

From the Orchard



- Velero del sur salad €7,00 - €11,00
- Natural fruit salad with pink sauce and prawns €15,00
- Avocados from Axarquía with pink sauce and prawns on a bed of lettuce €12.50
- Seasonal tomato with tuna belly and red onion €9.50
- Timbale of Avocado, smoked cod and salmon in Norwegian sauce €15.00
- Goat cheese salad with caramelized apple and onion with berries €15.00
- Hearts of Tudela buds with sautéed prawns and Iberian ham €15,00
- House-style Caesar salad (Fried chicken, yogurt sauce, croutons, walnuts, apple, fried cherries and cheese) €12.00
- Smoked salmon roll stuffed with granny smith apple and pineapple on yogurt and dill sauce €12.00
- Russian salad with tuna belly and cooked shrimp €7.00 - €12.00

Starters

- Seafood soup with croutons €6.50
- Pil pil prawns €9.50
- Garlic prawns €9.50
- 'Padrón' peppers €8.00
- Fried breaded camembert with jam €8.50
- Homemade croquettes €2.00 unit
- Norway lobster risotto with king prawns €14.00
- Grilled octopus with mashed potatoes and mayonnaise from 'La Vera' €16.75
- Galician-style octopus with potato base €16.75
- Iberian ham with slices of bread and tomato €12.00 - €22.00
- Cured sheep cheese with raisins and walnuts €9.00 - €16.00

Tribute to rice: minimum 2 people, Price per person

- Mixed paella €13.50
- Seafood paella €16,00
- Chicken paella €14.50
- Wild paella (Iberian secret and mushrooms) €17,50
- Paella of the gentleman €16.00
- Delicious black rice paella with seafood and fried baby squids €18.00
- Soupy rice with seafood €17.50
- Soupy rice with lobster €22.75
- Soupy rice with shrimp €22.75

Shells and husks

- Cooked White Prawns €22,00
- Grilled white shrimps €22,00
- Sautted Galician clams €14,00
- Steamed mussels €10.00
- Mussels in marinera sauce €13.50
- 'Peregrina' shellfish and prawns in pilpil €4,00
- Scallops in pilpil €3,00

Ask for more seafood of the day

Fried and grilled

- Fried lemon anchovies €8,00 - €12,00
- Rotbarschilet fried or grilled €8,00 - €12,00
- Fresh baby squids 'culones' fried or grilled €16,50
- Fried Octopus €8,00 - €12,00
- National baby Squids €14,00
- Fried small prawns with fried egg €15,50

Sail with 'Velero' in a sea of flavours



From the sea

- Grilled or fried sole €18.50
- Malaga sole €5.00 / 100gr
- Grilled or fried national squid €5.00 / 100gr
- Grilled salmon €17.00
- Grilled or fried monkfish €17.00
- Monkfish skewer with prawns €17.00
- Gold fish €4.50 / 100gr
- Sea Bass €4.50 / 100gr
- Turbot €5.50 / 100gr
- Snapper or 'Urta' €6.00 / 100gr

frying pan and fire

- Salmon in cava cream with king prawns €19,00
- Rotbarschfilet in cava cream with king prawns €18,00
- Cod loin with garlic prawns €19,00
- Rolls of sole stuffed with prawns in cava sauce €17,00
- Imperial monkfish with tomato sauce and egg mayonnaise €19,00
- Monkfish casserole in marinera sauce €24,00
- Chicken breast in curry souce with apple and pineapple €16,50
- Braised Iberian pork cheeks in red wine sauce with vegetables €17,00
- 'Velero del Sur' beef tenderloin (Potato base, duck mouse, caramelized onion and Spanish sauce with Px) €27,00
- Strogonoff beef tenderloin €24,00

Grilled meats

- Grilled pork tenderloin €16.00
- Pork tenderloin skewer €17,50
- Acorn-fed Iberian "presa" €21.00
- Acorn-fed iberian "secreto" €19,00
- Beef entrecote €20,00
- Beef tenderloin €25.00
- Grilled veal chop €4,50/100gr
- Chicken breast €14.00
- Sauces: pepper, mushrooms or roquefort €2.75

RESTAURANTE



For our little customers

- Chicken escalope €9.50
- Chicken tears €9.50
- Homemade chicken croquette €9,50

- Bread and aioli €1.20
- Aioli extra €1,00

VAT included

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