

Menú 1

Entrantes - Starters

Ensalada mixta
Mix salad
+
Calamar a la Romana
Squid fried in batter home-made style

Segundo plato

Paella ciega mixta
Mixed blind Paella
+
Arroz negro
Black Paella

Postre - Dessert

Sorbete de Limon
Lemon Sorbet

Vinos - Wine

Blanco, rosado, tinto de la casa
agua, café y Cava
White , Rose and red house wine
Water, coffe and cava

40€

Iva no incluido (10%)
Vat not included (10%)

Menú 2

Entrantes - Starters

Ensalada de Cogollos
Salad of lettuce hearts

+

Boqueroncitos fritos
Fried small anchovies

Segundo plato

Paella mixta Valenciana
Mixed Valencian Paella

+

Paella de Pescado y almejas
Fish Paella with cockles

Postre - Dessert

Sorbete al gusto
Sorbet selection

Vinos - Wine

Blanco, rosado o tinto de la casa
agua, café y Cava

White , Rose or red house wine
water, coffee and Cava

41€

Iva no incluido (10%)

Vat not included (10%)

Menú 3

Entrantes - Starters

Ensalada Mixta
Mixed salad

+

Croquetas de Pollo
Chicken croquettes

+

Pimientos de Padrón
Spicy Padrón Peppers

Segundo plato

Arroz al Horno
Baked Rice

+

Paella Marinera
Paella Marinera (only fish)

Postre - Dessert

Sorbete al gusto
Sorbet selection

Vinos - Wine

Blanco, rosado o tinto de la casa
agua, café y Cava
White , Rose or red house wine
water, coffee and Cava

43€

Iva no incluido (10%)

Vat not included (10%)

Menú 4

Entrantes - Starters

Ensalada de Cogollos de Tudela con anchoas
Salad of Tudela lettuce hearts with anchovies

+

Frito Marinero
Sailor "frito" majorcan style

+

Pulpo a la Gallega
Octopus galician Style

Segundo plato

Paella de Marisco Ciega
Blind paella of shellfish

+

Paella Campera
Farmhouse Paella

Postre - Dessert

Sorbete al gusto
Sorbet selection

Vinos - Wine

Blanco, rosado o tinto de la casa
agua, café y Cava
White , Rose or red house wine
water, coffee and Cava

45€

Iva no incluido (10%)

Vat not included (10%)

Menú 5

Entrantes - Starters

Surtido de Ibéricos
Assorted Iberian cold meats

+

Surtido de frituras
Selection of Fritters Andalusian Style

+

Mejillones a la Bilbaina
Mussels Bilbaina Style

Segundo plato

Paella de Marisco
Shellfish Paella

+

Paella de Convento (solo verduras)
Convent Paella (only vegetables)

Postre - Dessert

Tarta del día
Home made cake

Vinos - Wine

Blanco, rosado o tinto de la casa
agua, café y Cava

White , Rose or red house wine
water, coffee and Cava

47€

Iva no incluido (10%)

Vat not included (10%)

Menú 6

Entrantes - Starters

Jamón de Jabugo
Jabugo's ham

+

Fritura especial Sa Cranca
Sa Cranca fried specialities

+

Buñuelos de Bacalao
Cod fritters

Segundo plato

Paella de Cranca
Paella de Cranca (with crab)

Postre - Dessert

Gató con helado
Majorcan cake with almond and icecream

Vinos - Wine

Blanco, rosado o tinto de la casa
agua, café y Cava
White , Rose or red house wine
water, coffee and Cava

51€

Iva no incluido (10%)

Vat not included (10%)

Menú 7

Entrantes - Starters

Ensalada de cogollos con anchoas
Salad of lettuce hearts

+

Frito marinero
Sailor "frito" majorcan style

+

Pulpo a la Gallega
Octopus galician Style

Segundo plato

Paella de Marisco
Shellfish Paella

Postre - Dessert

Mousse de chocolate
Chocolate Mousse

Vinos - Wine

Blanco verdejo o Tinto crianza
agua, café y Cava
White verdejo , red wine "crianza"
water, coffee and Cava

51€

Iva no incluido (10%)

Vat not included (10%)

Menú 8

Entrantes - Starters

Jamón de Jabugo
Jabugo's ham
+
Tabla de surtido de Quesos
Assorted Cheeses
+
Parrillada de Marisco
Selection of Grilled Shellfish

Segundo plato

Paella de Bogavante
Lobster Paella

Postre - Dessert

Tarta de queso fresco
Fresh cheese cake

Vinos - Wine

Albariño o Tinto crianza
agua, café y Cava
Albariño or red wine "crianza"
water, coffee and Cava

62€

Iva no incluido (10%)
Vat not included (10%)

Menú 9

Entrantes - Starters

Ensalada Mixta
Mixed salad
+
Frito Marinero
Sailor "frito" majorcan style

Segundo plato

Medallones de Ibérico a la Pimienta
Iberian sirloin with Pepper sauce
o
Filetes de gallo al jabugo
Filet of megin with Jabugo sauce

