

## To share

Iberian acorn ham .....	1/2 P. 15,00 P.26,00
Roasted bread with tomato and virgin olive oil .....	3,00
Russian salad .....	1/2 P. 7,00 P.10,50
Tomato tartar with crispy toast .....	12,00
<b>Homemade creamy croquettes:</b>	
With iberian ham (4 pieces) .....	6,40
With boletus and potato flakes (4 pieces) .....	6,40
With blue cheese and walnuts (4 pieces) .....	6,40
Croquettes tasting (4 pieces of ham, 2 pieces of boletus and 2 pieces of blue cheese) .....	12,80
Grilled coquina clams with virgin olive oil .....	1/2 P. 12,00 P.19,00
Galician clams to marinière. Galician traditional recipe .....	1/2 P. 13,00P.20,00
Grilled baby squid in garlic .....	15,50
Grilled cuttlefish with mayonnaise and ali-oli sauce .....	15,50
“A feira” style octopus with potatoes .....	1/2 P. 13,50 P.20,50
Daily empanada pie (ask about the ingredients) .....	9,00

## Our frying dishes

Fresh anchovies from Málaga .....	14,50
Sliced squid .....	17,00
Vegetables with red prawns and scampi in tempura .....	18,00
Monkfish into pieces .....	19,50
“Chopitos” baby squids .....	18,50
Scampi tails in tempura .....	20,00
Whitebait served with fried eggs or pepper salad .....	1/2 P. 10,50 P. 17,00

## Seafood

¡Ask about our daily seafood!

Galician oyster (per piece) .....	4,90
Grilled razor clams .....	15,80
White prawn (100 g.) .....	15,50
Gratinated variegated scallops with iberian ham and caramelized onion ..	15,50

## Salads and Vegetables

Gazpacho (cold vegetable soup) .....	6,50
Salmorejo (thick tomato-based cold soup) .....	9,50
Seasonal tomato with virgin olive oil and sea salt flakes .....	7,50
Seasonal tomato with tuna belly .....	17,50
Burrata pugliese with truffled mortadella Bologna .....	17,00
Served with semi-dry tomatoes and arugula.	
Goat cheese salad .....	14,00
(Goat cheese, lettuce mixture, cherry & semi-dry tomato, raisins, nuts and sesame).	
“La Máquina” salad. Suitable to share two people .....	14,50
(Lettuce, tomato, onion, tuna, egg, asparagus and olives).	
Confit artichokes in virgin olive oil with sea salt flakes .....	15,80

Ask, if required, information about allergens

## Free range eggs

Fried range eggs with iberian ham and french fries .....	14,80
Mushrooms with egg and truffle .....	14,50
<u>A serving for one or two person:</u>	
Spanish omelette with tomato and olive oil sauce .....	9,50
Cabrales cheese omelette .....	9,50
Truffled potato omelette .....	10,00

## Rice & Noodles

### Award in the National Competition of Rice from Xátiva

(Minimum 2 people. Price per person)

#### Paella:

“A banda”. Rice in rockfish and seafood broth .....	17,50
Of sea&vegetable garden. With seafood, clams and vegetables .....	17,50
“Fideuá del senyoret”. Typical noodles and seafood dish .....	17,50
All peeled, easy to eat	

#### In casserole:

Of blue lobster. Unique from La Máquina! .....	25,50
Of scarlet shrimps and clams. With all flavor of the sea .....	18,50

## Stews

Oviedo style tripe .....	1/2 P. 9,50 P. 14,80
Meatballs cooked in sauce. For dipping bread! .....	14,00

## Fish

Icelandic grilled cod with roasted peppers .....	20,50
Fresh hake battered, grilled or Galician-style .....	24,00
Special grilled sole .....	28,00
Seabass to salt (minimum 2 people) per person .....	24,50
Monkfish and scarlet shrimps skewer .....	24,00
Salmon tartar with avocado in mustard and dill sauce .....	19,50
Bluefin tuna tartare from Barbate .....	26,50
Previously deep-frozen at -60°C, for at least 72 hours.	

## Meat

Diced beef sirlon in garlic with french fries .....	19,50
Sliced beef entrecot .....	26,00
Grilled or in pepper sauce beef sirloin .....	26,00
Beef sirloin steak tartar .....	20,00
Grilled suckling lamb cutlets .....	19,50

Bread and aperitifs: 1,80

VAT included