

## APPETIZERS

<b>Chicken Croquettes</b> Served with yogurt aioli	€14
<b>Angus Beef Tartare with Crispy Potatoes</b> Hand-cut beef filet, our signature sauce	€19
<b>Smoked Sardine Toast</b> Sourdough bread topped with heirloom tomato reduction and artisanal smoked sardines	€16
<b>Sicilian Bruschetta</b> Grilled bread with Kalamata olive tapenade, confit eggplant, and mozzarella de Buffala	€17
<b>Acorn-Fed Iberian Ham</b> Served with tomato and cristal bread	€22
<b>Russian Salad with Bullet Tuna Confit</b> Accompanied by toasted bread	€15
<b>La Cala Signature Prawns Pil Pil</b> Sliced garlic and chili oil	€21
<b>Truffle and Potato "Broken Eggs"</b> Crispy fries with creamy truffle sauce and a slow-cooked organic egg	€15
<b>Beef Consommé</b> With slow-cooked beef cheek ravioli	€14

### ALLERGENS:

According to Spanish laws, please note that our dishes may contain elements or trace elements of certain ingredients that we are obligated to identify as possible allergens. For more detailed information about allergens on the menu and ordering *GLUTEN-FREE* meals our Maître will be pleased to assist you.


This establishment complies with the provisions of RD 1420/2006 regarding the Prevention of Parasitosis by Anisakis.

## SALADS

- Winter Burrata Salad** €22  
Confit eggplant, sun-dried cherry tomatoes, croutons, and lemon dressing
- Crispy Goat Cheese Salad** €23  
Poached pears, crumbed goat cheese pearls, pumpkin seeds, pickled onions, and roquette lettuce
- Super Green Salad** €21  
Baby spinach, asparagus, cucumber, kiwi, green apple, avocado, kale and citrus dressing
- Farm Table Salad** €22  
Organic seasonal vegetables, soft-boiled egg, confit tuna belly, and lemon dressing

## MAIN COURSE

- Roasted Salmon** €27  
Served with pumpkin cream and sautéed wild mushrooms
- Levantine Fish Skewers** €28  
Marinated corvina (croaker fish), mojo dressing, onion, parsley, tomato, sumac, red pepper, chili, flatbread, and hummus.
- Linguini Gamberetti** €28  
Linguine with prawns, cherry tomatoes, white wine, garlic, and parsley
- Poached Turbot** €27  
Served with green sauce, clams, porcini mushrooms, and flat beans
- Spicy Roasted Baby Chicken** €22  
With piri-piri sauce, roasted vegetables, and potatoes.
- Beef Cheek and Wild Mushroom Risotto** €24  
Braised beef medallion, seasonal mushrooms, and shaved truffle

<b>Rigatoni a la Norma</b> 	€24
With Burrata cheese	
<b>Slow-Cooked Suckling Lamb Leg</b>	€32
Glazed shallots, crispy potatoes, and herb jus	
<b>Crispy Pork Belly</b>	€26
With fondant potatoes, pickled onions, and green mojo sauce	
<b>From the Grill</b>	€21
Served with hand-cut fries, a green salad, and your choice of sauce: Béarnaise, Café de Paris, Black Pepper, or Red Wine Reduction	
<b>Entrecôte Steak</b>	€34
<b>Rib Eye (300 g)</b>	€35
<b>Beef Fillet (300g)</b>	€37
<b>T-Bone (1.2 kg)</b>	€85

## DESSERTS

<b>Red Berries Pavlova</b>	€9
Crisp meringue, Chantilly cream, and red berry coulis	
<b>Chocolate Brownie</b>	€9
Served with praline ganache, salted caramel sauce, and vanilla ice cream	
<b>Vanilla Mille-Feuille</b>	€8
Puff pastry with vanilla and aged rum custard	
<b>Pistachio Tiramisu</b>	€9
Mascarpone and pistachio mousse with coffee-soaked biscuits	
<b>Thin Apple Tart</b>	€9
Warm apple tart served with dulce de leche and vanilla ice cream	
<b>Sorbet and Ice Cream</b>	€8
Selection of seasonal flavors	