

ALBORES

Many of our dishes can be made without some of the indicated allergens. If you are allergic, discuss it with our staff and you can prepare the dish without the allergen.

In addition to the indicated allergens, all our dishes contain gluten, mustard and egg sauces as accompaniments. If you are allergic to these products, tell our staff.



COLD TAPAS

| | TAPA | 1/2 |
|--|-------|-------|
| Russian Salad | 3€ | 5.60€ |
| Dressed Potatoes with Onions and Frigate Tuna | 3€ | 5.60€ |
| Hake Roe with Spring Onions and Sherry Vinaigrette | 3.20€ | 6€ |
| Seafood Salad | 3.30€ | 6.20€ |
| Seared Calves Liver with Red Onions and Parsley | 3€ | 5.60€ |
| Roast Peppers with Marinated Tuna | 5.50€ | 9.50€ |
| Scorpion Fish Pate | 3.30€ | 6.40€ |
| Sea Anemone Pate with a Chicory and Saffron Sauce | 4€ | 7.50€ |

BRUSCHETTAS

| | |
|--|-------|
| Goats Cheese, Caramelised Onion, Walnuts and Honey | 3€ |
| Smoked Salmon | 3€ |
| Acorn Fed Iberian Ham | 4.50€ |
| Seared Foie, Apple Chutney and Sweet Sherry Jus | 6€ |
| Bread with Tomato oil and Salt | 4€ |

COLD CUTS AND CHEESE

| | 20g | 60g | 100g |
|---|-------|-------|------|
| 100% Iberian ham 5J Sanchez Romero Carvajal from acorn-fed free-range Iberico pig with bread and tomato | 5.40€ | 15€ | 23€ |
| Manchego Cheese (100% Sheeps Milk) | 3.50€ | 10€ | 16€ |
| Goat cheese (Payoyo) Sierra de Cádiz | 4€ | 11€ | 17€ |
| 100% Iberian cured pork loin 5J Sanchez Romero Carvajal from acorn-fed free-range Iberico pig | 3.80€ | 11€ | 18€ |
| Iberian Chorizo | 3.20€ | 7.30€ | 14€ |
| Iberian Salchichon | 3.20€ | 7.30€ | 14€ |
| Selection of cold cuts from Iberian pork | | | 18€ |

TO SHARE

| | TAPA | 1/2 | RATION |
|--|-------|--------|--------|
| Caramelised Foie with Fig Marmalade | | 8€ | 15€ |
| Roast Chicken Croquettes | 3.50€ | 6.80€ | 10€ |
| Prawn, Spinach and Pistachio Croquettes | 3.50€ | 6.80€ | 10€ |
| Gorgonzola Cheese, Quince Puree and Walnuts | | 7€ | |
| Galician Octopus, Steamed Potatoes, Olive Oil and Sweet Paprika | | 10.50€ | 16€ |
| Octopus Tempura, New Potatoes and Creamy Garlic Sauce | | 11€ | 17€ |
| Chargrilled octopus with mash potato and black garlic mayonnaise | | | 17€ |
| Shrimps fried in garlic | | | 14€ |
| Clams in a Paprika and Sherry Sauce or Sauteed in Sherry Vinegar | | | 16€ |
| King Prawn Fritters with Parsley Alioli | | 7€ | 11€ |
| Cod brandade with tomato marmalade and piquillo sauce | | 7.50€ | 13€ |
| Smoked Sardine with a Sun Dried Tomato and Mango Salsa | 3.60€ | | |
| Local Salt Cured 1st Class Bluefish Tuna | 4€ | 12€ | 8€ |

FROM THE KITCHEN GARDEN

| | |
|--|-------|
| Salmorejo (cold, creamy vegetable soup with tomatoes, peppers, onions, garlic, vinegar, olive oil and salt) with iberian ham and hard boiled egg garnish | 5.50€ |
| Gazpacho (cold tomato sup with olive oil , vinegar, onions, garlic, cucumber) with its garnish | 3.50€ |
| Mixed salad (lettuce, olives, White asparagus, hard-boiled egg, heart of palm and mackerel) | 7.50€ |
| Ecologic Tomatoes with Olive Oil and Vinegar Ecológico | 5€ |
| Grilled Vegetables | 10€ |
| Tomato and Mozzarella Salad with Pesto and Iberian Ham | 12€ |
| Smoked Salmon Salad with Avocado Tempura and a Honey and Mustard Vinaigrette | 13€ |
| Tropical salad with avocado, prawns and cocktail sauce | 15€ |
| Cesar salad with crispy chicken | 13€ |

