

MENU “MY WAY” 14 - 17 April 2026

We take care of you!!! Real and healthy cooking

2 STARTERS (1 COLD and 1 HOT) + 1 MAIN COURSE +1 DESSERT

1 COLD STARTER TO CHOOSE

Iberian Cured Ham (extra charge 1,00€)

Prawn carpaccio with its own mayonnaise and asparagus (extra charge 2,00€)

Cordoban salmorejo (chilled vegetables soup), ham shavings and egg

Cooked shrimps with tartar sauce

1 HOT STARTER TO CHOOSE

Scallops with pickled meunière (extra charge 2,00€)

Grilled razor clams (extra charge 1,00€)

Galician mussels in marinara sauce

Wok-fried shrimps with vegetables

1 MAIN COURSE TO CHOOSE:

Meat

Grilled veal entrecote with roasted potatoes

Veal sirloin, Porto sauce and vegetables
(extra charge 5,00€)

Seafood

Crayfish (Dublin bay Prawns) Ferrol style
(extra charge 2,50€)

Grilled prawns (extra charge 5,00€)

Rice and “Paellas” (Minimum 2 Persons)

Paella “del Senyoret” (without bones or shells)

Rice with rabbit, snails and vegetables
(extra charge 2,50€)

Fish

Baked Gilthead (extra charge 4,00€)

Bluefin tuna tataki with black sesame and guacamole (extra charge 4,00€)

Cod, peas, cod tripe

Grilled squid, potato, garlic, and parsley

Patron's kitchen

Hake in green sauce, clams and artichokes

1 DESSERT TO CHOOSE

Cheesecake with a crisp topping

Berries soup with vanilla ice cream

Pineapple carpaccio with coconut ice cream and pistachios

Lemon sorbet with cava

Price for Person (Excluded drinks) 30,00 € TAXES INCLUDED

*** On our website www.elcangrejoloco.com you can check the My Way Menu for each day

Gluten-free bread €2,50 per person.