







**Mr. Fisher is a man of few words.
As a matter of fact, his favorite line only has two.
Bon profit.**

SNACKS (TAPAS)

Hummus with marinated sardines, crispy bread and cane syrup	6,85	
Salmorejo (cold soup) with Iberian ham shavings and egg	6,85	
Guacamole with "small mozzarellas", tomato and nachos	7,90	
Anchovies in red vinaigrette sauce with Kalamata olives	5,90	
Homemade Russian salad	7,60	
Roastbeef with "chimichurri" sauce and pickles	9,50	
Salmon tartare with avocado and wasabi mayonnaise	12,60	
Corvina ceviche with corn chips	12,60	
Iberian ham "Sánchez Romero Carcajal" with cristal bread and dressed tomato	14,90	
Tuna belly pie with dried tomato, orange and rocket salad	4,75	
"Cochinita pibil" pie (pork mexican style), guacamole and red onion	4,75	
Beef meatballs with mushrooms and potatoes	7,60	
Potatoes "bravísimas" (served with spicy sauce)	5,75	
Fried anchovies "lemon style"	7,90	
Grilled sardines with a green dressing sauce	6,50	
Croquettes mix: Iberian ham, boletus and parmesan cheese	8,00	
Grilled octopus brochette, with potatoes foam	11,60	
Fried eggs with potatoes and baby squids with garlic sauce	10,25	
Batter fried squids with lime mayonnaise and rocket salad	10,90	
Vegetables wok with soy and sesame	9,50	
Bao bum with pork in red curry and mint leaves	9,00	
Fried fish "Mr. Fisher" style	15,00	
Bread and garlic mayonnaise	portion per person	1,65

SEAFOOD

Mussels with green curry or fisherman's style	7,90	
Fried prawns with garlic and dried tomatoes	14,00	
Natural French oysters	unit pricing	3,50
French oysters in ceviche	unit pricing	3,70 
Grilled Red Prawns from Dénia (middle size)	21,00	

SALADS

Burrata with tomato tartar, pesto and rocket salad	8,50
Salad with goat cheese, pear, nuts with a honey and mustard vinaigrette	8,70
Ave Caesar!! Salad with fried chicken, caesar sauce and grana padano	9,70
Salad with duck confit, grapefruit, radishes, pine nuts and confit orange	9,70

PAPPARDELLES

	1/2	1
Pappardelle with pesto sauce, dried tomato, prawns, taleggio cheese and basil	7,85	11,90
Pappardelle with oxtail ragout and rocket salad	7,85	11,90
Truffled pappardelle with duck	7,85	11,90





: SPICY

V.A.T. included

Mr. FISHER

...FINGER FOODS (garnished with crisps)

Sandwich with brie cheese and boiled ham	3,90
Club Sandwich: two levels sandwich with turkey, bacon, cheese, lettuce, tomato and mayonnaise	6,60
VEG sandwich: Avocado, apple, dried tomatoe, cucumber, carrot, lettuce and mayonnaise	6,60
Baguette with veal steak, confit onion, red peppers and mayonnaise	7,35
Mollete with Iberian cured ham and tomato	6,50
Mollete with squids and "alioli" (garlic mayonnaise)	6,50
Mollete with chicken teriyaki with coleslaw	6,70
Roll with stewed oxtail mexican dressing and guacamole	7,30 
Roll with confit duck, thai sauce, lettuce, red onion and cucumber	7,30 

RICE DISHES (minimun 2 people)

Rice "a banda" (cooked in a tasty fish stock)	(only at lunchtime)	12,00
Rice hot-pot with octopus and vegetables		15,00
Rice hot-pot with prawns and squids		16,00

FISH DISHES

Baked hake with potatoes, tomato and onion	16,80
Baked salmon with asian marinate and bimi (broccolini)	16,80
Fish and Chips of cod with tartar sauce	13,50
Roasted tuna Tataki style with wakame salad and vegetables	18,90
Corvina with vegetables sauce and potatoes cream-soup	16,80

MEAT DISHES

Crispy Tandoori chicken with yogurt sauce and rice	11,00
Roasted pork ribs with potatoes and vegetables	15,00
Diced sirloin with old mustard sauce	19,50
Beef Burger (rubia gallega meat) with goat cheese, pancette, mustard sauce, caramelized onion, tomato and rocket salad	11,00
Roasted beef entrecote with Padron peppers, french fries and chimichurri sauce (400 gr)	(perfect for sharing) 24,00

EXTRA GARNISH

Fried potatoes	4,50	Leaf salad dressed	3,50	Sauté vegetables	5,50
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OUR HOMEMADE DESERTS

Crêpe with chocolate soufflé	7,00
Carrot and cheese cake	5,50
Lemon cake with mass Sableé dough and flambeé meringue	5,75
Brownie with vanille ice cream, macadamia nuts, cream and melted chocolate	6,00
Churros (strips of fried dough) with creamy mascarpone, milk chocolate, apple and crumble	6,00
National Cheeses with homemade jam and one Drambuie shot	8,50
	Extra Drambuie shot 1,50

