



CARTA MOSQUI

since 1952



JEWELS OF THE SEA



- Homemade seaweed bread with spanish potato salting fish salad **3,5 €**
- Homemade crunchy squid ink bread accompanied by red tuna **7 €**
- Pickled mussels **14 €**
- Ajo blanco (Spanish Chilled Bread and Almond Soup) accompaing by shrimp **16,9 €**
- Scallop carpaccio and citrus salad **14 €**
- Sea bass tartare served with betroot aguachile **16 €**

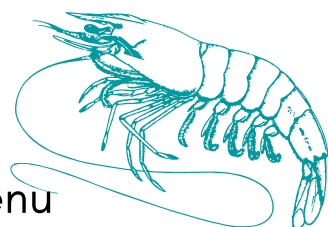
OH SEA! I LOVE YOU SEA



- Homemade Spanish salted mújol roe **25 €**
- Squid accompanied by pumpkin and chickpea cream **18 €**
- Kimchie and Cabo Palos tuna croquette **3 €**
- Fish fry of the day **15 €**
- Red Tuna Marmitako **8 €**
- Squid noodle carbonara **16 €**
- Grilled octopus **18 €**
- Cheek piece tuna served with bimi and cauliflower sauce **19 €**

CHEF'S SUGGESTIONS

Please ask the staff our season products menu



FISH AND MEAT



- Grilled `fish of the day` **S.M.**
- Grilled turbot with vegetables **18 €**
- Grilled matured beef entrecote **19 €**
- Grilled matured beef churrasco **55 €/kg**

FROM THE SEA EL MERO, AND FROM THE MOSQUI EL CALDERO

Our Caldero is based on family recipe that has been passed down from generation to generation since 1952. Not soggy rice and with a unique flavor.



ESSENTIALS- RICE

- Grilled entrecote rice **20 €**
- Fresh cuttlefish, sea bass and garlic sprout rice **19 €**
- Nicolás Rice **15 €**
- Seafood Paella **14 €**
- Free-Range chicken paella **17 €**

DESSERTS

- Extra creamy cheesecake **6 €**
- Homemade chocolate coulant **6 €**
- Homemade torrija Mosqui **8 €**

