



**GAS
TR
SUEL** RESTAURANT





To share

Crispy bread with tomate


CHEESE BOARD / 18€   

IBERIAN HAM BOARD / 20€ 

Fried fish

FRIED "BOQUERONES" (BLUE FISH) / 12€  

FRIED OCTOPUS / 14€  

SPANISH SQUID (450G) / 18€  

FRIED ROSADA (WHITE FISH) / 14€   

with citrus "alioli"

GASTROSUEL FRIED BABY SQUID / 14,5€   

with fried egg

Seafood

CLAMS COOKED IN MONTILLA MORILES WINE / 14€  

BOILED WHITE PRAWNS / 14€ 

GRILLED WHITE PRAWNS / 20€ 

Croquettes

IBERIAN HAM CROQUETTES (5 PIECES) / 10€   

MUSHROOM CROQUETTES (5 PIECES) / 10€    

RED PRAWN CROQUETTES (5 PIECES) / 12€     

Gourmet Dishes

OXTAIL BRIOCHE / 8,5€   

with parmesan cheese

LOBSTER BAO (2 PIECES) / 10,5€  

with citrus mayonnaise

CHICKPEA HUMMUS / 7,5€

and crudités

DOUBLE O ANCHOVY (PER UNITS) / 2,9€  

with tomato and spiced bread toast

We want to
know your
opinion

Give us a
review!



Salads

SEASONAL TOMATO "ALIÑAO" (A TOMATO SALAD) / 9€ 

TOMATO WITH BURRATA / 13€   

basil vinegar and almonds

CRISPY CHICKEN SALAD / 12,5€    

and anchovy sauce

FRESH SPINACH SALAD WITH RED FRUITS, / 12€    

mustard dressing and nuts

Starters

OUR "ENSALADILLA" (TYPICAL POTATO SALAD) / 9,5€   

TOMATO TARTAR, AVOCADO AND MANGO / 13,5€  

with edamames

BEEF CARPACCIO WITH ROCKET / 16€  





parmesan and balsamic vinegar

BLUEFIN TUNA TARTARE / 15€    

with our "ajo blanco" (Garlic & Almond soup), grapes and wakame seaweed

Fresh Pasta

RIGATONI / 14€  

bolognese   / traditional carbonara    / pesto sauce   

SPAGHETTI "FRUTI DI MARE" / 16€/PAX    

(Seafood Style with prawn, clam and squid) minimum 2 pax

Stuffed Pasta

MUSHROOM RAVIOLI / 14€   

with sautéed toasted boletus

SALMON RAVIOLI / 14€    

with sautéed prawns in green sauce

PEAR SACCOTTINI / 14€   

with a gorgonzola sauce

Our Rice Dishes

(MIN 2 PEOPLE)

"DEL SEÑORITO" RICE / 18,5€   
(seafood rice-shelled)

"MAR Y MONTAÑA" RICE / 20€  
mixed seafood and meat rice - "Secreto" Iberian pork and Shrimp

DUCK AND MUSHROOM RICE / 21€

LOBSTER RICE IN BROTH / 27,5€   

Fideua



OXTAIL FIDEUA / 17,5€  
(Noodle paella)

Fish

CHARCOAL-GRILLED TUNA TATAKI / 18€  
with fine soy sauce




GRILLED SEA BASS / 19€ 
(grilled with sautéed garlic, parsley and vinegar)*


SALMON WITH CRISPY FRESH HERBS* / 19€   

RED TUNA BURGER / 15€      
with wakame and kimchi sauce

* Accompanied by: Baked potato and grilled vegetables

Meat

AL-ÁNDALUS VEAL "CACHOPO" / 19€   
with "Payoyo" cheese and Trevelez ham with chips

SLOW-COOKED CRUMBED LAMB INGOT / 22€ 
with honey and rosemary sauce with creamy potato and pear sauce

SLOW COOKED "SECRETO" IBERIAN (PORK)* / 19€

MATURED FRIESIAN BEEF ENTRECOTE / 24€

BEEF BURGER / 16€   
with havarti cheese, crispy bacon and potato wedges

*Accompanied with sautéed vegetables and spiced potato wedges

Children's menu

TO CHOOSE FROM

CHEESEBURGER  
with fries




CHICKEN FINGERS   
and fries





GRILLED OR FRIED ROSADA  
(white fish)

+ SOFT DRINK / WATER

+ ICE CREAM    / 13,5€




Desserts

PISTACHIO CREAM / 6,5€    
with crunchy biscuit

CHOCOLATE & NUTS BROWNIE / 6,5€    
with vanilla ice cream

COCONUT SEMIFREDDO / 7€    
with almond and chocolate praline

SEASONAL FRUIT CUP / 5,5€  
with "María Luisa" dressing

CHEESCAKE WITH "PAYOYO" / 6,5€   
(Andalusian Goat cheese) with red fruits



ALLERGENS



Gluten



Crustaceans



Egg



Sesame



Nuts



Fish



Molluscs



Mustard



Celery



Peanuts



Dairy



Sulphite



Soya



Lupins



Vegetarian



Vegan

We have information on food allergies and intolerances