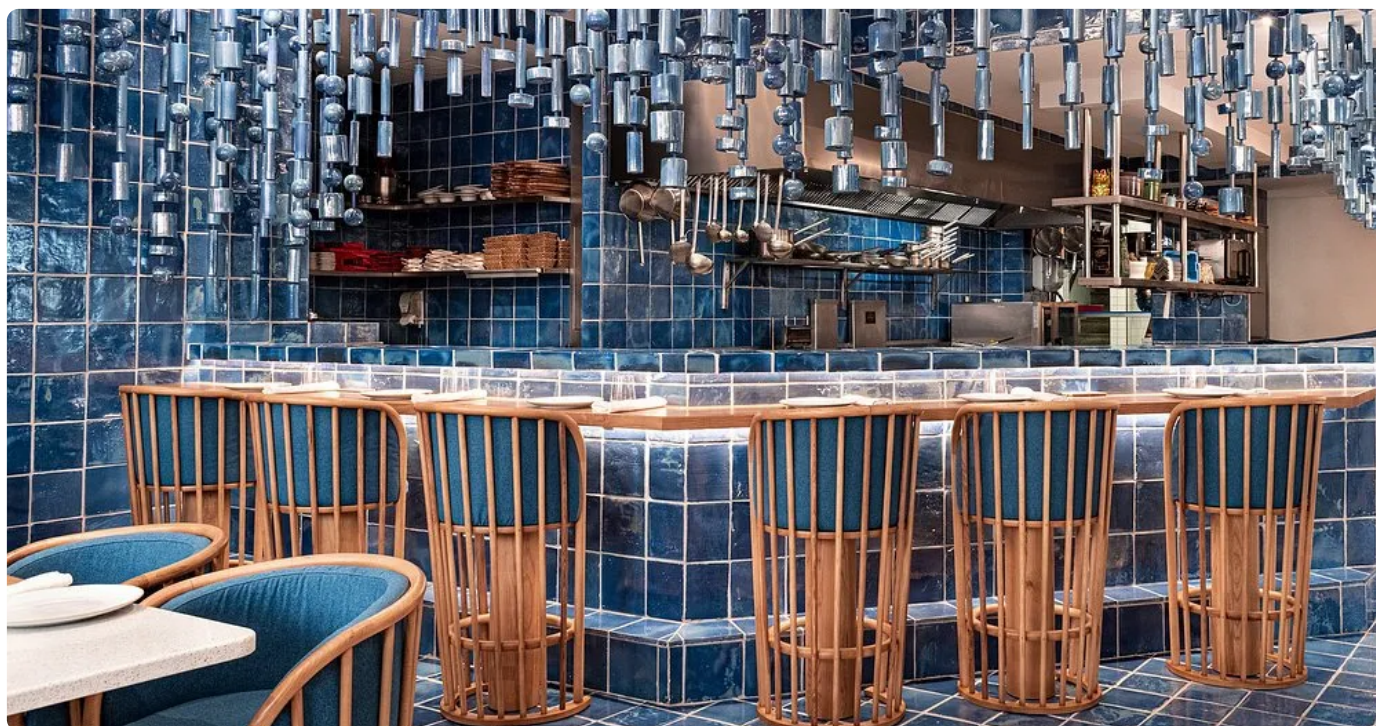




MAIN MENU



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TAILORING MEASUREMENTS

Sea-style Croquette



3,90 €

Lopez Anchovy “Gold Series”, on crisp spine and smoked butter



5,50 €

Nathalie and Sébastien Oyster (France) – Single unit



6,50 €

Corn-meal flatbread, pumpkin-seed pesto and smoked Iberian loin



6,90 €

Éclair filled with Cabanyal titaina and dumpling?foam



7,90 €

Foie montadito with kalamata olive relish and figs



7,90 €

Russian salad with quail eggs and fried shrimps



11,50 €

Creamy cod fritters with roasted garlic and fried parsley – 3 units



12,50 €

Josper-grilled leek with Chardonnay sabayon



14,00 €

Chilli “crab” with poached egg and soft-shell crab



14,90 €

Beef-chuck meatballs over creamy Parmesan and meat jus (4 pcs)



14,90 €

Torrezno “bikini” (ham-cheese sandwich) with homemade escarole kimchi



15,50 €

Balfegó tuna tartare with marmitako dressing



17,90 €

Cheese selection with almonds and quince paste



17,90 €

Tempura prawns with asparagus wrapped in Japanese mayo



19,50 €

Red prawn carpaccio from Dènia with mandarin-garlic and chilli	27,90 €
  	
Arturo Sánchez acorn-fed Iberian ham with grilled bread and tomato	28,90 €
	
Artisan buckwheat bread with Mirall de la Terra olive oil	1,90 €
	
Freshly prepared French fries	4,90 €
Roasted carrot with miso and Collaret cocoa curry	4,90 €
   	
Grilled La Catedral confit piquillo peppers	5,50 €

OUR RICE DISHES

Rock fish and striped prawn rice	24,50 €
   	
Duck rice with cultivated mushrooms and foie	23,00 €
	
“La Sastrería” arroz a banda, in two turns, served traditionally	29,00 €
    	

SEA BOUTIQUE

Grilled yellow-tail skewer, green mojo and ají amarillo	18,50 €
	
Gilt-head bream in Cádiz-style marinade and mint tartare	20,90 €
	
Grilled monkfish with salicornia pil-pil sauce	30,00 €
	
ASK ABOUT OUR FISH MARKET	
Artisan buckwheat bread with Mirall de la Terra olive oil	1,90 €
	
Freshly made French fries	4,90 €
Roasted carrot with miso and Collaret cocoa-curry	4,90 €
	
Grilled La?Catedral confit piquillo peppers	5,50 €

TAILORED MEAT CUTS

Old-cow cannelloni with truffled béchamel	17,90 €
	
Steak tartare - 35-day ageing	19,90 €
	
Rib-eye chop - 40-day ageing	67,00 €
Beef chop - 45-day ageing	79,00 €
Artisan buckwheat bread with Mirall de la Terra olive oil	1,90 €
	
Freshly made French fries	4,90 €
Roasted carrot with miso and Collaret cocoa-curry	4,90 €
	
Grilled La Catedral confit piquillo peppers	5,50 €

Although at La Sastrería we strictly comply with all current regulations regarding food safety, due to the characteristics of the establishment's installation, handling, and preparation, it is not possible to exclude the

accidental presence of allergen traces. For more specific information, please consult with our staff.

Allergen Information

 Cereals with gluten	 Crustaceans	 Eggs	 Fish
 Peanuts	 Soybeans	 Milk	 Tree nuts
 Celery	 Mustard	 Sesame	 SO ₂ (sulphites)
 Lupin		 Molluscs	

Allergen information is displayed in accordance with **Regulation (EU) No 1169/2011** on the provision of food information to consumers.

Depending on each menu and on the information provided by the establishment, dish allergens **may or may not be shown**. Where indicated, the information is **for guidance only** and may contain **errors or omissions**, and there may also be **traces due to cross-contamination**. If allergens are **not shown** on the menu, the customer must **explicitly check with the establishment** before ordering or consuming.

The establishment's responsibility relates exclusively to the information it provides **directly to the customer** at the time of ordering and service, **after the customer has expressly communicated their allergies or intolerances and requested confirmation** of the dish composition. The customer must always **inform** the establishment of their allergies/intolerances and **confirm** the suitability of the dish before ordering and consuming it. The data shown on ConMenu are **for information purposes** and may contain errors or omissions; **ConMenu does not guarantee their accuracy and accepts no liability** for their use.