



MENU

STARTERS

Bread All i Oli	 	4,50 €
Iberiam Ham		39,00 €
Burratina, Raf Tomato & Avocado	 	20,00 €
Tuna Tartar	  	34,00 €
Cured Seabass Tartar with Coconut & Lime		23,00 €
Classic Steak Tartar	 	30,00 €
Octopus Carpaccio	  	24,50 €
Wagyu Carpaccio	  	28,00 €
Tuna Carpaccio	  	29,00 €
Zucchini Carpaccio	 	16,00 €
Vitello Tonnato	     	20,00 €
Enceviched Mussels	 	24,00 €
Smoked Salmon with Mango & Avocado Salad	  	23,50 €
Goat Cheese Salad	  	23,50 €
Mixed Salad		19,50 €
+ with tuna		27,00 €
Spinach Salad Parmesan Raisins	 	21,50 €
+ with Bacon	 	24,50 €
Tomato Onion Salad		17,50 €
Artichokes (3 units)	 	20,00 €
Padron Pepers		18,00 €
Nems“Vegetable Spring Rolls”	 	21,00 €
Aubergine au Gratin	 	22,00 €
Cod Croquettes	   	17,00 €
Chicken Croquettes	  	17,00 €
Tempura King Prawns	 	32,00 €
Macaroni Bolognese	   	20,50 €
Oysters		8,50 € / unidad
Tomato Tartar	      	20,00 €

SUSHI

Ushuaia Sushi (Avocado, Tuna&Surimi)	   	25,00 €
Amnesia Sushi (Avocado, Philadelphia, Caramelized Eel, Salmon & Surimi)	   	24,00 €
DC10 Sushi (Avocado Salmon & Surimi)	   	24,00 €
Vegetable Sushi		23,50 €
Tuna Sashimi	   	34,00 €

SEAFOOD

"Marinera" Clams	 	35,00 €
"Marinera" Mussels	 	28,50 €
Octopus a la Gallega		29,50 €
Calamari- Grilled, Fried, Sauteed	 	32,50 €
Fried Garlic Prawns		29,00 €
Grilled Giant Prawns (unit)		23,50 €
"Cazuelita" de Carabineers with Quail Eggs & Boletus	 	31,00 €
Prawns from Ibiza		54 € / p.s.m
Blue Lobster		165 € / p.s.m
Canadian Lobster		89,00 €
"Huevos Rotos" with National Lobster (min.2 pers)	 	185 € / p.s.m
Lobster with eggs 1kg	 	220 € / p.s.m

PAELLA

MÍNIMO 2 PAX - PRECIO P.P.

Wagyu Paella	 	45,00 €
Fish & Seafood Paella	   	38,00 €
"Blind Paella" with Fish & Seafood	   	39,00 €
Mixed Paella (Chicken, Fish & Seafood)	   	39,00 €
La Escollera Paella (Chicken & Vegetables)		33,00 €
Carabineers Paella (1 piece p.p)	   	51,00 €
Lobster Paella	   	68,00 €
Brothy Rice with Lobster	   	69,00 €
Rosellat	    	32,00 €
Fideuá	    	38,00 €
Black Rice	   	32,00 €
Vegetable Paella		31,00 €
+con Black Trumpet Mushrooms		32,50 €

FISH

Wild Seabass (xkg)	 	86,00 €
Gallo San Pedro (xkg)	 	94,50 €
Gilthead- Oven, Grill, "Espalda" or in Salt	  	36,50 €
Seabass – Oven, Grill, "Espalda" or in Salt	  	36,50 €
Seabass Supreme with Rice & Mushroom	 	19,50 €

* pm – Price Market

MEAT

Beef Bone Steak (x kg)		79,00 €
Lechal Lamb Chops		39,00 €
Black Angus Entrecote Prime 350 gr		46,00 €
Veal Sirloin		46,00 €
Black Angus Nebraska Prime Sirloin		59,00 €
Wagyu Picanha		45,00 €
Curry Chicken	 	30,90 €
Boneless Farmers Chicken		36,00 €
Wagyu Burger	  	29,50 €

VEGETARIAN DISHES

Padron Pepers		18,00 €
Vegan Burger	 	26,00 €
Tomato Onion Salad		17,50 €
Mixed Salad		19,50 €
Zucchini Carpaccio		16,00 €
Nems – Vegetable Spring Rolls	 	21,00 €
Vegan Sushi		23,50 €
Vegetable Paella (p.p - min 2 pers.)		31,00 €
Vegetable Paella with Trumpet Mushrooms (p.p - min 2 pers.)	 	32,50 €
Artichokes (3 units)	 	20,00 €

HOMEMADE DESSERTS

Tropical Soup with Coconut Mouse	11,50 €
Tiramisú    	13,50 €
Lemon Cake with Yuzu    	12,50 €
Cheesecake with Raspberry Biscuit    	13,50 €
Tatin Cake with Vanilla Ice Cream  	13,50 €
Three Chocolate Cake  	13,50 €
“Torrija” with Vanilla Ice Cream   	13,50 €
Fruit Plate	11,50 €
Lemon Sorbet / with cava      	11,50 € / 13,50 €

NATURAL ICE CREAM

NO PRESERVATIVES/ NO COLORANTS

One Scoops	5,50 €
Two Scoops	10,00 €
Three Scoops	14,50 €

FLAVOURS

- Vainilla
- Dark Chocolate
- Strawberry
- Pistachio +1€
- Dulce de Leche
- Natural Yogur with Passion Fruit
- Kinder Bueno +1€
- Choco Dubai +1€

TAXES INCLUDED
IS NOT ALLOWED TO SPLIT THE
BILL
SORRY FOR THE INCONVENIENCE

 FISH	 EGG	 CUSTACEANS	 GLUTEN	 MUSHROOMS	 PEANUTS	 DAIRY
 MUSTARD	 MOLLUCS	 SESAME	 SULPHITES	 TREE NUTS	 CELERY	 SOY

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