

MARACAS *Amelina*
Restaurant & Lounge Club

SALADS

To open mouth

Maracas salad	16
<small>Young mezcun sprouts, avocado, apple, tomato, ham dehydrated, walnuts, goat cheese and mustard honey sauce.</small>	
Seasonal tomato with avocado and tunna belly	17
Neapolitan Burrata	18
<small>With homemade pesto sauce and pomodoro</small>	
Smoked salad	18
<small>Smoked, with a tomato and avocado base</small>	

OUR COLD DISHES

Iberian ham	28
<small>Tomato with bread</small>	
Cheeseboard	22
<small>With sweet quince, nuts and rosemary and the best cheeses chosen by our chef</small>	
Cantabrian anchovies 00 with avocado	25 <small>8 Ud</small>
Anchovies on brioche bread and smoked butter	20 <small>4 Ud</small>
Barbate red tuna tartar	24
Maracas-style salmorejo	10
<small>With avocado and brie cheese</small>	

OUR HOT DISHES

Homemade creamy ham croquettes	12,5 <small>5 Ud</small>
Lobster croquettes	3 <small>Ud</small>
Choco croquettes in their ink	3 <small>Ud</small>
Crispy artichokes accompanied by Iberian ham sauce	16
Charcoal octopus with mashed potato	26
Lemon-battered anchovy	15
Fried squid	20
Grilled squid	22
Cracked eggs with ham and truffle	16
Broken eggs with lobster/carabineer	28
Garlic shrimp wok	18

OUR SPECIALTY

FROM SEA

Charcoal squid	22
Fushion squid	24
Tuna belly with vegetables from our garden	80 <small>KG</small>
Cod in tempura with aioli and black rice base	24

*Ask about our fish of the day

RICE *Homemade*

Melty octopus rice	20
Melty lobster rice	24
Shellfish rice	18
Angus Secret Rice	22
Black rice	16
Campero rice	16

MINIMUM 2 PERSONS · BY PRIOR ORDER

MEAT

Iberian pork tenderloin with charcoal accompanied by chips	20
Coal dam	27
National Angus Secret to charcoal	60 <small>KG</small>
Charcoal beef sirloin	28
Old cow loin	140 <small>KG</small>

DESSERTS

Pistachio cheesecake with ice cream base pistachio	7
Creme brulee	7
Some rich chocolate	7
Meringue millefeuille with citrus ice cream	7
House sorbet	6



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