



PARA COMENZAR / APPETISERS

1.-Anchoas caseras en salazón con tomate y escarola

Homemade salted mediterranean anchovies with tomato and rocket lettuce

2.-Ceviche de corvina salvaje

Toclay's special ceviche

3.-Tartar de salmón fresco con aceite de nuez, jengibre y aguacate

Fresh salmon tartar with walnut oil and avocado

4.-Ensaladilla rusa con pulpo y pimentón

Russian salad with octopus and paprika

5.-Boletus salteados al ajillo

Salted boletus with garlic

6.-Carabineros a la albahaca

Red King prawns

7.-Ensalada de anguila ahumada con vinagreta agridulce

Smoked eel salad

8.-Ensalada de pimientos asados al carbón con judías verdes y bonito en escabeche

Salad of charcoal-roasted peppers with green beans and pickled bonito tuna

9.-Ensalada mixta con nueces y queso de cabra

Mixed salad with walnuts and goat's cheese

10.-Gambas rojas con gulas al ajillo

Red prawns with gulas

FIAMBRES / CHARCUTERIE

11.-Jamón de Sanchez Romero, Jabugo (100 gr)

Acorn fed Iberian ham (100gr)

12.-Caña de lomo ibérico

Iberian pork loin sausage

13.-Tabla de ibéricos

Assorted Iberian cold cuts



SOPAS, Y GUISOS / SOUPS AND STEWS

- 14.-Gazpacho mixto con ajo blanco y picatoste
Mixed gazpacho with ajo blanco and picatoste (a kind of cold soup)
- 15.-Crema de langosta, marisco y jengibre
Lobster cream with shellfish and ginger
- 16.-Pate de verduras y puerro
Vegetable and leek pate
- 17.-Mejillones a la crema de apio
Mussels with celery cream
- 18.-Aguacate relleno de salpicon
Mussels with celery cream
- 19.-Crema de coliflor con ostra templada
Cauliflower cream with warm oysters
- 20.-Crema de verduras con crujientes de jamon y picatostes
Cream of vegetable soup with crispy ham and croutons
- 21.-Angulas de Aguinaga al ajillo
Aguinaga Baby eels with garlic
- 22.-cocochoas en salsa verde
cocochoas in green sauce
- 23.-Atun fresco escabechado con espárragos blancos
Pickled fresh tuna with white asparagus
- 24.-Pochas con almejas
Pocha beans with clams
- 25.-Chipirones rellenos dos salsas
Small squid with two sauces
- 26.-Alubias rojas de Tolosa
Red beans from the north of Spain
- 27.-Alubiones con pintada escabechada
Red beans with pheasant



ARROCES / RICES

28.-Arroz caldoso mediterraneo (2pax)

Mediterranean rice broth (2pax)

29.-Arroz meloso con bogavante, gamba roja y almejas (2pax)

Mellow rice with lobster, red prawns and clams (2pax)

30.-Paella mixta (pescado, marisco y carne) 2pax

Mixed Paella (fish, seafood and meat) 2pax

31.-Paella vegetariana

Vegetarian paella

32.-Macarrones a la castellana

Macaroni a la castellana

33.-spaguettis boloñesa

spaghetti bolognese



MARISCOS / SHELLFISH

34.-Conchas finas (unidad)

Thin shells (piece)

35.-Gambas blanca (250 gr)

White prawns (250 gr)

36.-Gambas rojas de levante (250 gr)

Red king prawns (250 gr)

37.-Langostinos cocidos (250 gr)

Langostino-prawns (250 gr)

38.-Cigalas a la plancha (½ kg)

Grilled norway lobster (prawn size) (1/2 Kg.)

39.-Carabineros (1/2 Kg)

Scarlet "carabinero" Shrimps (1/2 Kg)

40.-Langostinos jumbos abiertos a la plancha con ajito frito (1 kg.)

Open grilled jumbo langostino-prawns with fried garlic (1 kg.)

41.-Mejillones a la marinera

Mussels a la marinera

42.-Ostras gallegas (unidad)

Galician oysters (each)

43.-Almejas de carril, al natural (100 gr)

Carril clams on the half shell (100 gr)

44.-Almejas a la marinera

Clams in sauce

45.-Coquinas

Wedge shell clams

46.-Percebes (250 gr)

Goose neck barnacles (250 gr)

47.-Centollo (1 kg.)

Spider crab (1 kg.)

Menú

Restaurante

RESTAURANT MENU

Santiago

Est. 1965



48.-Bogavante (Kg)

Clawed lobster (Kg)

49.-Langosta (Kg)

Spiny lobster (no claws) (Kg)

50.-Buey de mar (1 Kg)

"Ox of the sea" crab (1 Kg)

PESCADOS / FISH

51.-Lubina a la sal

Salt baked sea bass

52.-Lubina al carbón, salsa agridulce

Sea bass bitterwet sauce

53.-Filete de lenguado al champan con langostinos

Fillet of sole in champagne with prawns

54.-Pargo al ajo mixto con vino blanco

Mixed garlic snapper with white wine sauce

55.-Cabracho frito o espalda al peso (p.piezas) Kg.

Fried scorpionfish or back scorpionfish by weight (p.pieces)

56.-Salmonetes desespinaados en filete a la parrilla

Grilled fillet boneless red mullet

57.-Rodaballo con almejas al horno (2pax)

Baked turbot with clams (2pax)

58.-Bacalao a la vinagreta agridulce

Cod with sweet and sour vinaigrette

59.-Corvina a la parrilla con berenjena

Grilled sea bass with aubergine

60.-Boquerones al limon

Fresh fried anchovies

61.-Calamares a la romana

Squides fried

IVA incluido - VAT included



CARNES / MEAT

62.-Cordero asado estilo Aranda de Duero (2pax)

Roast lamb north style

63.-Cochinillo al estilo segoviano

Baby roasted Segovian suckling pig

64.-Chuleton de añojo (2pax)

Grilled big beef chop

65.-Chateaubriand a la brasa (2 pax)

Grilled chateaubriand (2 pax)

66.-Chuleta de cerdo con pure de manzana

Pork chop with masked apple

67.-Chuletitas de cordero lechal a la brasa

Baby lamb chops

68.-Pechuga de pollo a la parrilla

Grilled chicken breast

69.-Entrecot al carbón

Charcoal-grilled entrecôte

70.-Solomillo al carbón

Charcoal-grilled sirloin steak



POSTRES / DESSERTS

71.-Tabla de quesos variados

Assorted cheese board

72.-Pasteleria variada

Assorted pastries

73.-Fresas con helado o zumo de naranja

Strawberries with ice cream or orange juice

74.-Arroz con leche

Rice pudding

75.-Tarta helada

Ice cream cake

76.-Sorbete

Sorbet

77.-Helados variados

Assorted ice cream

78.-Fruta de temporada

Seasonal fruit