

Starters

Santoña Toast

Tapenade made with piquillo peppers, Cantabrian anchovies, and padrón peppers

9

Avocado Tartare

With tomato, dressed with soy mayo

12

Salmon Tartare

With avocado and mango, marinated in soy sauce, Mirin and sesame oil

16



Tuna Tartare

Marinated in soy sauce, served with avo and tomato

19

Prawn Cocktail

Avocado cream, pink sauce and boiled prawns

12



Argentine Mollejas (Sweetbread)

With caramelized bell pepper and chimichurri mayo

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 sprouts, cherry tomatoes, avocado, mango, and red onion

13

Burratina

Italian burratina cheese, arugula, semi-dried tomatoes, and balsamic vinegar

12

Ukranian

Potatoes, carrots, peas, prawns, onion, Pil-Pil mayonnaise, and smoked paprika pearls

12



La Fresquita

Celery and lime ice cream, purple endive, avocado, green apple, pine nuts, and raspberry

15



La Cabróna

Goat cheese, tomato ice cream, mixed sprouts, cherry tomatoes, walnuts, raisins, and almond vinaigrette.

14

FROM OUR Sea



Grilled Sardine Skewers

6

Clams or Coquinas

15

Boiled Mussels

ASK

Pil Pil Shrimps

12

Special Cuttlefish

On a wok with seafood cream, onion, prawns and mussels

18



Rosada Fish

250g slow-cooked, served with clam cream, prawns, garlic, and parsley

18



Scallops

With black parsnip puree and caramelized mushrooms

19

OUR Paellas

Price per person. 2 people minimum



Seafood

With crayfish, mussels, and prawns

18

Mixed

With prawns and pork meat

15

Black Rice

With chanquetes and our homemade aioli

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)	7,5	13

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 Burguer <i>200g beef, with goat cheese, caramelized onion, crispy bacon, mixed sprouts, and black garlic Aioli</i>	15
Acorn-fed Iberian Pork Pluma <i>Top loin 100% Acorn-fed, grilled. With deluxe vegetables</i>	28
★ Skirt Steak <i>300g of Argentine grain-fed beef with chef's side</i>	26
★ Flank Steak <i>300g of Argentine beef, grilled with chef's side</i>	28
★ Ribeye Steak <i>350g of premium Argentine Angus, grilled and accompanied by deluxe vegetables</i>	31

DESSERTS

★ Tiramisu	7,5
Caramelized Pineapple <i>With vanilla ice cream and crunch</i>	7
★ Cheesecake <i>With milk caramel and chocolate syrup</i>	8
La Frontera Panna Cotta	7,5
Carrot and Nut Cake <i>With anise spice syrup and mascarpone ice cream</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

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