ICE CREAM

Two balls of caramel ice cream, waffle, melted caramel, cream and crocante	6,00
Vanilla and strawberry ice cream with natural banana and strawberry, cookies and whipped cream	6,00
Vanilla and chocolate ice cream, nut's toffee, cocoa crumbs and whipped cream	6,00
Ice cream ball (Vanilla or chocolate or caramel or strawberry or praliné)	2,00

Ask your waiter for the allergens table



V.A.T. included



Mr. BEBIDAS

AGUA. ½ LITRO. LANJARÓN	2,30	RED BULL	3,00
REFRESCO	2,35	GASEOSA. LA CASERA	2,40
CAÑA AMSTEL	2,00	BITTER	2,40
CAÑA RADLER	2,20	TÉ FRÍO	2,50
TANQUE AMSTEL	3,90	ZUMO DE NARANJA NATURAL	3,50
HEINEKEN. MEDIA PINTA	2,45	ZUMOS	2,35
HEINEKEN. PINTA	4,40	SANGRÍA 1 L.	9,50
HEINEKEN. TERCIO BOTELLA	2,85	SANGRÍA 1,5 L.	13,00
AMSTEL 0,0 % ALC. TERCIO BOTELLA	2,75	AGUA DE VALENCIA 1 L	12,50
AMSTEL ORO	2,75	AGUA DE VALENCIA 1,5 L	17,50
AFFLIGEN DOBLE FERMENTACIÓN	3,60		

Mr. CAFÉS E INFUSIONES

CAFÉ SOLO	1,60	INFUSIÓN	1,95
CAFÉ CORTADO	1,75	TÉ NEGRO CEYLON OP SUNRISE UVA	
CAFÉ CON LECHE	1,90	TÉ VERDE SENCHA - BIO	
CAFÉ CON LECHE EXTRAGRANDE	2,30	TÉ ROJO PU ERH	
BOMBÓN	1,90	ROOIBOS ESTRELLA BLANCA	
CARAJILLO	2,25	INFUSIÓN EQUILIBRIO	
CARAJILLO ESPECIAL	3,35	MANZANILLA	
CAPUCHINO	2,40	MENTA	
CAFÉ IRLANDÉS	7,00		

Mr. LICORES

LICORES DE FRUTAS	4,50	FRANGELICO	5,50
LICOR SIN ALCOHOL	3,00	SAMBUCA	4,50
ORUJO – ORUJO DE HIERBAS	4,00	LIMONCELLO	4,00
CHUPITO DE ORUJO	2,20	CHUPITO LIMONCELLO	2,20
FRIGOLA	4,50	COINTREAU	5,00
TEQUILA – JOSE CUERVO – CHUPITO	3,75	MARIE BRIZARD	4,50
JÄGERMEISTER – CHUPITO	3,50	CEROL – LICOR DE CAFÉ	4,00
BAILEYS	6,00	GRAND MARNIER AMARILLO	4,50
GRAPPA NONINO	5,50	TIA MARIA	5,60
PACHARÁN	4,30	AMARETTO	5,50
PONCHE	4,30	MISTELA	2,50

Mr. BRANDY – COÑAC

TERRY - VETERANO	3,60	LARIOS 1866	14,00
MAGNO - CARLOS III - TORRES 5	5,10	CARLOS I IMPERIAL	16,50
LEPANTO - CARLOS I	11,00	HENNESSY VS	14,00
CARDENAL MENDOZA -		ARMAGNAC - CALVADOS	11,50
GRAN DUQUE DE ALBA	11,00		

Mr.

GIN & TONIC (CON TÓNICA SCHWEPES PREMIUM)

LARIOS	6,50	Nº3 LONDON DRY	10,50
GORDONS	6,50	JINZU	10,50
TANQUERAY	7,50	MOMBASA CLUB	10,50
LARIOS ROSÉ	7,50	HENDRICKS	10,50
LARIOS 12	7,50	MARTIN MILLER'S	10,50
SEAGRAMS	7,50	LONDON Nº1	11,50
BEEFEATER	7,50	BROCKMANS	11,50
BOMBAY SAPPHIRE	8,50	TANQUERAY TEN	11,50
TANQUERAY RANGPUR	8,50	GIN MARE	11,50
PLYMOUTH	8,50	G'VINE	11,50
BULLDOG	9,50	GINSELF	11,50
NORDÉS	9,50	ALKKEMIST	11,50

Mr.

APERITIVOS & VERMU & COCKTAILS

MOJITO	7,50	RICARD	3,70
KIR ROYAL	6,50	CAMPARI SODA	6,50
APEROL SPRITZ	7,00	CAMPARI NARANJA	7,50
BLOODY MARY	8,00	OPORTO - RUBY DE OSBORNE	3,70
VERMÚ IZAGUIRRE RESERVA	3,60	FINO QUINTA - FINO, JEREZ	3,30
VERMÚ ARTESANO ARLINI. 100% MONASTRELL	3,60	ANÍS TENIS / CAZALLA - CHUPITO	2,20
VERMÚ FONTALIA – CLASSIC RED	3,60		
MARTINI ROSO – BIANCO - SECO	3,60		

Mr.

