



## OUR SPECIALTIES

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|---|--------|
| Iberian acorn-fed ham<br>Jamón ibérico de bellota   | 23,90  |
| Special "Los Caracoles" snails<br>Caracoles especiales  | 12,90  |
| Clams with artichoke hearts<br>Almejas de carril con corazones de alcachofas  | 19,90  |
| Bouillabaisse soup (on the menu since 1925)<br>Sopa bullabesa (en la carta desde 1925)                                    | 23,90  |
| ½ Traditional catalan firewood-roasted chicken<br>½ Pollo a l'ast   | 16,90  |
| "A la llauna" style cod (fried with garlic)<br>Lomo de bacalao a la llauna  | 24,50  |
| Lobster paella<br>Paella de bogavante   | 32,00  |
| Special seafood and lobster platter (recommended 2 people)<br>Mariscada especial con bogavante (recomendación 2 personas) | 141,50 |
| ¼ Roasted Segovian suckling pig<br>¼ Cochinillo de Segovia asado  | 42,90  |
| T-bone steak aged 40 days cooked on hot stone (1 kg)<br>Chuletón de ternera madurada 40 días (1 kg)                       | 49,50  |

## EXTRA SIDE DISHES

|  |      |   |      |
|--|------|---|------|
| Sautéed vegetables<br>Verduras salteadas | 2,90 | Pepper sauce<br>Salsa pimienta            | 2,00 |
| Fries<br>Patatas fritas                  | 2,25 | Traditional "all i oli"<br>All i oli      | 2,80 |
| Roasted potatoes<br>Patatas asadas       | 2,90 | Bread with tomato sauce<br>Pan con tomate | 2,95 |
| White rice<br>Arroz blanco               | 2,25 |   |      |

\*IN CASE OF ALLERGY OR FOOD INTOLERANCE PLEASE LET OUR STAFF KNOW  
10% VAT INCLUDED



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### COLD STARTERS

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|--|-------|--|-------|
| Cold melon soup with iberian acorn-fed ham ice cream<br>Sopa fría de melón con helado de jamón ibérico | 13,90 | Gazpacho – Traditional cold tomato soup<br>Gazpacho  | 11,00 |
| White tuna belly salad<br>Ensalada de ventresca de bonito  | 14,50 | Anchovies “Los Caracoles”<br>Anchoas “Los Caracoles” | 14,10 |
| Iberian acorn-fed ham<br>Jamón ibérico de bellota  | 23,90 |  |       |

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### WARM STARTERS

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|--|-------|--|-------|
| Ham and chicken croquettes<br>Croquetas de pollo y jamón                     | 10,50 | Special “Los Caracoles” snails<br>Caracoles especiales   | 12,90 |
| Clams with artichoke hearts<br>Almejas de carril con corazones de alcachofas | 19,90 | Sautéed cuttlefish with wild asparagus and broad beans<br>Salteado de chipirones con trigueros y habitas | 15,90 |
| Garlic shrimps<br>Gambas al ajillo   | 16,50 | Oxtail croquettes<br>Croquetas de rabo de toro   | 12,00 |
| Spanish “broken eggs” with truffle oil<br>Huevos estrellados con trufa       | 13,50 |  |       |

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### SOUPES, VEGETABLES AND PASTAS

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|--|-------|--|-------|
| “Los Caracoles” fish soup<br>Sopa de pescado “Los Caracoles”                           | 10,90 | Macaroni “cardenal”<br>Macarrones cardenal                                       | 12,50 |
| Bouillabaisse soup (on the menu since 1925)<br>Sopa bullabesa (en la carta desde 1925) | 23,90 | Meat canelloni with truffled béchamel<br>Canelones de carne con bechamel trufada | 12,90 |
| Sautéed vegetables<br>Verduras salteadas   | 11,50 |  |       |

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### TRADITIONAL RICE DISHES

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|---|-------|---|-------|
| Fish and seafood paella<br>Paella de pescado y marisco    | 21,00 | Mixed paella without shells<br>Paella parellada mixta | 20,00 |
| Cod and vegetables paella<br>Paella de bacalao y verduras | 19,90 | Lobster paella<br>Paella de bogavante                 | 32,00 |
| Rabbit and snails rice<br>Arroz con conejo y caracoles    | 19,50 | Black rice with cuttlefish<br>Arroz negro con sepia   | 20,50 |
| Vegetables paella<br>Paella de verduras                   | 18,00 |   |       |



## FISH AND SEAFOOD

|  |       |  |        |
|--|-------|--|--------|
| “A la llauna” style cod (fried with garlic)<br>Lomo de bacalao a la llauna                         | 24,50 | Seafood casserole “Los Caracoles”<br>Zarzuela “Los Caracoles”                                  | 29,90  |
| “Empordanesa” style cod (tomato, pine nuts, raisins and plums)<br>Lomo de bacalao a la empordanesa | 24,50 | Grilled salmon supreme<br>Suprema de salmón a la plancha                                       | 19,90  |
| Cuttlefish “from the beach straight on to the grill”<br>Chipirones de playa a la plancha           | 16,00 | Seafood platter<br>Mariscada   | 46,50  |
| Sole prepared to your liking (300 g)<br>Lenguado al gusto (300 g)                                  | 29,90 | Special seafood and lobster platter (recommended 2 people)<br>Mariscada especial con bogavante | 141,50 |

## MEAT

|  |       |   |       |
|--|-------|---|-------|
| ½ Traditional catalan firewood-roasted chicken<br>½ Pollo a l’ast                                  | 16,90 | Garlic chicken<br>Pollo al ajillo   | 17,50 |
| Catalan “butifarra” sausage with white beans<br>Butifarra de Lleida con judías del ganchet (200 g) | 12,00 | Roasted goat with its sauce (450 g)<br>Cabrito al horno en su jugo (450 g)                          | 32,50 |
| Grilled entrecote (300 g)<br>Entrecot a la plancha (300 g)   | 23,50 | ¼ Roasted Segovian suckling pig<br>¼ Cochinito de Segovia asado                                     | 42,90 |
| Sirloin steak with 5 peppers sauce (225 g)<br>Solomillo a las 5 pimentas (225 g)                   | 26,90 | T-bone steak aged 40 days cooked on hot stone (1 kg)<br>Chuletón de ternera madurada 40 días (1 kg) | 49,50 |

## Desserts

|   |      |   |      |
|---|------|---|------|
| Catalan-style “Crème brûlée”<br>Crema catalana      | 6,65 | “Los Caracoles” Pyjamas<br>(Peach in syrup, flan and ice cream with nougat)<br>Pijama “Los Caracoles” | 9,90 |
| Ice cream with nougat<br>Biscuit con turrón         | 6,50 | Caramel flan with thyme ice cream<br>Flan casero con helado de tomillo                                | 6,50 |
| Three chocolate mousse<br>Mousse de tres chocolates | 8,50 | “Mató” cheese flan with honey ice cream<br>Flan de mató con helado de miel                            | 6,50 |
| Chocolate coulant<br>Coulant de chocolate           | 8,25 | “Manchego” cheese<br>Queso manchego   | 6,50 |
| Homemade ice cream<br>Helados caseros               | 6,00 | Chocolate profiteroles<br>Profiteroles con chocolate  | 6,50 |
| Variety of sorbets<br>Sorbetes variados             | 6,00 | Cheesecake “Los Caracoles”<br>Tarta de queso “Los Caracoles”  | 8,50 |