

La Sal  
**Bistro**  
est 2013



## **TAPAS AND APPETIZERS**

Anchovy skewers 3.9€

Homemade marinated fresh duck foie with toast and marmalade 15€

Duck rilette with toast and fresh leaves 13€

Raf tomato with bonito in oil and pickles 13€

Burrata with avocado and fresh leaves 12€

Prawn carpaccio with vinaigrette 8.5€

Iberian cold cuts salad 7€ / 9.5€

Iberian ham with tomato compote and toasted bread 16€ / 24€

Our homemade marinated northern bonito (seasonal) 9.8€

Crystal bread with brie and walnuts 7€

Crystal bread with tomato and ham 7.5€

Smoked sardine with tomato and crystal bread 7.2€

Iberian ham and cheddar cheese croquettes 2.25€

Grouper croquettes in green sauce with king prawn 2.25€

Tempura cod brandade fritter 6€

Crispy cheese pouch with spinach and prawn in piquillo pepper muslin 6€

Fresh vegetables in tempura with romesco sauce 11€

Cheese soufflé with tomato marmalade and fresh leaves 8.9€

Pulled beef brioche with its juice 8€

Patatas bravas with our sauces 8.5€

Authentic French onion soup 8€ / 11€

**10% VAT included.**

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## **OUR RICES AND FIDEUA**

- Rice with cod cheeks and vegetables 19€  
Murcian corvina stew with fresh spinach and prawns 19€  
Creamy rice with skate, artichokes, and cauliflower 20€  
Rice with minced rabbit with rosemary 18€  
Rice with trotters and chickpeas 18€  
Rice with duck breast, fresh foie, and porcini mushrooms 20€  
Wild boar fideuá with mushrooms 19€

## **MAIN COURSES**

- Hamburger of pulled beef 16€  
Steak of marinated wild game sirloin on the grill 20€  
Boneless Iberian pork cheeks cooked at low temperature  
with their juice 18€  
Grilled beef sirloin steak with trumpet of the dead mushroom sauce 24€  
Grilled yearling veal entrecote with green pepper sauce 25€  
Salt-baked sea bass (2 pax) 52€  
Iberian pork burger with beef 16€  
Steak tartare of knife-chopped sirloin 25€  
Iberian pork sirloin marinated in wild game on the grill  
with monastrell wine sauce 20€

**10% VAT included.**