



## STARTERS

### **Squids /14€**

*Breaded with aioli of orange and hazelnut*

### **Croquettes /12€**

*Creamy, made of Iberian ham and seafood*

### **Blue fish tartar /18€**

*Smoothly marinated with cauliflower cream*

### **Crunchy free range chicken bites /15€**

*Turmeric marinated with pickled cucumber*

### **Dish of the day carpaccio /22€**

*Ask your waiter!*

### **Fried oysters /21€**

*With tempura, oyster mayo, and lime onion and radish*

### **Rock mussels /16€**

*Roasted with tomato and fennel sauce*

## SALADS

### **Marinated mini aubergines /16€**

*With anchovies, radicchio, and dried apricots*

### **Citric vinaigrette salad /17€**

*Bitter salad leaves, coriander, and semi cured white fish*

## RICES /minimum 2 persons

### **Season vegetables /16€**

### **Cuttlefish and shrimp /21€**

### **Monkfish and "butifarra" /24€**

### **Sweetbreads and "sobrasada" /19€**

### **Lobster /38€**

## FISH

### **Seabass /28€**

*Grilled fillet with apple, limed peas and sautéed chards Jhon dory*

### **Gallo /22€**

*Roasted fillet with toasted almond dressing, next to a crunchy corn salad*

### **White tuna /19€**

*Slightly grilled with roasted garlic and coriander dressing and lime endives*

## MEAT

### **Pork ribs /18€**

*Pork ribs, coffee BBQ sauce and pineapple and "pico de gallo" salad*

### **Beef Sirloin /24€**

*Grilled, soft dressing dried tomato of and fried leek*

### **Alàbriga Hamburger /18€**

*Veal, cured cow cheese, candied onion and homemade ketchup*

## SIDES

**Green salad /6€**

**Potato wedges /6€**

**Grilled vegetables /6€**

**White rice /6€**

## DESSERTS

### **Lime/lemon pie\* / 8€**

*Lime and Lemon pie with white chocolate ice cream  
and meringue*

### **Chocolate and caramel / 8€**

*Creamy chocolate tart with dark chocolate ice cream*

### **Pear crumble / 8€**

*Spiced pear, butter biscuit and whipped cream*

### **Ice Cream / 6€**

*Cream and salty caramel*

*Seasonal fruit sorbet*

*Milk chocolate*

*\*Solidary dessert: Alàbriga collaborates with different humanitarian projects which embracing local and foreign problems. Choosing this dessert, you are supporting to improve kid's life who lives in the Children's Home Orphanage in Bawjiase, Ghana.*