VODKA (REFRESCO NO INCLUIDO)

SMIRNOFF	4,80	BELVEDERE	9,15
ABSOLUT	5,15	CÍROC	9,15
FINLANDIA	5,15	GREY GOOSE	9,15

Mr.

RON (REFRESCO NO INCLUIDO)

NEGRITA	4,30	MATUSALÉN 7 AÑOS	7,00
BACARDI, BARCELÓ, CACIQUE, BRUGAL, HABANA 5	5,15	ZACAPA	12,00
FLOR DE CAÑA 7 AÑOS, HAVANA CLUB 7 AÑOS	7,00		

Mr.

WHISKY (REFRESCO NO INCLUIDO)

DYC	4,15	FOUR ROSES BOURBON	5,50
J&B – BALLANTINES – CUTTY SHARK – JOHNNIE WALKER RED	5,15	GLENROTHES	12,00
JOHNNIE WALKER BLACK – CHIVAS 12 – GLENFIDDICH	10,00	CARDHU	10,00
JACK DANIEL'S	6,50	THE MACALLAN AMBER	12,00
		KNOCKANDO	11,00
		JOHNNIE WALKER GOLD	12,00

I.V.A. Incluido

Mr. VINOS

CHAMPAGNES:

	BOTELLA	COPA
VEUVE CLICQUOT YELLOW LABEL	60,00 €	
VEUVE CLICQUOT ROSÉ	65,00 €	
MOËT CHANDON Brut Imperial	55,00 €	
DOM PERIGNON VINTAGE	160,00 €	
½ MOËT CHANDON Brut Imperial	38,00 €	

CAVAS:

MARIA CASANOVAS Brut de bruts	20,00	4,20 €
GRAMONA IMPERIAL Gran Reserva brut	29,00	
PRIVAT LAIETA Rose	29,00	

BLANCOS:

FINCA COLLADO Moscatel y Chardonnay	D.O. Alicante	13,90 €	
VIOGNIER Vins del Comtat	Cocentaina. Alicante	16,00 €	
ENRIQUE MENDOZA Chardonnay	D.O. Alicante	17,80 €	
LES FRESES Moscatel de Alejandria	Jesus Pobre	17,80 €	
ENGUERA Sauvignon Blanc	D.O. Valencia	13,20 €	3,50 €
EL ARBOL BLANCO Viognier Macabeo	D.O. Valencia	14,70 €	
VIÑA GAREDO	D.O. Rueda	10,50 €	3,20 €
MARQUÉS DE RISCAL Verdejo	D.O. Rueda	17,80 €	
MARTIVILLI Sauvignon Blanc	D.O. Rueda	17,80 €	
FINCA LA COLINA Verdejo	D.O. Rueda	19,50 €	
OPHALUM Albariño	D.O. Rias Baixas	16,25 €	
MAR DE FRADES Albariño	D.O. Rias Baixas	25,00 €	
GRAMONA GESSAMI			
Muscat,gewurztraminer,sauvignon blanc	D.O. Penedes	18,90 €	
ENATE 234	D.O. Somontano	17,85 €	

ROSADOS:

MERAYO Mencia	D.O. Bierzo	13,10 €	
CLARETE DE LUNA Tempranillo, albillo, garnacha, verdejo	D.O. Cigales	12,50 €	
MARQUÉS DE RISCAL Tempranillo-Garnacha	D.O. Rioja	13,25 €	
OTAZU Merlot	D.O. Navarra	14,70 €	
CARE Solidarity Rosé	D.O. Cariñena	14,70 €	

TINTOS:

ENRIQUE MENDOZA Cabernet-Monastrell	D.O. Alicante	18,90 €	
BERYNA	D.O. Alicante	20,00 €	
EL SEQUÈ Barrica	D.O. Alicante	33,00 €	
SANTA ROSA	D.O. Alicante	34,00 €	
LASAVESDEPASO Cabernet, Bobal	D.O. Valencia	13,00 €	3,50 €
SETZE GALLETES Celler de Roure	D.O.Valencia	13,00 €	
LA MALDITA Garnacha	D.O. Rioja	14,00 €	
RAMÓN BILBAO Crianza	D.O. Rioja	18,90 €	
CANTOS DE VALPIEDRA Crianza	D.O. Rioja	16,80 €	
MARQUÉS DE MURRIETA Reserva	D.O. Rioja	28,00 €	
YLLERA	Vinos de Castilla y León	14,70 €	
OK	D.O. Ribera del Duero	14,70 €	4,00 €
PAGO DE LOS CAPELLANES Roble	D.O. Ribera del Duero	22,00 €	
AVAN	D.O. Ribera del Duero	18,90 €	
PESQUERA Crianza	D.O. Ribera del Duero	28,00 €	
ARZUAGA Crianza	D.O. Ribera del Duero	28,00 €	
TOMÁS POSTIGO	D.O. Ribera del Duero	35,00 €	

I.V.A. Incluido