



LANPERNA

FROM THE BAR

Marinated anchovy toast	2,50 €
Battered prawns	2,90 €
Cod covered with “pil-pil” and caramelized onion and peppers	3,90 €
Fried hake medallions	3,90/9,50 €
Fish pie	3,00 €
The classic white tuna with pickled chillies, anchovy and olive	4,50 €
Salted and marinated anchovies with grilled red peppers	4,50 €
Anchovy 00 size, butter and grilled brioche	4,50 €
Fried mussel with bechamel	2,90 €
Txangurro croquette (2 u.)	6,50 €

COLD STARTERS

House seafood cocktail	12/22 €
Octopus in vinaigrette	11/20 €
Grilled red peppers with tuna belly and anchovies	14/24 €
Gillardeau N°1 oyster	6,50 €/ud.
Gillardeau N°3 oyster	5,50 €/ud.
European flat oyster	6,50 €/ud.

THE CLASSICS

Prawn and pork belly brochette	4,45/8,90 €
Monkfish and king prawn brochette	6,45/12,90 €
Fried squid	17 €
Fried fresh anchovies	8,80 €
Txangurro “a la donostiarra”	12,50/38 €
Fish soup with clam and shrimp	12,50 €

SAGASTUME 1939 SEAFOOD SELECTION

Depending on market availability

BOILED SEAFOOD

Selection of cooked shellfish (6 white prawns from Huelva, 200 gr. sea snails and 150 gr. shrimp)	28 €
Premium shrimp	16 €
Sea snails	9,90 €
Small shrimp	9,90 €
White prawns from Huelva (<i>Lonja de Ayamonte</i>)	9/18 €
Galician gooseneck barnacles (150gr.)	30 €

GRILLED

Scallops (2/6 u.)	8/20 €
Live velvet crab	14 €/ud.
White prawns from Huelva (<i>Lonja de Ayamonte</i>)	19/38 €
Live langoustine	26 €/ud.

GRILL

Galician style octopus	30 €
Langoustine tail with middle made egg and chips	9 €
Broken eggs with spanish blue lobster	59 €
Broken eggs with scarlet shrimp from Isla Cristina	38 €

***ASK FOR OUR SPECIALS**