



# LA MARISQUERÍA

CASA CURRO

<b>AMELIE SPÉCIALE XO OYSTER (PC.)</b> with ponzu +1€ extra	6,80€
<b>AMÉLIE COCKTAIL OYSTER (PC.)</b> Casa Curro Tío Pepe en rama experience +4,50 € extra	6,50€
<b>FINE SHELL CLAM (PC.)</b>	6,80€
<b>MÁLAGA WHITE PRAWN</b>	18,00€ (100g)
<b>QUISQUILLAS</b>	19,00€ (100g)
<b>GALICIAN RAZOR SHELLS G</b>	12,00€ (100g)
<b>GALICIAN EXTRA CLAMS G</b>	12,00€ (100g)
<b>GRILLED SPANISH RED PRAWN</b> with aromatic potatoes and a fried egg	48,00€
<b>GRILLED TUNA</b> in carrot and orange escabeche	34,00€
<b>WILD CROAKER BILBAO STYLE</b>	35,00€
<b>MONKFISH IN GREEN SAUCE</b> with Galician clams	37,00€
<b>WILD SOLE FISH</b> in black capers butter and lemon	42,50€

*\*special slowly fermented breads, selection of olive oil and artisan butter*

4,20 € pp