

## APPETIZERS TO SHARE

Table service, bread and various 2.00€



	1/2 Ration	Ration
• Acorn-fed Iberian ham table .....	13.50€	21.50€
• Table of cured cheeses D.O. ....	9.80€	17.50€
• Grilled octopus .....		15.00€
• Anchovies from Santoña .....		13.50€
• Scrambled eggs with ham or foie gras scented with truffle oil .....		13.50€
• Beef carpaccio with parmesan and rocket salad .....		13.50€
• Scallops "Termidor" .....		12.50€
• Prawns brochette .....		12.50€

## SALADS

• Salad of cuttlefish and sobrasada with with tomato compote and canons .....	11.50€
• Goat cheese salad with rocket salad and vinaigrette of mustard and honey .....	11.50€
• Roasted peppers and tuna belly salad with vinaigrette of anchovies and black olives .....	10.50€
• Wakamel seaweed and prawn salad .....	14.50€

## PASTA AND RICE

• Fettuccine with tomato and parmesan cheese .....	10.50€
• Spaghetti Frutti di Mare .....	15.50€
• Seafood cream soup .....	8.50€
• Pumpkin cream soup with vanilla-scented goat cheese .....	7.50€
• Rice with free-range chicken .....	<i>Price per pers. Min. 2 pers</i> 14.50€
• Rice "from the boat" (seasonal fish) .....	<i>Price per pers. Min. 2 pers</i> 15.50€

**CA'S BASKO**  
RESTAURANTE

V.A.T included

## FISH



• Cod au gratin with alioli and black garlic .....	19.50€
• John Dory fillet fried with onion .....	23.50€
• Turbot with papardelle .....	18.50€
• Squids andalusian style or grilled .....	12.50€

*All our fresh fish are previously frozen at -20°C before being prepared to avoid the presence of Anisakis*

## MEAT DISHES

• Beef medallions with mushroom sauce and crunchy ham .....	21.50€
• Rack of lamb with rosemary aroma .....	24.50€
• Shoulder of suckling lamb at low temperature .....	28.00€
• Pork fillet with truffle sauce .....	18.50€
• Beef fillet with foie and apple compote .....	25.50€
• T-Bone steak on stone grilled .....	<i>Price per pers. Min. 2 pers</i> 22.90€
• Chateaubriand on stone grilled .....	<i>Price per pers. Min. 2 pers</i> 25.00€
• Iberian pork secret .....	18.50€
• Angus sirloin .....	20.50€

Sauces: dutch , béarnaise, pepper, mushrooms or roquefort .....

## HOUSE SPECIALITIES

• Semi cold sabayon with berries .....	5.50€
• Apple pie flambé with rum and vanilla ice cream .....	6.50€
• Chocolate coulant with vanilla ice cream .....	6.50€
• Glass of figs in red merlot wine with cheese foam and mango cream .....	7.50€
• Ca's Basko Sorbet .....	4.50€
• Coronel (lemon, cava and vodka sorbet) .....	4.50€
• Assorted mandarin, lemon, mango and green apple sorbet .....	4.80€

*In this restaurant we have information for customers with ALLERGIES or FOOD INTOLERANCES.*

*For more information, please speak with our staff*

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