



EL REY DE LA GAMBA-1

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GROUP MENU

| PAELLA OPTION | ASSORTED GRILLED OPTION | TAPA OPTION | DUO OPTION | SECOND OPTION | KING PLATE OPTION |
|---|---|--|--|--|--|
| <p>FIRST SHARE (for 4 pers.)</p> <ul style="list-style-type: none"> - Mixed salad - Tapa of Bravas potatoes - Tapa of Fried squid - Tapa of Mussels <p>SECOND (to choose)</p> <ul style="list-style-type: none"> - Paella or Fideuá <p>DESSERT</p> <ul style="list-style-type: none"> - Home ice - Catalan cream burned - Fresh fruit (melon or pineapple) | <p>FIRST SHARE (for 4 pers.)</p> <ul style="list-style-type: none"> - Tapa of Special Ham - Tapa of Fried small squid - Tapa of Fried squid - Tapa of Octopus galician <p>SECOND (for 4 pers.)</p> <ul style="list-style-type: none"> - Assorted grilled fish and shellfish <i>(Mussels, prawns, monkfish, hake, cuttlefish y norway lobster)</i> <p>DESSERT</p> <ul style="list-style-type: none"> - Home ice - Catalan cream burned - Fresh fruit (melon or pineapple) | <p>FIRST SHARE (for 4 pers.) TAPAS</p> <ul style="list-style-type: none"> - Bravas Potatoes - Special ham - Cheese - Little "chorizo" cider style - Batter-dipped and fried strips of cuttlefish - Fried small squid - Fried squid - Fisherman's style mussels <p>DESSERT</p> <ul style="list-style-type: none"> - Home ice - Catalan cream burned - Fresh fruit (melon or pineapple) | <p>FIRST SHARE (for 4 pers.)</p> <ul style="list-style-type: none"> - Assorted grilled fish and shellfish <i>(Mussels, prawns, monkfish, hake, cuttlefish y norway lobster)</i> <p>SECOND (to choose)</p> <ul style="list-style-type: none"> - Paella or Fideuá <p>DESSERT</p> <ul style="list-style-type: none"> - Home ice - Catalan cream burned - Fresh fruit (melon or pineapple) | <p>FIRST SHARE (for 4 pers.)</p> <ul style="list-style-type: none"> - Tapa of Special Ham - Tapa of Fried small squid - Tapa of Bravas potatoes - Tapa of Fried squid <p>SECOND (to choose)</p> <ul style="list-style-type: none"> - Grilled gilt-head - Baked Sea bass - Fisherman's style monkfish - Ribs and lamb chops grilled - Grilled veal entrecôte with roquefort cheese, or green pepper sauce - Paella ro Fideuá <p>DESSERT</p> <ul style="list-style-type: none"> - Home ice - Catalan cream burned - Fresh fruit (melon or pineapple) | <p>FIRST SHARE (for 4 pers.)</p> <ul style="list-style-type: none"> - Tapa of Special Ham - Tapa of Fried small squid - Tapa of Octopus galician - Tapa of Fried squid <p>SECOND (for 4 pers.)</p> <ul style="list-style-type: none"> - ½ King Plate hot assorted shellfish <i>(Mussels, prawns, king prawn, clams, cockles, razor clams, norway lobster, and lobster)</i> <p>DESSERT</p> <ul style="list-style-type: none"> - Home ice - Catalan cream burned - Fresh fruit (melon or pineapple) |

Bread: Toasted bread (with or without tomato)

DRINK (for 4 pers.): 2 Bottles house wine (White or red), sangria or lambrusco, or 1 Bottle + 4 drinks, or beers

COFFEE: coffee or cortado (small coffee with milk)

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| 24'88 €/pers. Vat incl | 30'24 €/pers. Vat incl | 27'00 €/pers. Vat incl | 30'24 €/pers. Vat incl | 34'56 €/pers. Vat incl | 32'40 €/pers. Vat incl |
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