










M E N U

STARTERS

Foie micuit bonbon with raisin toast and Pedro Ximenez sauce	  	25.00€
Reserva Iberian ham		25.00€
Mushroom and foie risotto topped with a slice of sirloin		23.00€
Brown crab croquettes	    	14.00€
Grilled vegetables		19.00€
Huelva's white shrimps grilled		22.00€
Warm brown crab salad and its pepper and vegetable vinaigrette	 	19.00€
Warm squid salad with roasted pepper and caramelised apple		20.00€
Grilled mushrooms with truffled yolk		22.00€
Tasting of seasonal mushrooms		25.00€
Seafood cream ABK with cockle and prawn	   	18.00€
Galician clams in green sauce or grilled	    	26.00€
Scallop, variegated scallop and prawn salad with pine nut vinaigrette		21.00€
Tasting of our best smoked fish (salmon, anchovy, cod & sardine)		19.00€
Asparagus with clams in green sauce or grilled	   	19.00€
Warm lobster salad with citrus aromas, coral and smoked salmon caviar		39.00€
Prawn, mushroom and vegetable ravioli with seafood jus		19.00€

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		89.00€/kg
Small edible crabs grilled		49.00€/kg
Lobster		105.00€/kg

SEAFOOD

(30´ before the kitchen closed)










Shrimp, King Crab, Clams, Prawns, Mussels, Scallops, Scallops, Spider Crab, 1 Lobster	150€/2pax
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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	    	28.00€
"Pelayo" style squids grilled with onions		24.00€
Baby squid in its own ink with garlic rice on site		25.00€
Roasted octopus "Galician" style		25.00€
Grilled cod on piperade and its "pil-pil" sauce		24.00€
San Sebastián style brown crab	  	24.00€

ON THE GRILL

Turbot		88.00€/kg
Red sea bream		98.00€/kg
Sole		90.00€/kg
Hake		28.00€
Begihaundi Squid		27.00€

OUR SPECIALITIES

Rice with clams (20 min.)	 	22.00€
Rice with lobster (2pax) (20 min.)	    	72.00€
Lobster, fish and prawn stew (2 pax)	      	72.00€
Grilled European lobster	with fried eggs and potatoes in its juice	89.00€/kg
Grilled Rock lobster		  

MEAT

Sirloin steak with potatoes and peppers garnish	28.00€
Grilled T-bone steak	61.00€/kg

ABK TASTING MENU

(full table) 
(1h before kitchen closed)

Crab Saldad	
Huelva's white shrimps grilled	
½ Grilled or cooked local lobster	
Grilled Begihaundi baby squid	
Chop taco with roasted peppers	
Dessert tasting	75.00€/pax