

# RACIONES Portions

<b>Alitas de pollo con patatas y ensalada</b> <small>Chicken wings with potatoes and salad</small>	<b>10,00 €</b>
<b>Bravas LA CESTERÍA dos salsas</b> <small>La Cestería's spicy potatoes with two sauces</small>	<b>5,00 €</b>
<b>Carrillera de ternera con parmentier de patatas</b> <small>Beef cheek with potato parmentier</small>	<b>12,90 €</b>
<b>Churrasco de ternera con patatas fritas y pimientos de Padrón</b> <small>Grilled beef steak with french fries and Padrón peppers</small>	<b>12,00 €</b>
<b>Langostino crujiente con algas wakame</b> <small>Crispy prawn with wakame seaweed</small>	<b>14,50 €</b>
<b>Magret de pato con chips de boniato</b> <small>Duck breast with sweet potato chips</small>	<b>15,20 €</b>
<b>Panceta al estilo coreano (bossam)</b> <small>Korean-style pork belly (bossam)</small>	<b>13,00 €</b>
<b>Picadillo ibérico con huevo frito</b> <small>Iberian minced pork meat with fried egg</small>	<b>8,00 €</b>
<b>Pollo crujiente a la naranja</b> <small>Crispy chicken with orange</small>	<b>10,20 €</b>
<b>Pulpo con parmentier de patata</b> <small>Octopus with potato parmentier</small>	<b>18,00 €</b>
<b>Rabo de toro desmigado con parmentier de patata</b> <small>Shredded oxtail with potato parmentier</small>	<b>13,00 €</b>
<b>Sepia a la plancha con salsa ajo-perejil</b> <small>Grilled cuttlefish with garlic-parsley sauce</small>	<b>12,50 €</b>
<b>Verdura en tempura de cerveza</b> <small>Beer battered vegetables</small>	<b>8,90 €</b>
<b>Zamburiñas con salsa ajo-perejil</b> <small>Scallops with a garlic-parsley sauce</small>	<b>14,20 €</b>
<b>Calamares</b> <small>Squid</small>	<b>11,20 €</b>

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