



ALLERGEN MENU

STARTERS

Bread with "All i Oli"	 	4,50 €
Iberian Ham		36,90 €
Burratina, Raf Tomato and Avocado	 	19,00 €
Tuna Tartare	  	32,50 €
Cured Seabass Tartar with Coconut and Lime		22,00 €
Classic Steak Tartare	  	29,00 €
Octopus Carpaccio	  	23,50 €
Wagyu Carpaccio	  	26,50 €
Tuna Carpaccio	  	27,50 €
Zucchini Carpaccio	 	15,00 €
Vitello Tonnato	     	19,00 €
Enceviched Mussels	 	22,90 €
Goat Cheese Salad	  	22,50 €
Smoked Salmon with Mango and Avocado Salad	  	22,50 €
Mixed Salad		18,50 €
+ with Tuna		25,50 €
Spinach Salad Parmesan Raisins	 	20,50 €
+ with Bacon	 	
Tomato Onion Salad		16,50 €
Artichokes (3 units)	 	19,00 €
Padrón Peppers		16,90 €
Nems "Vegetable Spring Rolls"	 	20,50 €
Aubergine au Gratin	 	21,00 €
Chicken Croquettes	   	16,50 €
Cod Croquettes	  	16,50 €
Tempura King Prawns	 	31,00 €
Macaroni Bolognese Gratin	    	19,50 €
Oysters		8,00 €/Ud
Tomato tartare	     	19,00 €

SUSHI

King of the Beach (Avocado, Tuna & Surimi)	   	24,00€
Amnesia Sushi (Avocado, Philadelphia, Caramelized Eel, Salmon & Surimi)	   	23,00 €
Salmon Salinas Sushi (Avocado, Salmon & Surimi)	   	23,00€
Vegetable Sushi		22,50 €
Tuna Tataki	   	32,50 €
Tuna Sashimi	  	32,50 €

SEAFOOD

Clams “a la marinera”	 	33,50 €
Mussels with Marinera Sauce	 	27,00 €
Octopus “a la Gallega”		28,00 €
Calamari – Grilled, Fried, Sautéed	 	30,90 €
“Gambas al Ajillo” – Fried Garlic Prawns		27,50 €
Grilled Carabineers (x unit)		22,50 €
“Cazuelita” of Carabineers with Quail Eggs and Boletus	 	29,50 €
Prawns from Ibiza		49,00 € / pm
Blue Lobster		160 € / pm
Canadian Lobster		85,00 €
“Huevos Rotos” with National Blue Lobster (min. 2 pers.)	 	177,00 € / pm
Lobster with Eggs 1 kg	 	210,00 € / pm

PAELLA

MINIMUM 2 PERS. - PRICE P.P.

Wagyu Paella	 	43,00€
Fish and Seafood Paella	   	38,00 €
“Blind Paella” with Fish & Seafood	   	38,00 €
Mixed Paella (Chicken, Fish & Seafood)	   	38,00 €
La Escollera’s Paella (Chicken & Vegetables)		31,50 €
Carabineers Paella (1 piece p.p.)	   	49,00 €
Lobster Paella	   	65,50 €
Brothy Rice with Lobster	   	65,50 €
Rosellat	    	30,50 €
Fideuá	    	36,00 €
Black Rice	   	30,50 €
Vegetable Paella		29,50 €
+ with Black Trumpet Mushrooms		31,00 €

FISH

Wild Seabass (x kg)	 	82,00 €
“Gallo San Pedro” – John Dory (x kg)	 	90,00 €
Gilthead – Oven, Grill, Espalda or in Salt	  	34,50 €
Seabass – Oven, Grill, Espalda or in Salt	  	34,50 €
Seabass Supreme with Rice & Mushrooms	 	18,50 €

* pm - Price Market

MEAT

Beef Bone Steak (x kg)		73,00 €
Lechal Lamb Chops		38,00 €
Black Angus Entrecôte Prime. 350 gr		46,00 €
Veal Sirloin		45,00 €
Black Angus Nebraska Prime Sirloin		59,00 €
Wagyu Picanha		43,00 €
Curry Chicken	 	30,90 €
Boneless Farmers Chicken		34,00 €
Wagyu Burger		29,50 €

VEGETARIAN DISHES

Padrón Peppers		16,90 €
Vegan Burger	 	24,90 €
Tomato & Onion Salad		16,50 €
Mixed Salad		18,50 €
Zucchini Carpaccio		15,00 €
Nems “Vegetable Spring Rolls”	 	20,50 €
Vegetable Sushi		22,50 €
Vegetable Paella (p.p. - min 2 pers.)		29,50 €
+ with Black Trumpet Mushrooms		31,00 €
Artichokes (3 units)	 	19,00 €

HOMEMADE DESSERTS

Tropical Soup with Coconut Mousse	11,00 €
Tiramisú    	13,00 €
Lemon Cake with Yuzu   	12,00 €
Cheesecake with Raspberry Biscuit    	13,00 €
Tatín Cake with Vanilla Ice Cream  	13,00 €
Three Chocolates  	13,00 €
“Torrija” with Vanilla Ice Cream   	13,00 €
Fruit Plate	11,00 €

NATURAL ICE CREAM

NO PRESERVATIVES / NO COLORANTS

One Scoop of Ice Cream	5,50 €
Two Scoop of Ice Cream	10,00 €
Three Scoop of Ice Cream	14,50 €

FLAVOURS

- Vainilla
- Dark Chocolate
- Strawberry
- Pistachio
- Dulce de Leche
- Natural Yogur
- Kinder Bueno

TAXES INCLUDED

Ask for our allergens menu!

Is not allowed to split the bill

Sorry for the inconvenience



FISH



EGG



CRUSTACEANS



GLUTEN



MUSHROOMS



PEANUTS



DAIRY



MUSTARD



MOLLUSCS



SESAME



SULPHITES



TREE NUTS



CELERY



SOYA

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