

## **Salades**

### **Mixed Salad**

(Bouquet of lettuces, tomato, tuna, asparagus, olives and hard-boiled egg) 10,75

### **Avocado Salad**

(Bouquet of lettuces, tuna, avocado, grated egg and cocktail sauce) 12,91

### **Laury Salad**

(Tomato, fresh Buffalo mozzarella, anchovies, oregano, black olives and homemade sauce) 12,94

### **Goat cheese salad**

(Bouquet of lettuces, warm goat cheese, mixed nuts and homemade sauce) 11,86

### **Xató of Sitges**

(Typical salad with escarole, cod, tuna and anchovies) 11,86

### **Melon with iberian cured ham**

18,31

## **Cold starters**

Santoña anchovies with roasted peppers 17,26

Duck foie gras with Maldon salt 14,93

Tuna belly with roasted peppers 13,82

Smoked salmon with toasts and butter 13,99

White asparagus from Navarra with mayonnaise 12,91

Avocado with smoked salmon and prawns 19,98

Finest (acorn fed) Iberian cured ham served with bread with tomato 21,55

Prawn cocktail 16,11

## **Pasta and egg dishes**

Spaghetti bolognese or with cheese sauce 9,68

Spanish omelette with salad 12,42

French fries 3,22

## **Our carpaccios**

Codfish carpaccio with olive oil 13,93

Ox carpaccio with cured cheese 13,93

## **Paellas (min. 2 per.) pxx**

Seafood Paella "Laury" 18,30

Mixed Paella "Laury" 19,39

Noodle Paella with garlic mayonnaise 17,82

Soft rice with lobster / Noodle Paella with lobster 23,74

Black rice with cuttlefish 17,82

Seafood rice (soup) 18,30

Chicken Paella 18,30

Vegetarian Paella 18,30

## **Children's menu**

Chicken escalope with french fries and croquettes

Ice cream or fresh fruit

Soft drink or water 13,67

## TAPAS / STARTERS

1.Fishermen´s soup	12.80 €
2.Mixed fried fish	11.83 €
3.Fried baby squid	18.31 €
4.Steamed mussels or white wine sauce	10.75 €
5.Fresh clams, grilled or white wine style	22.63 €
6.Fried calamari rings	11.83 €
7.Octopus Galician style, with paprika, olive oil and bed of potatoes	18.31 €
8.Mixed fried baby squid with green bell peppers from "Padron"	16.69 €
9.Galician oysters (price per unit)	3.73 €
10.Morcilla from Burgos – black sausages made with rice	9.67 €
11.Spicy "chorizo" sausages	9.67 €
12.Grilled razor clams with garlic and parsley	18.31 €
13.Homemade seafood croquettes	11.61 €
14.Garlic prawns	17.25 €
15.Grilled squid with garlic and parsley	11.83 €
16.Patatas bravas – fried potatoes with a spicy sauce	7.51 €
17.Fried green bell peppers from "Padron"	9.67 €
18.Baby beans with prawns	16.15 €

## FISH DISHES

1.Salt Cod in olive oil and paprika, white beans and roasted peppers	22.60 €
2.Wild Sea bass, baked or in a salt crust (1 kilo) (min. 2 people, ppx)	22.60 €
3.Wild Turbot, baked or grilled	24.76 €
4.Grilled Salmon with tartare sauce	18.34 €
5.Dover Sole, grilled or with almond sauce	24.76 €
6.Seabream, baked or in salt crust	18.34 €
7.Hake supreme grilled or baked	20.33 €
8.Fresh Monkfish, grilled or with an almond sauce	24.76 €
9.Fresh grilled Prawns with Maldon sea salt	29.11 €
10.Grilled Lobster with mayonnaise and romesco sauce on the side	31.27 €
11."Caldereta" Lobster and monkfish stew (min. 2 people, ppx)	30.13 €
12."Suquet" Monkfish and turbot stew with potatoes	28.62 €
13."Zarzuela" fish stew	29.70 €
14.Mixed grilled fish and seafood	30.78 €
15.Laury´s seafood feast (includes lobster)	42.07 €

## MEAT DISHES

1.Escalope with mushrooms and french fries	15.83 €
2.Veal steak with mushrooms and french fries	15.83 €
3.Chicken breast with mushrooms and french fries	11.78 €
4.Veal entrecote with mushrooms and french fries	21.46 €
5.Sirloin steak with mushrooms and french fries	24.75 €

*All the meats can be grilled, with green peppercorn sauce or roquefort sauce*

**KITCHEN OPEN ALL DAY**  
**Monday to Sunday - from 12.30 to 23.30**