

## STARTERS

**Cantabric Imperial anchovy (1, 4)**

Piece: 2,9 €

**Ask for our tapas showcase (1, 7, 12)**

T: 3,75 € - H: 7 € - P: 12,5 €

**Tuna belly on toasted bread drizzled with sweet ananas touches (1, 4)**

H: 9 € - P: 16,5 €

**Home-made croquettes.**

**Cod & Chicken with Iberian Ham (1, 3, 4, 7)**

H: 8 € - P: 14 €

**Garlic shrimp salad with gallia melon and mayonnaise (1, 2, 7)**

H: 7,5 € - P: 13,5 €

**Red prawn carpaccio with lemon gelée and fried capers (1, 2, 6, 11, 12)**

P: 13,5 €

**Grilled foie with caramelized apple, mango and PX rocks (1,3, 7, 8, 12)**

18 €

**Half roasted avocado with shrimp ceviche and sea urchin (2, 4, 7, 11, 12, 14)**

P: 14,5 €

**Angus steak-tartar with roasted brioche bread and mushroom ketchup (12)**

H: 11,5 € - P: 18,5 €

**Fresh salmon tartar marinated with citrus and nori (4, 12)**

H: 13 € - P: 22,5 €

**Truffled potato scrambled with foie chips (1, 3)**

H: 10 € - P: 17,5 €

**Broken eggs with potatoes tied in a creamy seafood (1, 2, 3, 12, 14)**

H: 10 € - P: 17,5 €

## IBERIAN PRODUCTS

**Iberian acorn ham (100 g)**

T: 4 € - H: 14 € - P: 25 €

**Iberian acorn ham with tomato and toasted bread (1)**

H: 12,5 € - P: 22 €

**Cured Iberian acorn pork loin (100 g)**

T: 4 € - H: 14 € - P: 25 €

**Selection of Iberian products (130 g)**

H: 14 € - P: 25 €

**Cured pork loin, ham and cheese (120 g) (7)**

T: 4 € - H: 14 € - P: 25 €

**"Our Cheeses", assortment of the best andalucian cheeses with jam (150 g) (7)**

T: 4 € - H: 11 € - P: 19 €

## THE GARDEN

**Asparagus tempura with boletus mayonnaise (7)**

14,5 €

**Sauteed vegetables with thermal egg and slices of Iberian ham (3)**

P: 12,5 €

**Tomato salad with "almadraba" tuna (4, 12)**

15 €

**Marinated anchovies on roasted peppers and curly parsley oil (4, 12)**

13,5 €

**Pappardelle with mushrooms and truffle-scented cream with egg yolk (1, 2, 7)**

14 €

**Creamy gazpacho with a touch of sea (1, 2, 14, 4, 12)**

14 €

## SEAFOOD

**Oyster of Cambados (14)**

Unit: 5 €

**French oyster (14)**

Unit: 4 €

**White prawns from Huelva (200 g) (2)**

33 €

**Big prawns from Sanlucar (200 g) (2)**

30 €

**Crayfish from Isla Cristina (200 g) (2)**

34 €

**Scarlet shrimp (200 g) (2)**

26 €



## THE SEA

Pan fried clams cooked in a manzanilla sauced accompanied with ham and prawns (2, 12, 14)

21 €

Assortment of fried fish (1, 4)

17 €

Fried cod rocks with gren alioli (1, 3, 4, 12)

H: 9.5 € - P: 17 €

Tuna marinated in Rota's style (1, 4, 12)

21 €

Octopus skewer with lemon zest, pastrami powder and salicornia (1)

17 €

Hake loin in Iberian oil with mint tomato (4)

20 €

Cod loin cooked at 65° smoked at the time, wasabi aioli and wakame seaweed (4)

18 €

The catch of the day (4)

23 €

## RICES AND STEWS

Seafood paella (Minimum for 2 people) (1, 2, 12, 14)

23 € per person

Creamy rice with seaweed, romanesque and mullet loin (7, 12)

17.5 €

Creamy rice with Iberian cheeks and wild mushrooms (1, 7, 12)

15 €

Ask for the stew of the day

16 €

## THE MOUNTAIN

Charcoalied iberian steak meat fillets with Iberian ham bacon

H: 10,5 € - P: 19 €

Crispy charcoalied lamb cutlets

Piece: 3,8 €

Our exquisited fighting bull's tail (12)

22 €

Veal tenderloin with boletus cream (12)

23 €

Pork tenderloin with candied garlic cream (12)

H: 11,5 € - P: 20 €

Grilled beef tenderloin (500 g)

25 €

## DESSERTS

Ask for the suggestions of the day (1, 3, 4, 7, 8)

8 €

Sweet assortment for 2 people (1, 3, 4, 7, 8)

16 €

Seville flavour of orange and orange blossoms (3, 4, 7, 8)

8 €

Guanaja black chocolate with milk cake (3, 7)

8 €

Traditional "tocino de cielo" (3, 7)

8 €

Assortment of sweet crunchy almonds and apple (1, 3, 8)

6,5 €

Our selection of artisans ice-creams (3, 7, 8)

8 €

Seasonal fruit

6,95 €

Our menu



10% VAT included



T: tapa - H: Half portion - P: portion