

ENG

LA ESCOTILLA

TAPEO DE ALTA MAR

LA ESCOTILLA MENU

TO SHARE

Iberian cured ham
with glass bread and tumaca

Tomato salad with Ortiz tuna and piparras
(basque spicy green peppers)

Fried artichokes with truffled mayonnaise
and bacon

Mussels with txakoli

CHOICE OF MAIN COURSE

Cod in mushroom sauce

"Abanico Ibérico" with fries
and basque green peppers

Black rice with squid
and tomatoes (min. 2 persons)

Stewed cuttlefish with garlic mayonnaise

DESSERT

Crème brûlée

48€/person

*Includes Hogaza bread, red wine
Mitarte Crianza, Verdejo
or Albariño and coffee.*

SEAFOOD TASTING MENU

STARTERS

Seafood cream

Oyster

Mussel croquettes

STEAMED

Mussels

Clams

Cockles

GRILLED

Variegated
scallops

Red prawns

Razor shell clams

Langoustines

OPTIONAL

Lobster
(Supplement
10,50 €/person)

DESSERT

Crème brûlée

55€/person

*Includes Hogaza bread, red wine
Mitarte Crianza, Verdejo
or Albariño and coffee.*

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