

Starters

La Tos-Cana

On crunchy bread with pesto, pine nuts, sun-dried tomatoes, smoked cherry tomatoes, avocado, and arugula **13**

Avocado Tartare

Fresh avocado with tomatoes tossed in our homemade vinaigrette, topped with a subtle touch of soy emulsion **12**

* Salmon Tartare

Fresh salmon with avocado and mango in a tropical vinaigrette, served with a delicate soy mayo and tempura crunch **16**

Tuna Tartare

Tuna with avocado and tomato, seasoned with a sriracha-mustard vinaigrette, finished with our soy mayo and spring onions **19**

Prawn Cocktail

Avocado cream, Marie Rose sauce, and chilled prawns **12**

Patatas Bravas

Baby potatoes with our signature homemade sauce and chives **9,5**

* Argentine Sweetbreads (Mollejas)

With caramelized peppers, chimichurri mayo, a sprinkle of toasted almonds, and grilled lemon **18**

WELCOME

Cooking is one of the most sincere demonstrations of affection. That's why it's important to surround ourselves with the finest ingredients and the best people to achieve it.

At the shores of the Mediterranean Sea, we put all our passion and dedication to make you feel at home.

Thank you for sharing **your moments** with us,



OPEN ALL YEAR ROUND!

Have an event?

Ask for special menus

SALADS

La Frontera

Mixed greens, cherry tomatoes, avocado, mango, and red onion **13**

Burratina

Italian burratina, rocket, semi-dried tomatoes, balsamic vinegar, and pine nuts, dressed with our homemade pesto **13**

La Ucraniana

Potato salad base with our Pil-Pil mayo, finished with smoked paprika flakes **12**

* La Fresquita

Celery and lime sorbet, red endive, avocado, osmotized green apple, pine nuts, and raspberry **15**

* La Cabrona

Goat cheese, vine tomato sorbet, mixed greens, cherry tomatoes, walnuts, raisins, and almond vinaigrette **14**

FROM OUR *Sea*

* Sardine Espeto (Grilled Skewers)

6

Clams or "Coquinas"

15

Steamed Mussels

ASK FOR PRICE

Pil Pil

12

Special Cuttlefish

Wok-seared cuttlefish with a creamy seafood sauce, onions, prawns, and mussels **18**

* Rosada

250g slow-cooked fillet, served with a creamy clam sauce, prawns, garlic, and parsley **18**

OUR *Paellas*

Price per person. Minimum 2 people

* Seafood

With Norway lobsters (cigalas), mussels, and prawns **18**

Mixed

With prawns and tender pork **15**

Black Rice

Cooked in squid ink, served with "chanquetes" (whitebait) and our homemade garlic alioli **16**

Beef

Grilled, juicy sliced beef fillet with fresh vegetables and smoked rosemary **16**

OUR *Fritters*

	1/2 RATION	1 RATION
Adobo	7,5	12
Fried Anchovies	7,5	12
Lemon Marinated Anchovies	8	13
Calamari	8	14
Chanquetes (Transparent goby)	7	11
Fried Rosada	7,5	13
Puntillitas (Baby squid)	8,5	14,5

THE STARS Of The House

Ravioli <i>Filled with ricotta cheese, burrata, and spinach</i>	18
Tagliatelle <i>With clams, white wine, garlic, and parsley</i>	17
Octopus Leg <i>250g with Sweet Potato puree and Kimchi mayonnaise</i>	28
National Squid <i>Skewered and served with chef's side</i>	4,5/100gr
 Salmon <i>250g semi-wild salmon with pea puree, slow-cooked</i>	23
 Almadra Red Tuna <i>Marinated in soy sauce, Mirin, and sesame oil, with red pepper puree and roasted avocado.</i>	29

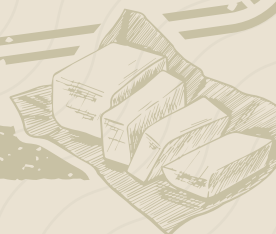
FROM OUR *Land*

La Frontera Burger <i>200g Angus beef, on brioche bread, with cheese, smoked bacon jam, rocket, and our signature steakhouse mayo</i>	16
 Skirt Steak <i>300g grain-fed Argentine beef, served with the chef's special garnish</i>	26
 Flank Steak <i>300g grilled Argentine beef, served with the chef's special garnish</i>	28
 Sirloin Steak <i>3300g premium Argentine Angus, grilled and served with deluxe vegetables</i>	31

DESSERTS

 Tiramisu	7,5
Caramelized Pineapple <i>With vanilla ice cream and hazelnut crunch</i>	7
Cheesecake <i>With creamy dulce de leche and chocolate syrup</i>	8
 La Frontera Panna Cotta <i>With a smooth chocolate truffle mousse</i>	7,5
Carrot & Walnut Sponge Cake <i>With star anise syrup and mascarpone ice cream</i>	9
Chocolate Sponge Cake <i>With chocolate and dulce de leche ganache, decorated with chocolate-dipped orange zest</i>	9

Bread and butter Per person **1€**



FOR THE *Little Ones*

Chicken nuggets	10
Macaroni with tomato sauce	9

 = OUR SPECIALTIES



BOOK YOUR TABLE
+34 605 31 03 51