
































































































































SALADS

MIXED SALAD WITH TUNA	  
SMOKED FISH SALAD	  
BABY LEAF SALAD WITH GOAT CHEESE, WALNUTS, CHERRY TOMATOES, TUNA, AND BALSAMIC VINEGAR IN A CREAM OF SHERRY	    
RECOMMENDED	
RAF TOMATOES SALAD, CANTABRIAN ANCHOVIES, AND BURRATA COVERED WITH BASIL GREEN AJI	 
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	    

STARTERS AND APPETIZERS


CHEF SUGGESTION	
GARRETTE ON PAYOYO CHEESE PARMENTIER	      
CHEF SUGGESTION	
PRAWNS IN TEMPURA WITH RED CURRY SAUCE	      
RECOMMENDED	
LITTLE SHRIMPS WITH MAYONNAISE MADE OF SAUTÉE PEPPERS WITH OYSTER SAUCE AND GREEN "MOJO" (CANARIAN TYPICAL SAUCE)	     
RECOMMENDED	
SIMMENTAL VEAL TATAKI WITH BLUE-VIOLET POTATO PUREE AND DEMI-GLACE SAUCE	     
RECOMMENDED	
TOASTS WITH MARINATED BLUEFIN TUNA AND ROASTED PEPPER HUMMUS	      
CHEF SUGGESTION	
RUBBERLIP GRUNT FISH IN CITRUS TEMPURA ON GREEN CREAM SAUCE	     
CHEF SUGGESTION	
FOIE MILLEFEUILLE WITH ANGEL HAIR, DATES AND CHEESE GRATIN	    

OCTOPUS TENTACLES ON TOP OF SAUCE OF ITS OWN INK, CORIANDER AND GREEN BELL PEPPER	   
FRIED POTATOES WITH SPICY SAUCE AND GARLIC AND OLIVE OIL SAUCE	     
STIR-FRY OF COD, ONION AND ALLUMETTE POTATOES	     
STIR-FRY OF SEA URCHIN ROES, SHRIMPS AND SEAWEED PURÉE	      
CORDOBAN COLD TOMATO SOUP	     
FRIED EGGS WITH POTATOES AND IBERIAN HAM	     
CHEESEBOARD FROM CÁDIZ MOUNTAINS	     
GRILLED SHRIMPS	     
CLAMS IN JEREZ SHERRY	     
SHRIMPS WITH GARLIC AND PARSLEY	     
GRILLED CUTTLEFISH WITH GREEN SAUCE ON TOP OF POTATOES	     
SEA BASS CROQUETTES	      
GRATIN COD SUPREME ON PIQUILLO PEPPER PIL-PIL	      

MEAT

IBERIAN TENDER PORK STEAK	     
LOCAL "RETINTO" VEAL ENTRECÔTE	     
RECOMMENDED	
RED BEEF TENDERLOIN	     
JERSEY BEEF ENTRECOTE	
JERSEY BEEF TENDERLOIN	
FRIESIAN BEEF RIBEYE	

RICE
















































































SEAFOOD RICE	     
RED PRAWN RICE	     
RECOMMENDED	
BLACK RICE WITH CUTTLEFISH	      
CHEF SUGGESTION	
RICE WITH TOMATO AND TARANTELO	     

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





















ALMADRABA

"TARANTELO" FILLET (LOWER STOMACH AND TAIL)	     
TUNA BELLY	     
"MORRILLO" FILLET (BACK OF THE NECK)	     
CHEF SUGGESTION	
BLUEFIN TUNA IN RED PRAWN SAUCE	     
"ALMADRABA" BLUEFIN TUNA TATAKI	     
CHEF SUGGESTION	
TUNA WITH SRIRACHA SAUCE AND AVOCADO	      
"ALMADRABA" BLUEFIN TUNA GRATIN WITH WILD MUSHROOMS AND TETILLA CHEESE	     
TUNA AND FOIE SKEWER WITH PORT WINE REDUCTION	     
RECOMMENDED	
"ALMADRABA" BLUEFIN TUNA TARTARE	     
TUNA IN TOMATO FRY FROM THE CONIL GARDEN	     
CONTRAMORMO WITH CREAM AND PALO CORTADO, ON COUSCOUS TABBOULEH	          
GRATIN COD SUPREME ON PIQUILLO PEPPER PIL-PIL	      

FISHES AND FRIED FISH

LOCAL FISH FILLET WITH (TYPICAL) "MARINERA" SAUCE / TIO PEPE WINE SAUCE	      
GRILLED SQUID WITH CHIPS AND VEGETABLES	     
PARGO	     
URTA	     
SALMONETE	     
BOCINEGRO	     
LENGUADO	     
BESUGO DE LA PINTA	     
FRIED CUTTLEFISH	     
FRIED FRESH ANCHOVIES	     
FRIED CALAMARI	     
MARINATED BLUEFIN TUNA	     
FRIED TIPS	     

DESSERT

RECOMENDADO	
TEMPERED CHOCOLATE, HAZELNUT AND ORANGE CREAM	      
TIRAMISU	      
MANGO AND COCONUT CREAM	     
IMPERIAL CREAM DESSERT	