

## APERITIVES

Iberian ham board	20,00
Mixed Iberian charcuterie board with Spanish cheeses	19,00
Toasted bread with anchovies, cheese and rocket salad	9,00
Tumaka bread with fresh tomato, iberian ham and EVOO	10,00
Traditional salmorejo with iberian ham flakes	9,00
Padron peppers	6,00
Chef's croquettes of the day	2,20/ud.
Spanish tortilla	8,00

## COLD STARTERS

Confit cod and orange salad	12,00
Classic Russian salad	8,00
Flavored tomatoes with tuna belly	13,00
Salmon carpaccio marinated with beetroot	12,00

## HOT STARTERS

Andalusian style fried squid with alioli sauce	13,00
Fried egg with "chistorra" sausage/blood sausage /iberian ham	10,00
Grilled Canarian cheese with honey	8,00
Artichokes with Iberian ham flakes	12,00
Garlic prawns	11,00
Meatballs in tomato sauce	10,00

# SO NICE WHEN THERE IS LOVE

## VEGETERIAN

"Bravas" spicy potatoes	7,00
Garlic mushrooms	8,00
Marinated tomato filled with potatoes foam	9,00
Zucchini "Spaghetti" with vegetables	11,00
Grilled avocado with low temperature cooked egg	12,00

## MAIN COURSES

Seafood and fish paella (2 people)	17,00 p.p.
Canarian style octopus with "mojo" and Canarian potatoes	18,00
Bilbaina style local fish with sautéed vegetables	18,00
Beef cheek with demi-glace and potatoes foam	19,00
Black pig belly with sweet potato purée	18,00
Simmental grilled entrecôte with bearnaise sauce	21,00
Angus beef burger with goat cheese, crunchy bacon, rocket salad, tomatoes, Arenita sauce and homemade fries	13,00

## GARNISHES

Canarian potatoes with homemade mojo sauce	4,50
Sweet potato purée	4,00
French fries	4,00
Sautéed vegetables	4,50
Mixed Salad	4,00

## DESSERTS

Classic rice pudding with cinnamon ice cream	6,00
Traditional Catalan cream	6,00
Chocolate mousse	6,00
Dessert of the day	6,00

## KIDS MENU

Mini cheese burger with homemade fries	8,00
Fish and chips	8,00
Chicken fingers and homemade fries	8,00

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@laarenita\_palmmar

*La Arenita*  
SPANISH FOOD & WINE SHOP