


















M E N U

STARTERS

| | | |
|---|---|--------|
| Foie micuit with raisin toast and Pippin apple ice cream |    | 24.00€ |
| Reserva Iberian ham |  | 24.00€ |
| Grilled artichokes or in green sauce with clams |   | 19.00€ |
| Brown crab croquettes |     | 13.00€ |
| Grilled vegetables |  | 19.00€ |
| Huelva's white shrimps grilled |  | 22.00€ |
| Warm brown crab salad and its pepper and vegetable vinaigrette |  | 19.00€ |
| Grilled mushrooms with truffled yolk |  | 21.00€ |
| Seafood cream ABK with cockle and prawn |     | 17.00€ |
| Galician clams in green sauce or grilled |  | 26.00€ |
| Scallop, variegated scallop and prawn temperate salad with pine nut vinaigrette |    | 20.00€ |
| Tasting of our best smoked fish (salmon, anchovy, cod, sardine and tuna) |  | 19.00€ |
| Warm lobster salad with citrus aromas, coral, and smoked salmon caviar |     | 32.00€ |

FROM OUR HATCHERY TO THE TABLE

| | | |
|--|---|-----------|
| Curly oyster |  | 3.00€/ud |
| Plane oyster |  | 4.50€/ud |
| Spider crab or brown crab cooked in seawater |  | 26.00€/kg |
| Grilled langoustines |  | 95.00€/kg |
| Grilled or cooked lobster |  | 88.00€/kg |
| Small edible crabs grilled |  | 49.00€/kg |
| Lobster |  | 99.00€/kg |



CRUSTACEAN
CRUSTACIOS



SESAME
SESAMO



NUTS
FRUTOS DE
CASCARA



GLUTEN
GLUTEN



EGG
HUEVO



FISH
PESCADO



SHELLFISH
MOLUSCOS



MUSTARD
MOSTAZA



CELERY
APIO



PEANUTS
CACAHUETES



MILK
LACTOSA



SULPHITE
SULFITOS



SOYA
SOJA
















LUPINS
ALTRAMUZES

Terrace supplement +10%

Bread per person 1€

SEA FLAVOUR

| | | |
|---|---|--------|
| "Kokotxas" (bottom of the chin) in green sauce or grilled with scallops | | 33.00€ |
| Hake in green sauce with clams |      | 25.00€ |
| "Pelayo" style squids grilled with onions | | 24.00€ |
| Squid in its own ink with garlic rice | | 25.00€ |
| Roasted octopus "Galician" style |  | 27.00€ |
| Grilled cod |   | 22.00€ |
| San Sebastián style brown crab |      | 24.00€ |

ON THE GRILL

| | | |
|------------------|---|-----------|
| Turbot |  | 82.00€/kg |
| Red sea bream |  | 95.00€/kg |
| Sole |  | 95.00€/kg |
| Hake |  | 27.00€ |
| Begihaundi Squid | | 27.00€ |

OUR SPECIALITIES

| | | |
|---|---|-----------|
| Rice with clams (20 min.) |  | 22.00€ |
| Rice with lobster (2pax) (20 min.) |     | 70.00€ |
| Lobster, fish and prawn stew (2 pax) |       | 70.00€ |
| Grilled lobster with fried eggs and potatoes in its juice |    | 98.00€/kg |






MEAT

| | | |
|--|--|-----------|
| Sirloin steak with potatoes and peppers garnish | | 28.00€ |
| Low temperature roasted suckling lamb with its juice and chips | | 27.00€ |
| Grilled T-bone steak | | 58.00€/kg |

ABK TASTING MENU

(full table)

(1h before kitchen closed)

| | | |
|--------------------------------------|---|------------|
| Grilled mushrooms with truffled yolk |      | |
| Huelva's white shrimps grilled | | |
| Grilled Hake | | |
| ½ Grilled or cooked local lobster | | |
| Chop taco with roasted peppers | | |
| Dessert tasting | | 75.00€/pax |