Postre - Dessert

Sorbete al gusto
Sorbet selection

Vinos - Wine

Blanco, rosado o tinto de la casa
agua, café y Cava
White , Rose or red house wine
water, coffee and Cava

40€

Iva no incluido (10%)
Vat not included (10%)

Menú 10

Entrantes - Starters

Calamar a la Romana
Squid fried in batter home-made style
+
Pescaditos fritos
Fried Whitebait
+
Mejillones a la Bilbaina
Mussels Bilbaina Style

Segundo plato

Pechuga de Pollo a la pimienta
Chicken Breast with pepper sauce
o
Merluza en salsa verde
Merluce with green sauce

Postre - Dessert

Sorbete al gusto
Sorbet selection

Vinos - Wine

Blanco, rosado o tinto de la casa
agua, café y Cava
White , Rose or red house wine
water, coffee and Cava

41€

Iva no incluido (10%)
Vat not included (10%)

Menú 11

Entrantes - Starters

Frito marinero
Sailor "frito" majorcan style

+

Croquetas de Pollo
Chicken croquettes

+

Pimientos de Padrón
Spicy Padrón Peppers

Segundo plato

Salmón a la pimienta
Salmon with pepper sauce

o

Solomillo Ibérico a la mostaza
Iberian sirloin with mustard sauce

Postre - Dessert

Sorbete al gusto
Sorbet selection

Vinos - Wine

Blanco, rosado o tinto de la casa
agua, café y Cava

White , Rose or red house wine
water, coffee and Cava

43€

Iva no incluido (10%)

Vat not included (10%)

Menú 12

Entrantes - Starters

Ensalada de Rulo de Cabra
Goat's cheese roulade salad

+

Surtido de Frituras
Selection of Fritters Andalusian Style

+

Buñuelos de bacalao
Cod fritters

Segundo plato

Entrecote Plancha, Pimienta o Roquefort
Grilled Entrecote or with Pepper or roquefort sauce

Postre - Dessert

Tarta de queso
Cheese Cake

Vinos - Wine

Tinto crianza o Blanco Verdejo
agua, café y Cava
Red wine "crianza" or White Verdejo
water, coffee and Cava

47€

Iva no incluido (10%)

Vat not included (10%)

Menú 13

Entrantes - Starters

Ensalada de Cogollos de Tudela con anchoas
Salad of Tudela lettuce hearts with anchovies

+

Pescaditos Fritos
Fried whitebait

+

Chopitos fritos
Fried small squid

Segundo plato

Solomillo de ternera al gusto
Grilled Sirloin steak or with Pepper or roquefort sauce

ó

Rape suavizado a la Crema con salsa de gambas
Monkfish with prawns sauce in cream

Postre - Dessert

Gató con helado
Majorcan cake with almond and icecream

Vinos - Wine

Tinto crianza o Blanco o Rosado
agua, café y Cava
Red wine "crianza" or White Verdejo
water, coffee and Cava

51€

Iva no incluido (10%)

Vat not included (10%)

Menú 14

Entrantes - Starters

Crema de Marisco
Shellfish Cream

Primer Plato

Ensalada de jamón al orégano
Ham salad origanum aromatized

Segundo plato

Rape Suavizado a la Crema con salsa de gambas
Monkfish with prawns sauce in cream

Postre - Dessert

Sorbete al gusto
Sorbet selection

Vinos - Wine

Blanco, rosado o tinto de la casa
agua, café y Cava
White , Rose or red house wine
water, coffee and Cava

49€

Iva no incluido (10%)
Vat not included (10%)

Menú 15

Entrantes - Starters

Crema de Espárragos
Asparagus Cream

Primer plato

Ensalada Tibia con Palmitos y Gambas
Tepid Salad with Palm-cabbage and Prawns

Segundo plato

Medallones de Solomillo Ibérico a la Pimienta
Iberian sirloin with Pepper sauce

Postre - Dessert

Mousse de Chocolate
Chocolate Mousse

Vinos - Wine

Blanco, rosado o tinto de la casa
agua, café y Cava
White , Rose or red house wine
water, coffee and Cava

47€

Iva no incluido (10%)
Vat not included (10%)

Menú 16

Entrantes - Starters

Crema de Champiñones
Mushroom Cream

Primer Plato

Carpaccio de Salmón
Salmon carpaccio

Segundo plato

Filete de gallo al Jabugo
Filet of megin with jabugo sauce

Postre - Dessert

Tarta del Día
Home made cake

Vinos - Wine

Blanco, rosado o tinto de la casa
agua, café y Cava
White , Rose or red house wine
water, coffee and Cava

44€

Iva no incluido (10%)
Vat not included (10%)

Menú 17

Entrantes - Starters

Ensalada especial Sa Cranca
Special salad Sa Cranca

Primer Plato

Frito marinero
Sailor "frito" majorcan style

Segundo plato

Zarzuela de Pescado
Fish "Zarzuela" (assorted fish with sauce)

Postre - Dessert

Crema Catalana
Cream Brule

Vinos - Wine

Tinto crianza o Blanco Verdejo
agua, café y Cava
Red wine "crianza" or White Verdejo
water, coffee and Cava

50€

Iva no incluido (10%)
Vat not included (10%)