

MAGICO CAMPICO

ENTRADAS - APPETICER

QUESO DE CABRA CON SALMON Y CAVIAR-GOAT CHEESE WITH SALMON
QUESO CAMEMBERT CON FOIE-CAMEMBERT CHEESE WITH FOIE
TABLA DE QUESOS VARIADOS- TABLE CHEESE (VARIOUS)
TIMBAL DE PATATA RELLENO DE HUEVO RELLENO DE PULPO-
(POTATO TIMBALE WITH YOLK STUFFED WITH OCTOPUS)

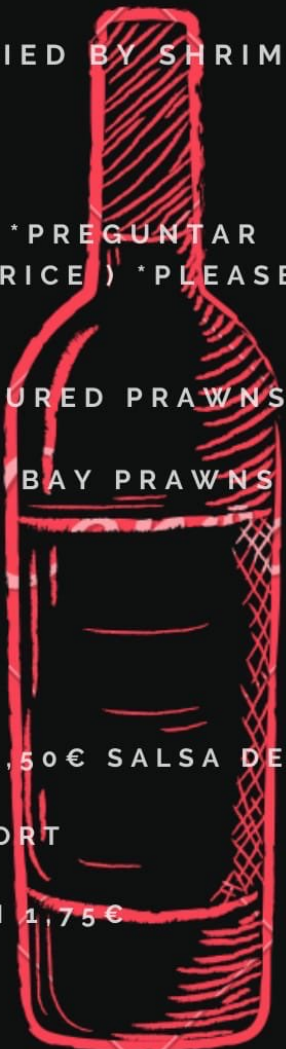
CROQUETA DE BOLETUS/JAMON- CROQUETTE BOLETUS/HAM
CRUJIENTE DE HUEVO 'POCHE' CON JAMON ACOMPAÑADO CON SALSA
BOLETUS-
EGGNOG WITH HAM ACCOMPANIED BOLETUS SAUCE WITH CRUNCHY
CRUMBS
MINI CARAMELO CRUJIENTE DE QUESO CABRA CON SALMON &
CAVIAR/CAMEMBER-
MINI CRUNCHY GOAT CHEESE CARAMEL WITH SALMON &
CAVIAR/CAMEMBERT
DELICIAS DE ARROZ 'ABANDA' CON SUAVE ALIOLI ACOMPAÑADO DE
GAMBA & CAVIAR
RICE 'ABANDA' DELICACY WITH SOFT ALIOLI ACCOMPANIED BY SHRIMP
& CAVIAR

MARISCOS (SEGUN TEMPORADA & PRECIO DE MERCADO) *PREGUNTAR
PRECIO SEAFOOD (ACORDING TO SEASON AND MARKET PRICE) *PLEASE
ASK FOR PRICE

QUISQUILLA HERVIDA- STEAMED TINY INTENSELY FLAVOURED PRAWNS
GAMBA PLANCHA- GRIDDLED PRAWNS
CIGALAS PLANCHA- GRIDDLE MARINE CRAYFISH "DUBLIN BAY PRAWNS"
BUEY HERVIDO- STEAMED OX
OSTRAS- OYSTERS
ALMEJAS DE CARRIL- CLAMS FROM COAST OF CARRIL
BOGAVANTE PLANCHA- GRIDDLED LOBSTER

*LAS SALSAS DE LAS CARNES LLEVARAN UN SUPLEMENTO 2,50€ SALSA DE LA
CASA, ROQUEFORT & PIMIENTA
*MEAT SAUCE SUPPLEMENT 2,50€ HOUSE, PEPPER & ROQUEFORT

PAN CON TOMATE & ALIOLI- BREAD WITH TOMATO & ALIOLI 1,75€



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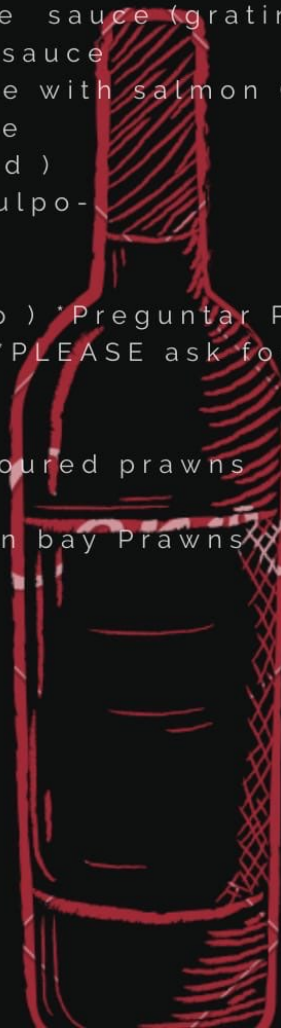
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RACION 1/2 RACION

