

XALOQUELL

Let's start

Seasoned crushed olives	5	3.00
Cantabrian Anchovy 00 (ut)	1	4.50
on tomato bread		
Anchovies from L'Escala	1-5	9.90
with olives and extra virgin olive oil		
Padrón peppers		5.80
“Patatas bravas”	3-4-8-11	6.90
Our russian salad	3-4-5-8	7.90
Ham / octopus croquettes (6ut)	2-3-4-6	8.70
Chicken fingers with kimchi mayo	3-4-8	9.90
Cooked shrimp	7	9.90
Manchego cheese – Medina del Encinar	2-12	9.90
Iberian ham shoulder, hand-sliced		21.00
Crystal bread with tomato	3	3.90

Rice Dishes

Ask our chef for today's rice	1-3-4-6-7-8-12	16.90
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A fresh touch

Salmorejo tradicional	3-4-5	8.50
with boiled egg and diced ham		
Tradicional Chickpea Hummus	3-10-11	10.90
with olives and extra virgin olive oil		
Seasonal Tomato Salad	5	11.90
with spring onion and extra virgin olive oil		
Burrata Salad with Pesto	2-3-8-9-12	13.90
with tomato and arugula		
Green Salad with Tuna	1-3-4-5-8	13.90
avocado and honey-mustard vinaigrette		
Salmon Tartare	1-3-5-6-8-11	15.90
with avocado cream and trout roe		

From the grill. With dressings and sautéed sides

Steamed Mussels	1-5-6	10.50
Mussels with Romesco Sauce	1-5-6-12	11.50
Sardines	1-5	11.50
Razor Clams from the Delta	1-5-6	11.90
Cockles	1-5-7	13.50
Shrimp	1-5-7	13.90
Surf Clams	1-5-6	15.90

Crispy Seafood

Andalusian-style cuttle fish with aioli	1-4-6	10.50
Fried anchovies	3-5-6-7	11.20
Cod fritters with olive tapenade mayo	1-3-4-8	13.90
Andalusian-style calamari with lime mayo	3-4-6-8	14.90

Fish

Grilled squid with its seasoning		14.90
Caramelized onion cod taco	1-5	15.90
Grilled octopus	5-6	21.90
with wrinkled potatoes and mojo sauces		
Sea bass roasted on the back	1-5	38.90
with garlic sauté, potatoes and fried peppers. Price for 2 people		

Casseroles & Meats

Fried eggs with chorizo	4	9.00
Fried eggs with ham	4	11.00
Tripe stew with snout and trotters	3-5	12.50
Meatballs with cuttlefish	3-5-6	12.50
Iberian acorn-fed pork “secreto”	3	19.00
with garnish		
Sliced beef sirloin	3	25.00
with fries and Padrón peppers		

Desserts

Baked cheesecake	2-3-4	6.90
with red fruit jam		
Homemade chocolate truffles	2-4	5.40
Chocolate & praline coulant	2-4-12	6.90
with ice cream		
House crepes	2-3-4	6.90
House ice creams	2-4	5.60

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