



1	Ali oli –typical garlic sauce- and olives	4,50
2	Steamed mussels or with marinera sauce	16,00
3	Fresh live clams, in marinera sauce or steamed	22,00
4	<i>Espardenyes</i> -sea cucumber-	34,00
5	Fresh live oysters	6 units 24,00
6	Grilled red prawns	45,00
7	Grilled fish roe	20,00
8	Fried mixed fish	16,50
9	Fried anchovies	16,50
10	Anchovies in vinagrette sauce	10,00
11	Grilled sardines	15,00
12	Squid -fried, grilled or salted-	20,00
13	Grilled cuttlefish	16,50
14	Fried thornback ray wings	16,50
15	Red mullets	22,00
16	Octopus <i>gallega style</i>	22,00
17	<i>Cheese and nuts</i>	12,00
18	<i>Ibérico</i> ham served with toasted bread with tomato	22,00
19	Mixed salad -lettuce, egg, tomato, onion, pepper, tuna-	12,00
20	<i>Sa Caleta</i> salad -boiled potatoes, tomato, peppers, onion, egg and salted cod-	13,00
21	Tropical salad -lettuce, avocado, fruits and pink sauce-	13,00
22	Chicory salad with roquefort cheese, nuts and figs	15,00
23	Seaweed salad and marinated fish	16,50
24	Melon with iberico ham	16,00
25	<i>Pimientos del Padrón</i> –small green peppers-	13,50
26	Spanish omelette -potatoes and onion- with salad	14,00
27	Fish soup with rice	14,00

SPECIALITIES

Price for person

28	<i>Parrillada de pescado</i> –mixed grilled fish-	32,00
29	<i>Mariscada</i> -mixed grilled shellfish-	35,00
30	Spiny lobster or 'Real' lobster stew – <i>caldereta style</i> -	1 Kg. 140,00
31	Common lobster stew – <i>caldereta style</i> -	1 Kg. 84,00

According to weight

According to weight

Minimum cooking for 2 people

Price for person

32	<i>Bullit de peix</i> -fish with potatoes and rice banda-	35,00
33	<i>Guiso de pescado</i> –mixed fish and potatoes in sauce-	32,00
34	Mixed <i>paella</i> -chicken and shellfish-	21,00
35	<i>Paella Sa Caleta</i> -fish and shellfish-	22,50
36	Orchard savoury rice -vegetarian-	19,50
37	Blind <i>paella</i> -with fish, chicken and shellfish without bones and shells-	23,50
38	<i>Arroz a la marinera</i> -rice in broth with fish and shellfish-	22,50
39	<i>Arroz a banda</i> -rice with cuttlefish-	19,50
40	<i>Arroz negro</i> -rice with the squid ink-	19,50
41	<i>Fideuada</i> - <i>paella Sa Caleta</i> prepared with noodles instead of rice-	22,50
42	<i>Arroz</i> with spiny lobster or 'Real' lobster	45,00
43	<i>Arroz</i> with common lobster	36,00

FRESH FISH grilled or baked

Price for Kilo

Portion

44	Grouper · Scorpion fish · John Dory · Dentex	64,00	According to weight
45	Seabass · White bream · Amberjack	55,00	According to weight
46	Grilled or baked gilthead sea bream		22,00
47	Monkfish in shellfish sauce or grilled		31,00

SHELLFISH

48	Lobster or 'Real' lobster grilled or fried with garlic	140,00	According to weight
49	Grilled common lobster	84,00	According to weight

MEATS

50	Grilled homemade burger		15,00
52	Grilled chicken breast		14,50
53	Grilled lamb chops		20,00
54	Grilled entrecot		24,00
55	Entrecot with green pepper sauce		25,00

Meat and fish dishes are served with fried potatoes and peppers.

DESSERTS

56	Tarta Tatín -apple cake-		7,50
57	Flaó -typical cheese cake with mint-		7,50
58	Greixonera -typical bread pudding-		7,50
59	Combination of the three different cakes -Tatín, Greixonera, Flaó		8,50
62	Crema catalana -crème bruleé-		7,50
61	Almond biscuit -homemade ice cream with hot chocolate-		8,50
62	Lemon sorbet with vodka or cava		7,00
63	Strawberries with cream or with orange juice		7,00
64	Fresh fruit -pineapple, melon, watermelon...-		7,50
65	Suggestion		7,50
66	Café Caleta - house speciality, 2 person minimum-		5,00





Contiene Gluten



Crustáceos



Huevos



Pescado



Cacahuets



Soja



Leche



Frutos secos



Apio



Mostaza



Sésamo



Sulfitos



Altramuces



Moluscos

1		21		46	
2		22		47	
2*		23		48	
3		24		49	
3*		25		50	
3**		26		52	
4		27		53	
5		28		54	
6		29		55	
7		30		56	
8		31		57	
9		32		58	
10		33		59	
11		34		60	
12		35		61	
12		36		62	
12		37		63	
13		38		64	
14		39		65	
15		40		66	
16		41		67	
17		42			
18		43			
19		44			
20		45			

2* y 3* Salsa marinera

3** Vapor

44, 45, 46, y 47 Receta horno