



CASA FIDEL

RESTAURANTE



FOR

STARTED

Patty of the day

According to the chef's elaboration.

10 euros

Anchovies doble 00

With brioche bread and blue cheese.

20 euros

Classic salad Casa Fidel

15 euros

Smoked duck salad

18 euros

Seafood salad

22 euros

Homemade croquettes

12 euros

Sautéed baby beans

With truffled egg and candied bacon.

22 euros

Octopus

Galician style or grilled with
ali oli codium.

22 euros

Fried eggs

With potato chips and chorizo.

12 euros



DE

CONCHA

Clams

Pan-fried with garlic and chilli.

26 euros

Razor clams

With green oil.

25 euros

Grilled scallops

20 euros

FROM THE

SEA

Wild seabass

Grilled with potatoes and vegetables.

28 euros

Monkfish

Galician style, breaded or grilled.

26 euros

Celeiro Hake

Galician style, breaded or with green sauce and clams.

25 euros



FROM THE
STOVES

**Carabineros and
monkfish rice**

75 euros/min 2 pers

Lobster rice

80 euros/min 2 pers

**Fideuá
with iberian pork**
And red peppers.

60 euros/min 2 pers

**Risotto
with mushrooms**
Blue cheese and truffle.

30 euros

OUR
MEATS

Grilled beef

With red peppers and chips.

26 euros

Beef steak

With red peppers and chips.

60 euros/kg

Iberian pork meat

With chestnut cream, mushrooms and
Pedro Ximenez sauce.

28 euros

Veal milanese

With chips.

16 euros



OUR

SPECIALTIES

Red tuna tataki

With lime-wasabi mayonnaise.

24 euros

Lobster

With potatoes and fried egg.

S/M

Carabinero

Grilled.

15 euros/und

White shrimp

Grilled.

16 euros

Fish of the day

S/M



SOMETHING
SWEET

Espresso tiramisú

With lotus.

7 euros

Pistacho blondie

With white chocolate glaze.

7 euros

Pannacotta pear

And turmeric.

7 euros

Cheesecake

With galmasano cheese
and crispy cherry.

8 euros

Chocolate semi sphere

With raspberries and cashews.

8 euros

