

SALADS

MIXED SALAD WITH TUNA	10,50€
SMOKED FISH SALAD	14,00€
BABY LEAF SALAD WITH GOAT CHEESE, WALNUTS, CHERRY TOMATOES, TUNA, AND BALSAMIC VINEGAR IN A CREAM OF SHERRY	12,50€
RECOMMENDED	
RAF TOMATOES SALAD, CANTABRIAN ANCHOVIES, AND BURRATA COVERED WITH BASIL GREEN AJI	16,50€
RECOMMENDED	
PEPPER AND CONFITED IN OLIVE OIL ARTICHOKE SALAD ON "SALMOREJO" OF ROASTED TOMATOES (THICK SOUP SIMILAR TO GAZPACHO), FRIGATE TUNA AND LITTLE SLICES OF "PAYOYO" CHEESE AND HAM	13,50€

STARTERS AND APPETIZERS

CHEF SUGGESTION	
GARRETTE ON PAYOYO CHEESE PARMENTIER	22,50€
CHEF SUGGESTION	
PRAWNS IN TEMPURA WITH RED CURRY SAUCE	21,00€
RECOMMENDED	
LITTLE SHRIMPS WITH MAYONNAISE MADE OF SAUTÉE PEPPERS WITH OYSTER SAUCE AND GREEN "MOJO" (CANARIAN TYPICAL SAUCE)	18,50€
RECOMMENDED	
SIMENTAL VEAL TATAKI WITH BLUE-VIOLET POTATO PUREE AND DEMI-GLACE SAUCE	21,50€
RECOMMENDED	
TOASTS WITH MARINATED BLUEFIN TUNA AND ROASTED PEPPER HUMMUS	20,00€
CHEF SUGGESTION	
RUBBERLIP GRUNT FISH IN CITRUS TEMPURA ON GREEN CREAM SAUCE	19,00€
CHEF SUGGESTION	
FOIE MILLEFEUILLE WITH ANGEL HAIR, DATES AND CHEESE GRATIN	13,50€
OCTOPUS TENTACLES ON TOP OF SAUCE OF ITS OWN INK, CORIANDER AND GREEN BELL PEPPER	18,60€
FRIED POTATOES WITH SPICY SAUCE AND GARLIC AND OLIVE OIL SAUCE	11,00€
STIR-FRY OF COD, ONION AND ALLUMETTE POTATOES	16,50€
STIR-FRY OF SEA URCHIN ROES, SHRIMPS AND SEAWEED PURÉE	22,50€
CORDOBAN COLD TOMATO SOUP	6,50€
FRIED EGGS WITH POTATOES AND IBERIAN HAM	17,50€
CHEESEBOARD FROM CÁDIZ MOUNTAINS	22,00€
GRILLED SHRIMPS	23,00€
CLAMS IN JEREZ SHERRY	21,00€
SHRIMPS WITH GARLIC AND PARSLEY	19,00€
GRILLED CUTTLEFISH WITH GREEN SAUCE ON TOP OF POTATOES	15,50€
SEA BASS CROQUETTES	17,50€

MEAT

IBERIAN TENDER PORK STEAK	21,00€
LOCAL "RETINTO" VEAL ENTRECÔTE	23,00€
RECOMMENDED	
RED BEEF TENDERLOIN	25,00€
JERSEY BEEF ENTRECÔTE	26,00€
JERSEY BEEF TENDERLOIN	26,50€
FRIESIAN BEEF RIBEYE	70€/Kg

RICE

SEAFOOD RICE	21,00€/p
RED PRAWN RICE	30,00€/p
RECOMMENDED	
BLACK RICE WITH CUTTLEFISH	21,00€/p
CHEF SUGGESTION	
RICE WITH TOMATO AND TARANTELO	25,50€/p

*Minimum rice 2 people.
*We do not serve rice on the outside terrace.

ALMADRABA

"TARANTELO" FILLET (LOWER STOMACH AND TAIL)	23,00€
TUNA BELLY	26,50€
"MORRILLO" FILLET (BACK OF THE NECK)	26,00€
CHEF SUGGESTION	
BLUEFIN TUNA IN RED PRAWN SAUCE	24,00€
"ALMADRABA" BLUEFIN TUNA TATAKI	22,50€
CHEF SUGGESTION	
TUNA WITH SRIRACHA SAUCE AND AVOCADO	22,50€
"ALMADRABA" BLUEFIN TUNA GRATIN WITH WILD MUSHROOMS AND TETILLA CHEESE	21,50€
TUNA AND FOIE SKEWER WITH PORT WINE REDUCTION	23,50€
RECOMMENDED	
"ALMADRABA" BLUEFIN TUNA TARTARE	22,50€
TUNA IN TOMATO FRY FROM THE CONIL GARDEN	22,50€
CONTRAMORMO WITH CREAM AND PALO CORTADO, ON COUSCOUS TABBLOUEH	22,50€

FISHES AND FRIED FISH

LOCAL FISH FILLET WITH (TYPICAL) "MARINERA" SAUCE / TIO PEPE WINE SAUCE	18,50€
GRILLED SQUID WITH CHIPS AND VEGETABLES	18,50€
PARGO	66,00€/Kg.
URTA	66,00€/Kg.
SALMONETE	66,00€/Kg.
BOCINEGRO	66,00€/Kg.
LENGUADO	66,00€/Kg.
BESUGO DE LA PINTA	66,00€/Kg.
FRIED CUTTLEFISH	15,00€
FRIED FRESH ANCHOVIES	14,00€
FRIED CALAMARI	17,00€
MARINATED BLUEFIN TUNA	19,50€

DESSERT

RECOMENDADO	
TEMPERED CHOCOLATE, HAZELNUT AND ORANGE CREAM	7,00€
TIRAMISU	6,00€
MANGO AND COCONUT CREAM	5,00€
IMPERIAL CREAM DESSERT	5,50€
CHEESECAKE WITH WHITE CHOCOLATE	6,00€
FRIED VANILLA AND PECAN NUTS ICE-CREAM	5,00€
RECOMMENDED	
APPLE CRUMBLE	7,00€
RECOMMENDED	
FRENCH TOAST WITH MERINGUE MILK AND PAPAYA	7,00€

KID'S MENU

BURGER AND CHIPS	7,50€
CROQUETTES AND CHIPS	7,50€
CHICKEN ESCALOPE WITH CHIPS	9,00€
PASTA DISH OF THE DAY (BOLOGNESE-POMODORO)	7,50€