (Suppl. 4.90€)

Sirloin steak with Parmentier vitelotte  
and cream of celery (Suppl. 4.90€)

4



Gourmet homemade desserts

GASTRONOMIC MENU

19,66€

Price per person | Bread, sauces and VAT included

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