

E S T I M A R

In ESTIMAR, we want to make a tribute to the restaurants where we used to go to eat in the time of El Bulli and Hacienda Benazuza. Those restaurants with history that made the best of every place, respecting and taking care of the product at its 100% and making you feel at home. This goes for them: Can Rafas, Cal Campanar, La Sirena, Alhucemas...

N A T U R A L A N D C U R E D

Special oysters (from Marennes-Oléron)

6,50 € / und

Alive XXL clams from Ría de Arousa "Our Temple"

15 € / und

Cantabrian anchovies and bread with tomato

34 €

Estimar's special pickled skewers

(Roncudo goose barnacle, cantabrian salted anchovy, marinated anchovy, dried tomato, basque piparra pepper)

22 € / und

European lobster "ensaladilla"

28 €

Langoustine carpaccio with caramelized onions

"Tribute to El Bulli 1995"

31 €

Roses red prawn tartare with caviar

85 €



S T E A M E D A N D O N F I R E

Steamed barnacle from Roncudo with bayleaf dressing

42 € / 100 gr

Roses red prawn boiled in seawater or steamed in seaweed

38 € / 100 gr

Warm pickled razor clams from Ría de Arousa

19 €

Oysters with green sauce or Galician style

6,5 € / und

Ría de Arousa XXL clams with green sauce or Galician style

14€ / und

Sautéed clams from Ría de Arousa with Fino Quinta wine

42 €



W I T H O U T F I S H B O N E S

"La rubia gallega" treated as a ham

26 €

Old cow top loin "Wagyu" cut

24 € / 100 gr



**I N O L I V E O I L
A T 1 8 0**

Tribute to Miguel Palomo
Alhucemas

Breadedsquids in andalusian style and black inked mayonnaise
39 €

Fried anchovies marinated with lemon
23 €

Fried "ortiguillas" (sea anemones)
21 €

Ray in Sanluqueño marinade and roasted garlic alioli
28 €



**A L L O U R
S E A P R O D U C T S
A R E C O O K E D
O N T H E G R I L L**

and they are subject to the seasonality,
the fishermen's skills and
the Virgen del Carmen's approval

Grilled XL langoustine from Isla Cristina
28 € / 100 gr

Royal sea cucumber "Espardenya" from Roses
36 € / 100 gr

Red prawn from Roses
38 € / 100 gr

Longlinefishing wild sea-bass
11€ / 100 gr

Wild sole
11 € / 100 gr

Red scorpionfish from Roses
13€ / 100 gr

Longlinefishing wild turbot
13 € / 100 gr

Longlinefishing wild alfonsino
13 €/ 100 gr

" A N D A S A S I D E "

Natural tomatoes salad
18 €

Candied spicy Portobellos
13 €

Grilled green asparagus with romesco sauce
14 €

Fries and Padrón peppers
12 €

Additional bread service: 2,50 € / service

