



Nelson

Restaurante

<b>STARTERS</b>	<b>½ R</b>	<b>1R</b>
01 – Canarian goat’s milk cheese from Guía ( 100 gr )		7.00 €
02 – Grilled smoked cheese from the island “El Hierro” Served on tomato preserve with coriander sauce		12.80 €
03 – Fish / Ham croquettes		9.80 €
04 – Boiled octopus with olive oil, vinegar and green chillies	8.80 €	16.90 €
05 –Sauteed vegetables in wok		11.50 €
06 – Carpaccio of mackerel		18.50 €
07 – Crunchy shrimp (6 uds)		12.50 €
08 – Scrambled eggs with shrimp, onion and zucchini		13.20 €
 <b>SALADS</b>		
15 – Mixed salad		8.80 €
16 – Russian salad		9.80 €
18 – Cod salad		13.80 €
 <b>SOUP, RICE AND EGGS</b>		
26 – Fish soup		7.50 €
28 – “Gofio escaldado” (Purée of toasted maize flour and fish stock)		6.80 €
29 – Juicy rice and seafood pot (min. 2 persons)	price per person	19.50 €
30 – Juicy rice and lobster pot (min. 2 persons)	price per person	32.20 €
 <b>SEAFOOD</b>		
42 – White prawns from Huelva ( 200 gr )		24.00 €
43 – Grilled giant red prawns ( <i>carabineros</i> )	per 100 g	12.00 €
45 – Spiny lobster, grilled or boiled	per 100 g	9.80 €
46 – Lobster, grilled or boiled	per 100 g	9.80 €
47 – Steamed mussels.		14.80 €
48 – Clams sauteed or Canarian style.		23.50 €
51 – Oysters “Super King” on a bed of ice, with lemon wedges	each	4.90 €
52 – Canarian Shrimps (Grilled or boiled)		19.50 €



Nelson

Restaurante

## FISH COURSES

60 – Squid noodles with pesto.		18.50 €
61 – Cherne in green sauce with clams.		22.90 €
62 – Baked fish Canarian style.		19.50 €
63 – Fish baked in a salt crust	per 100 g	4.51 €
64 – Fish “ <i>a la espalda</i> ” (butterfly-opened fish, shallow-fried then sprinkled with garlic fried in olive oil and a dash of vinegar)	per 100 g	4.51 €
65 – Medregal in “adobo marinate”		18.50 €
66 – Deep-fried squid rings		17.90 €
69 – Loins of red mullets with vinaigrette		19.50 €
70 – Cod with Pil Pil sauce		23.50 €
71 – Salpicón de Vieja (Fish Vinaigrette)		18.50 €
72 – Red Tuna (Tartar, Tataki & Sashimi)		21.80 €

## MEAT COURSES

80 – Grilled fillet steak		18.50 €
81 – Fillet steak in green pepper sauce		19.80 €
82 – Fillet steak with sauce of cheese from Guía		21.50 €
83 – “ <i>Vueltas de solomillo</i> ” (Slices of fillet of beef with garlic and parsley)		18.50 €
84 – Knuckle of pork		17.80 €
85 – Shoulder of Lamb		25.90 €
86 – “ <i>Lomo de Rubia Gallega</i> ” (Galician cow loin)	per 100 g	6.50 €

## DESSERTS

90 – Seasonal fruits		5.50 €
91 – Home-made sorbets and ice creams		5.50 €
92 – Home-made tarts and gateau		5.50 €
94 – Chocolate mousse		5.50 €

**VAT 7% not included**