

Snacks

	Tapa	Portion
Glass bread with tomato and extra virgin olive oil	~	2,95
Clams with artichokes and ham shavings	12,50	17,00
Salty red prawns - 4 or 6 pieces	16,00	22,00
Grilled beach noodles	9,50	15,00
Grilled galician cockles with jabugo shavings	9,90	16,00
Grilled penknives with tomato jam	9,50	16,00
Grilled rock mussels	8,50	11,00
Grilled little squids with peppers and onions	10,50	15,00
Andalusian style fried little squids with tartar sauce	10,50	15,00
Camariñas-Coruña octopus galician style	15,00	19,50
Grilled scallops - 4 or 8 pieces	11,00	18,00
"Cabreaos" eggs with ham and foie	8,50	12,00
Fried artichokes with broken eggs and jabugo ham	~	12,00
Fried artichokes with romesco sauce	7,90	10,90
Spicy potatoes	6,50	~
"Padrón" green peppers	6,50	~
Omelette with candied artichokes	7,50	~
Bluefin tuna wok with vegetables	~	13,50

Salads

Goat cheese and foie salad	8,50	12,90
Avocado, salmon and mango salad	9,50	13,50
Homemade russian salad	6,50	~
Raf tomato, tuna belly and spring onion salad	9,50	13,50
Thai salad with chicken, ginger vinaigrette, peanuts and pistachios	~	14,50
Varied salad from the garden	~	10,50

Cold starters

Cantábric Lolin Anchovies - 4 or 6 pieces	11,00	17,00
Iberic ham "D. O. Valle de los Pedroches Córdoba" 100% purebred cut by hand	16,00	26,00
Cheese selection	9,50	15,00
Tuna tartar with guacamole and toast	14,00	19,00
Live galician Oysters, price per piece	~	4,00
Marinated salmon with dill, capers and butter toast	9,00	14,00
Scallops, prawns and oyster tartare	~	19,00
Norwegian salmon tartare	~	18,00
Gilthead seabream and scallops	13,50	20,00
Octopus ceviche with mango, strawberry and avocado	~	16,00
Wild sea bass carpaccio with yellow pepper	~	16,00
Foie shavings with almond crackers and Pedro Ximenez reduction	11,50	16,00
Bluefin tuna carpaccio with teriyaki reduction	~	18,50

Warm starters

Ham croquette	5,90	11,00
Cod fritters	6,50	12,00
Txangurro fritters	9,00	14,00
Squid croquettes in ink and allioli sauce	7,50	12,00
Varied fried seafood	9,50	14,00
Fisherman's soup	~	13,00
Pheasant and foie cannelloni	10,00	15,00
Ravioli with foie, roast juice and jabugo shavings	~	15,00

If you are allergic to any food that is included in the following food groups, please inform our staff:



WHITE AND RED FISH, CRUSTACEANS AND SEAFOOD, CELERY, MUSTARD, EGGS, SESAME SEEDS, CEREALS WITH GLUTEN OR WHEAT, MOLLUSC OR SNAILS, PEANUTS, ALTRAMAGES, DRIED FRUITS, DAIRY, SULPHITES AND SOYA

Rice and Paellas

	Tapa	Portion
Fisherman's paella with lobster and seafood tripping	~	23,00
Seafood rice paella	~	20,00
Vegetables and artichokes rice with egg crust	~	17,50
Seafood Fideuá	~	17,50
Black rice with lobster and cuttlefish tripping	~	19,00
Monkfish rice and scallops	~	21,00
Seafood rice paella without shells	~	21,00
Lobster rice	~	24,50
Arroz "a banda" with monkfish, lobster and little squids	~	27,50
Mountain rice with jowl, chicken, Calaf sausage and mushrooms	~	20,00

(Minimum two diners, price per person)

Fish

Grilled turbot with porcini risotto	16,50	22,50
Grilled wild sea bass with mashed potatoes and mushrooms	~	25,00
Cod with garlic sauce, clams and prawns	14,00	18,00
Cod in green sauce with artichokes and clams	14,00	18,00
Marinera monkfish with red prawns, tender garlic and toasted gratin with allioli	15,50	22,00
Monkfish medallions with scallops and jabugo shavings	~	22,00
Grilled salmon supreme with roquefort risotto	~	18,00
Camariñas-Coruña grilled octopus with hummus	16,00	22,00
Bluefin tuna tataki, sweet potato purée and avocado	15,00	20,00
Salt and vegetables sea bream	13,50	22,00
Grilled lobster with crustacean sauce and vegetable Parmesan risotto	16,00	26,00
"Sea and mountain", monkfish with lobster, mushrooms and romesco	~	24,00

Meat

Hamburger with bacon, onion and brie cheese with barbecue sauce	11,50	16,00
Steak tartar, show cooking	~	23,00
Beef steak with black pepper sauce and skillet fries	14,00	22,00
Sirloin steak with foie, Pedro Ximénez reduction with roasted shallots	16,00	23,00
500 grams beef steak stone cooked with potatoes and green peppers	~	34,50
Black Angus Uruguay 500 grams beef steak stone cooked with potatoes and green peppers	~	39,00
Suckling pig low temperature cooked	~	23,00
Oxtail stewed with red wine	14,00	18,00
Kid's shoulder boneless and very mellow	~	23,00

La Toja Menu

27,50

"Pica-pica" starters:

Foie and goat cheese salad
Homemade croquettes
Varied fried seafood
Mussels with marinara sauce

Main dish to choose:

Cod in green sauce with artichokes and clams
Seafood broth rice
Beef entrecote with roquefort

Tapas Menu

17,50

Pica-pica compuesto de:

Patatas bravas, spicey potatoes
Homemade croquettes
Grilled rock mussels
Fried artichokes with romesco sauce
Squid rings with onions
Homemade cannelloni with bechamel sauce

Dessert choice: Carrot cake, Lemon sorbet or Crema catalana

(Minimum two diners, price per person. Bread, drinks and coffee not included. VAT included)

KITCHEN OPEN ALL DAY FROM 12:00 to 23:00 HRS.

TUESDAY CLOSED, EXCEPT HOLIDAYS.

WI-FI LA TOJA - PWD: RESTAURANTELATOJA