

# El Penha

## *Tapas*



COCA BREAD WITH TOMATO AND  
EXTRA VIRGIN OLIVE OIL | 3,50 €

TORTILLA STICK | 5 €

BRAVAS POTATOES PENHA | 6,50 €

NACHOS WITH PICO DE GALLO, GUACAMOLE  
AND CREAMY CHEDDAR | 6,50 €

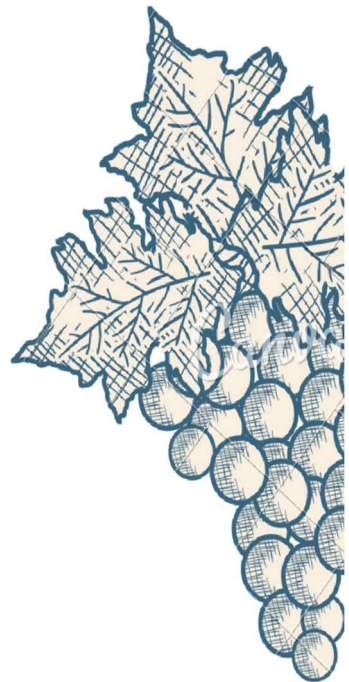
COOKED SHRIMP WITH  
LIME MAYONNAISE | 6,50 €

SQUIDS AT "ANDALUZA" STYLE | 7,00 €

CHICKEN FINGERS | 8,50 €

VEGETABLE TEMPURA | 8,50 €

L'ESCALA ANCHOVIES (5 units.)  
WITH TOASTS WITH TOMATO | 9,00 €



ASSORTMENT OF CROQUETTES | 11 €

VALLEY CHEESE PLATE | 14 €

IBERIAN SAUSAGE TABLE | 16 €

"BELLOTA" HAM 100GR | 19 €

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## Suggestions Menu

GOAT CHEESE SALAD WITH CARAMELIZED ONION,  
NUTS AND RASPBERRY BALSAMIC | 12,00 €

WILD PRAWN CARPACCIO, VOLCANIC SALT, LIME  
MAYONNAISE AND CRISPY EELS | 16,00 €

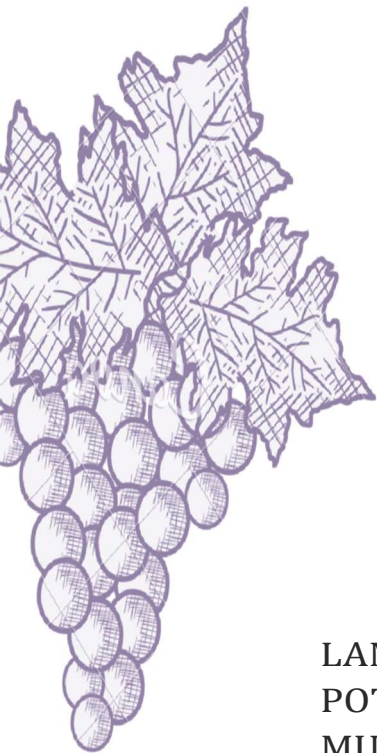
MAXI CANNELLONI OF DUCK CONFIT WITH CARAMELIZED  
APPLE AND TRUFFLE AND PARMESAN BALSAMIC | 16,00 €

GRILLED OCTOPUS WITH  
PAPRIKA PARMENTIER | 20,00 €

GRILLED OLD BEEF ENTRECOTE (250GR)  
WITH FOIE SHAVINGS | 22,00 €

DUCK MAGRET WITH APPLE COMPOTE  
AND RED FRUITS | 24,00 €

LAMB SHOULDER (WHOLE PIECE) WITH  
POTATOES, GARLIC AND PARSLEY AND  
MUSHROOMS | 55,00 €



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Something sweet homemade ...

CHOCOLATE BROWNIE WITH  
VANILLA ICE CREAM | 5.00 €



MEL Y MATÓ WITH WALNUTS | 5.00 €

CATALAN CREAM  
WITH CARQUIÑOLIS | 5.00 €

MUSICIAN WITH CASSIS | 6.50 €

CHEESECAKE | 6.50 €

CARAMELIZED "TORRIJA" WITH  
PISTACHIO ICE CREAM | 7,00 €