EGG DISHES

| | |
|--|--------|
| Scrambled Eggs with Fried Potatoes, Apple and Foie | 13€ |
| Scrambled Eggs with Fried Sea Anemones and Avocado | 13€ |
| Scrambled Eggs with Fried Potatoes and Iberian Ham | 10.50€ |
| Fried egg, french fries and cured ham | 7.50€ |

RAW AND MARINADED

| | 1/2 | RATION |
|--|--------|--------|
| Tuna Tataki with Wok Fried Vegetables | | 17€ |
| Marinated Bluefish Tuna loin, new potatoes, poached free range egg and asian style vinaigrette | | 17€ |
| Rock Bass Ceviche with Avocado and Baby Eels | 10€ | 16€ |
| Prawn Tartar | 10.50€ | 17€ |
| Tuna Tartar | 10.50€ | 17€ |
| Steak tartar | 10.50€ | 17€ |

ANDALUSIAN FRIED FISH

| | 150g. | 250g. |
|---|-------|-------|
| Selection of Mixed Fried Fish (For one person 250 gr of fish) | | 12€ |
| Red Mullet, Cuttlefish, Whitebait, Baby Squid | 7.50€ | 12€ |
| Mini squids | 12€ | 18€ |
| Fried or Grilled Squid | 11€ | 17€ |
| Fried sea anemones with tomato carpaccio and soy mayonnaise | | 14€ |
| Shrimp fritters (each) | 1.80€ | |

SEAFOOD

| | 150g. | 250g. |
|--|--------|--------|
| White shrimps from Huelva, boiled or grilled | 16€ | 26€ |
| King prawns from Sanúcar, boiled or grilled | 16.50€ | 27.50€ |

FISH

| | 1/2 | RATION |
|---|-----|--------|
| Fresh Grilled Belly from Local Bluefin Tuna in a Cream of Soya Sauce and a Tomato Jam | 13€ | 22€ |
| Galician hake with roasted tomato with herbs and asparagus | 12€ | 20€ |
| Grilled Corvina suprem with prawn cream | 12€ | 19€ |
| Cod fillet gratin with ali-oli sauce (garlic and pear) and Roteña sauce | 12€ | 18€ |
| Borriquete, Corvina | | 40€/Kg |
| Snapper, Sea Bass, Urta, Sole, Red Mullet | | 45€/Kg |

Please ask for our daily fish selection

All fish from the Bay of Cádiz can be served roasted, chargrilled or crystallised in olive oil with vegetables garnish

RICE

| | 1/2 | RATION |
|--|-----|--------|
| Black Rice with Cuttlefish and Prawns | | 12€ |
| Stir-fried rice with Asian style vegetables and prawns | 8€ | 11€ |
| Gorgonzola and Walnut Risotto | | 11€ |
| Braised Rice with Boletus and Foie | | 14€ |
| Mixed Paella (2pax) | | 24€ |

CHARGRILLED MEATS

| | TAPA | 1/2 | RATION |
|---|--------|-------|--------|
| Fillet of Argentinian Beef | 6.50€ | 13€ | 21€ |
| Sirloin of Beef "Retinto" - Breed of Cattle | | | 19.50€ |
| Iberian Pork Shoulder | | 9€ | 16€ |
| Iberian Pork Fillet | | 8.50€ | 15€ |
| Lamb Cutlets | | | 18€ |
| "Retinto" Beefburger with Bacon, Cheese, Tomato, Fried Onion and Rocket | | | 11€ |
| Braised Meatballs with Fried Potatoes | | 8€ | 12€ |
| Braised Oxtail in a Red Wine and Vegetable Gravy | 11.50€ | | 16.50€ |
| Iberian Pork Cheeks, Oloroso Sherry Sauce and Pumpkin Puree | | 9€ | 13€ |

SPECIALITY OF MEATS

| | MEDIA | RACIÓN |
|--|-------|--------|
| Iberian Pork Fillet Ivoltini with Manchego Cheese and Oloroso Sherry Sauce | 9€ | 15€ |
| Medallions of argentinian beef, seared duck foie and sweet sherry sauce | 14€ | 23€ |
| Escalopes of Iberian Pork Shoulder with Samorejo and Acorn Fed Ham | 9€ | 17€ |

Sauces to complement your meal: PX Sweet Sherry Jus, Red Wine 1€

Mayonnaise, Alioli, Ketchup... 0.80€

Bread and Sticks 1€ person

