



Clestero

GASTRO SPACE



Starters

Iberico ham and fresh, grated tomato with crispbreads	€22
Prawn and lobster creamy potato salad	€12
Spanish potato salad	€8
Gourmet salad with a foie gras, parmesan and pine nut cannelloni	€15
Prawn cocktail with grilled avocado	€12
Sea bass taco with a chipotle mayonnaise and Mexican salsa (2 per dish)	€10
Steak tartar, fried egg and grated tuna heart	€20
Caramelised piquillo peppers, glass shrimps and a slow-cooked egg	€12
Charcoal-grilled artichoke with a porcini and foie gras emulsion	€18
Fried octopus, parmentier potatoes, slow-cooked egg and paprika-infused olive oil	€18
Toast topped with freshwater mullet in <i>manteca colorada</i> (paprika-infused pork fat)	€9

Seafood

Clams - With garlic oil or A la marinière	€18
Prawns (250g) - Pan-fried or boiled	€18
Langoustines - Pan-fried or boiled	€90/kg
Scallops with piperade and a samphire emulsion	€3.50 each
Grilled lobster with fries, a bisque sauce and a fried egg	€40

Fried dishes

Payoyo cheese fritter with a sun-dried tomato and anchovy emulsion (4 per dish)	€10
Sea bass croquettes with a samphire mayonnaise (5 per dish)	€12
Aubergine and goats cheese croquettes with tzatziki (5 per dish)	€12
Fried cuttlefish strips	€12
<i>Tortillita de camarones</i> (a thin, crunchy fritter made with tiny shrimp)	€2.30 each
Fried chicken with a sesame and lime mayonnaise	€12

Atun Rojo de Almadraba

*Bluefin tuna caught locally using the
ancient Almadraba fishing method*

<i>Mormo encebollado</i> (a special cut of bluefin tuna, slow-cooked with onions)	€28
Brioche with tuna cheek au jus and a citrus mayonnaise (2 per dish)	€10
Bluefin tuna tartar with a homemade guacamole	€22
Bluefin tuna samosas (3 per dish)	€15

Fresh fish from our estuaries

Sole (approx. 500g) - Pan-fried or charcoal-grilled	€25
Bream (approx. 500g) - Pan-fried or charcoal-grilled	€23
Sea bass (approx. 500g) - Pan-fried or charcoal-grilled	€24
Sea bass baked in salt - Please check for availability and weight	€48/kg
<i>Corvina a la Roteña</i> (stone bass in a green pepper, tomato, onion and sherry sauce)	€22
Stuffed squid in a silky ink sauce	€22

Meat

Beef tenderloin	€22
Retinto beef entrecote	€20
Iberico pork <i>presa</i> (a juicy cut from above the loin)	€18
Retinto beef T-bone steak	€60/kg
Retinto beef burger with sea lettuce, tomato and Payoyo cheese	€16

Rice and pasta

Scarlet prawn <i>socarrat</i> – a crusty-based paella made with a rich scarlet prawn stock	€25 per person*
Squid ink paella with estuary-caught cuttlefish	€18 per person*
Oyster and samphire <i>orzotto</i> (barley risotto) with a citrus cream sauce	€15
Cannelloni filled with estuary-caught fish in a plankton bechamel	€16

* Rice dishes are for a minimum of two persons

Desserts

Red berry cheesecake	€6
Chocolate brownie with a white chocolate and samphire ice-cream	€6
<i>Dulce de leche</i> caramel lava cake with vanilla ice-cream	€6
Lemon cream with lime gel and rum-infused chantilly	€6
Our <i>torrija</i> (French toast) with a hazelnut cream filling	€5.50
Lemon sorbet	€6
Add liqueur for €2.00	

***All prices include VAT**

If you have any food intolerance or allergy, please let our staff know. Menus with allergen information are available upon request.