Jamon & Queso- A platter of finely sliced Ham & Cheese	14 €11 €
Lacon Ahumado- A platter of smoked ham	13 €10 €
Jamon de Bodega- Thin slices of a quality ham	14 €11 €
Jamon Iberico- Iberico Ham (from acorn fed black footed pigs)	19 €15 €
Pimiento de Piquillo rellenos 4 unidades - 4x Stuffed Peppers	20 €10 €
Champiñon con jamon- Button mushrooms and Ham	10 €8 €
Setas con Gambas- Wild mushrooms and Prawns	15 €11 €
Peroles de Gambaa al ajillo- A sizzling dish of garlic prawns	16 €11 €
Peroles de Chipirones- A sizzling dish of baby squid	14 €11 €
Peroles de Puntilla con ajos-Sizzling dish of garlic baby squid	15 €11 €
Puntilla rebozada- Baby squid fried in batter	12 €9 €
Calamar rebozado- Squid fried in batter	13 €10 €
Calamar plancha- Griddled whole squid	19 €... €
Almejas Marinera(estilo de la casa)-Clams Marinera House style	15 €11 €
Pulpo a la Gallega- Galician Octopus	19 €15 €
Revuelto de la casa- House revuelto(Scrambled egg)	14 €10 €
Verduras a la plancha- Griddled Fresh Vegetables	14 €11 €
Foie de Oca- ' Foie Gras ', Goose Liver	14 €11 €
Vieras Gratinadas- Scallops with a light cheese sauce (gratin)	18 €12 €
Gambas crujientes- Crispi prawns with cocktail sauce	5 €
Queso de cabra con salmon y caviar-Goat cheese with salmon Queso	20 €10 €
Camembert con foie-Camembert cheese with foie	16 €8 €
Tabla de Quesos Variados- Table cheese (Varied)	16 €8 €
Timbal de patata relleno de huevo relleno de pulpo- (Potato timbale with yolk stuffed witg optopus)	15 €11 €
	18 €15 €

Mariscos (segun temporada & precio de mercado) *Preguntar PRECIO
Seafood (acording to season and market price) *PLEASE ask for price

Quisquilla Hervida- Steamed tiny intensely flavoured prawns
Gamba Plancha- Griddled prawns
Cigalas plancha- Griddle Marine Crayfish "Dublin bay Prawns"
Buey Hervido- Steamed Ox
Ostras- Oysters
Almejas de carril- Clams from coast of carril
Bogavante plancha- Griddled Lobster



CALIDAD & TRADICION

RESTAURANTE MAGICO

CARNES - MEAT DISHES

Chuletas de Cordero- Lamb Chops	16,5 €
Cabrito con ajos- Baby kid(goat)chops with garlic	19 €
Entrecot de Ternera- Entrecote Steak	18 €
Solomillo de Ternera- Fillet Steak	20 €
Molleja de Cordero con ajo- Lamb cheeks with garlic	18 €
Solomillo Iberico al cava- Iberian Sirloin with cava	
Molleja de Cordero al Foie con caramelo-	15 €
Solomillo de Ternera con Higado de pato fresco al PX-	19 €
	24 €
*Las salsas de las carnes llevaran un suplemento 2,50€ salsa de la casa,Roquefort & Pimienta	
*Meat sauce supplement 2,50€ House,Pepper & Roquefort	

PESCADOS - FISH

Emperador a la plancha- Griddled swordfish Steak	15 €
Atun Hijada- Tuna Hijada'The choice cut from beautiful	22 €
Merluza al horno- Baked Hake	17 €
Dorada Eapalda- Sea Bream served whole	15 €
Pescadilla plancha- A plate of small griddled fish	16 €
Rape Marinera- Angler Fish	15 €
Cococha de Merluza- Hake Gills	20 €
Rodaballo- Grilled turbot	20 €
Lenguado- flat sole	19 €
	19 €

*Todos los platos seran acompanados de su guarnicion

*All main dishes are accompanied with a suitable garnish



ENSALADAS - SALADS

Ensalada mixta- The House mixed salad	9 €
Ensalada templada de Gulas, Setas & langostinos- (Warm salad of sand Eels, wild mushrooms & Langostines)	14 €
Ensalada de Frutas & Frutos secos- Salad with both fresh & dried fruit	12 €
Ensalada de Ahumados & Delicias del Mar- Salad of smoked delights of the sea	14 €

ARROCES - RICE

Paella de Marisco- Seafood Paella, mainly shellfish	19 €
Paella de Conejo o Pollo- Rabbit or Chicken Paella	12,5 €
Arroz Marinera- Mixed seafood rice dish	12,5 €
Arroz Negro- Rice dish enhanced with squid ink	13 €
Arroz Abanda- Rice simmered in an intense fish soup	12,5 €
Paella de Verduras- Vegetable Paella	
Arroz con Bogavante- Rice dish with Lobster	12,5 €
Fideua- Mixed Rice and meat stew	22 €
Fideua con Marisco- Seafood/ shellfish and rice stew	12,5 €
	19 €

SOPAS & PASTA - SOUP & PASTA DISHS

Sopa de fideos- Meat and pulse soup	6 €
Consome al Gusto- Your Choice of Consome	5,5 €
Espaguetis Boloñesa- Spaghetti Bolognaise	8 €
Macarrones Boloñesa- Macarone Bolognaise	8 €

