



Sama

bar & restaurante



www.samarestaurante.es

Starters

• Andalusian gazpacho	1	8,40€
• Padrón peppers		10,90€
• Homemade croquettes, meat or fish	1,2,3,4,7,10,12,14	11,20€
• Andalusian-style fried baby squid over a base of black garlic aioli	1,7,11,14	13,50€
• Mussels in marinara sauce	6,11,12,14	14,30€
• Slow-cooked Iberian pork taco with pico de gallo, yogurt and cucumber sauce	1,6,7,9,12	13,40€
• Vietnamese rolls filled with prawns and sautéed vegetables	1,2,4,6,11,14	14,40€
• Tempura-fried cod with tartar sauce	1,4,7,10,12	15,80€
• Chef-style garlic prawns	2,12	15,80€
• Gratin scallop with fresh mushrooms, shrimp and Parmigiano Reggiano	1,2,4,7,12,14	10,20€
• Salmon tartare over a base of wakame seaweed, avocado and wasabi mayo	1,4,6,7,11	17,40€
• Breaded king prawns with panko, served with Japanese mayo and green chili	1,2,3,7,11,12	15,80€
• Camembert bruschetta with fig and serrano ham	1,7,8,12	10,80€
• Homemade bread, aioli and olives	1,7	3,40€ P-P.

Salads

• Goat cheese salad with apple, walnuts, and honey vinaigrette	7,8,12	14,20€
• Tempura prawn salad with avocado and Thai-style mango sauce	1,2,4,6,7,12	15,30€
• Chicken Caesar salad	3,4,6,7,10	16,00€
• Mixed salad with lettuce, tomato, onion and peppers		10,40€

**All salads can have a base of lettuce, arugula, red bell pepper, red onion and cherry tomatoes.*

Vegetarian

• Vegetable ratatouille		14,70€
• Vegetable and legume burger with guacamole	1,3,6,7,11,12	15,80€
• Vegetable lasagna	1,3,6,7,9	15,40€

Pastas

• Paccheri with tomato and burrata; basil, fresh tomato, garlic, parsley, burrata	1,3,7	16,40€
• Tagliatelle with smoked salmon; dill, cream, smoked salmon cherry tomato	1,3,4,7,12	15,80€
• Spaghetti with prawns and a spicy touch; garlic, parsley, cherry tomato, fresh chili	1,2,3	16,20€
• Ricotta and spinach ravioli with tomato sauce and Parmigiano	1,3,7	16,80€

Fish Dishes

• Salmon and prawn burger with wasabi mayo	1,2,3,4,7	17,80€
• Grilled sea bass with homemade mash and seasonal vegetables	4,7	22,90€
• Herb-crusted salmon with lime aroma, served with beet couscous and sautéed vegetables	1,4	23,40€
• Sole wrapped with smoked salmon in cava sauce, mashed potatoes and vegetables	4,7,12	24,90€
• Grilled cod with Thai curry crust and cinnamon-scented basmati rice	1,4,6,12	25,20€
• Local squid with mashed potatoes and sautéed vegetables	7,9,12,14	25,80€

Meats

• Smashburger with cheddar, bacon, BBQ sauce, and balsamic caramelized onion	1,7,12	17,90€
• Chicken breast stuffed with spinach and gorgonzola wrapped in bacon, mushroom sauce	1,6,7	19,40€
• Lamb shoulder stuffed with quince and green asparagus risotto	1,6,7,9,12	23,80€
• Mallorcan-style suckling pig stuffed with foie and truffle oil, over fresh mushrooms and homemade mash	1,6,7,9,12	25,90€
• Beef tenderloin with foie, truffled mash and sautéed vegetables with Madeira sauce	1,6,7,12	28,50€
• Duck breast with mango chutney sauce, served with mashed potatoes and vegetables	7	24,00€
• Iberian pork cheeks with mashed potatoes and balsamic shallots	1,6,7,9,12	23,20€

ALLERGENS

1. Cereals 2. Crustaceans / Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Tree nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupins 14. Mollusks