

*The sea is our pantry.
The grill, our favorite way to express ourselves.
The search for the best product, our obsession.
To achieve this, we count on the alliance of authentic fishing artisans,
who search for us, piece by piece, the best of our coasts.
We return to the origins, sea and fire, to bring back into memory a cuisine with soul.
Welcome to El Señor Martín.*

STARTERS

Anchovy from Santoña with sherry	8€/Ud.
Baby squids from Boliche	26€
Fried Tiger Mussels (6Ud.)	16€
Marinated borriquet fish from Algeciras	20€
Marinated 'Rubio' fish	21€
Stew cuttlefish	25€
Flamed red tuna	25€
Hake's "cocochas" with broad beans	33€
Baby eels from Miño	170€/100gr

SEAFOOD

Oyster Nathalie et Sébastien	6€/Ud.
Natural Sea urchin	6€/Ud.
Red Prawn from Vilanova	21€/Ud.
Fried Shrimps from "La ria de Arousa"	19€
Flamed Razor clams	25€
Lobster in "salpicón"	26€
Clams from Carril with bean soup	28€
Bernacle from Baiona	30€/100 gr.

GRILLED WHOLE FISH TO SHARE

Approximate cooking time 30 min

Plaiced fish from Tapia de Casariego	100€/Kg
Sole fish from Marìn	105€/Kg
Gilthead from Avilés	110€/Kg
Jhon Dory from Denia	115€/Kg
Readbanded seabream from Burela	120€/Kg
Turbot from Marín	125€/Kg
Golden eye snapper from Foz	145€/Kg

Recommended serving per person 300 grs.

GRILLED FISH SLICE TO SHARE

Approximate cooking time 35 min

Redbanded Seabream from Puerto de Santa María	95€/KG
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Recommended serving per person 300gr

FITTINGS

Peppers "asadillo"	8€
Roasted Potatos	9€
Stewed chard	9.5€

VAT included