

❖ STARTERS

Cantabric Imperial anchovy (1, 4)

Unidad: 3,30 €

Ask for our tapas showcase (1, 3, 4, 7, 12)

T: 6 € - H: 8 € - P: 14,5 €

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

H: 10 € - P: 18,5 €

Homemade croquettes of the
house (cod, chicken with Iberian
ham and sea bass). (1, 3, 4, 7)

H: 9,5 € - P: 17 €

Russian salad of the month (1, 2, 3, 4, 12, 14)

H: 9,5 € - P: 16,5 €

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

24 €

Angus steak-tartar (1, 3, 10, 12)

23 €

Truffled potato scrambled eggs with
foie bits (1, 3, 4)

H: 14,5 € - P: 23,5 €

❖ IBERIAN PRODUCTS

Iberian acorn ham (25 g - 50 g - 100 g)

T: 7,4 € - H: 17,5 € - P: 29 €

Iberian acorn ham with tomato
and toasted bread (1, 12)

H: 15,5 € - P: 26,5 €

Cured Iberian acorn pork loin
(25 g - 50 g - 100 g)

T: 7,4 € - H: 17,5 € - P: 29 €

Selection of Iberian products (50 g - 130 g)

H: 17,5 € - P: 29 €

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

H: 17,5 € - P: 29 €

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

H: 14,5 € - P: 22 €

❖ SEAFOOD

Oyster (unit) (14)

Gillardeu - French

Portuguese

Conil - Cádiz

5,95 €

Cambados - Gallega

7,15 €

White prawns from Huelva (200 g) (2)

37 €

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

54 €

Normal prawns from Isla Cristina (200 g) (2)

30 €

Big prawns from Isla Cristina (200 g) (2)

40 €

Crayfish from Isla Cristina (200 g) (2)

36 €

Big Cray fish from Isla Cristina (200g) (2)

44 €

Scarlet shrimp (200 g) (2)

44 €

❖ THE GARDEN

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

14,5 €

Smoked salmon, tomato, avocado and
citrus mayonnaise salad (1, 4, 8, 12)

16,5 €

Tomato tartar with grilled lettuce
hearts (3, 7, 12)

16,5 €

Seafood Pappardelle (1, 2, 4)

18,5 €

Creamy gazpacho with Iberian ham
and quail eggs (1, 3, 12)

15,5 €

Fish ceviche of the day (2, 4, 7, 8)

18,5 €

❖ 70TH ANNIVERSARY SPECIAL

Scrambled eggs with mojama, tomato
and salmon (2, 3, 4)

23 €

Cod with tomato sauce (1, 4, 12)

23,5 €

Grandma Paquita's traditional bean stew (1,9)

18 €

Spinach with chickpeas (1, 8, 9, 12)

18 €

Fillets of lamb Andalusian style (8, 9, 12)

24 €

Duck leg with chestnut cream (7, 8, 9, 12)

24,5 €

Our exquisite bull's tail stew (7, 8, 9, 12)

24 €

❖ THE SEA

Pan fried clams cooked in a manzanilla
sauced accompanied with ham and prawns (1, 4, 2, 12, 14)

25 €

Varied fried fish of the house (1,4)

19 €

Fried cod rocks with green ali-oli (1, 3, 4, 12)

H: 10,5 € - P: 18,5 €

Sea bass roll with cauliflower cream
confit with garlic (1, 2, 4, 12, 14)

26€

Confit of hake loin in carabinero oil and dill
hollandaise sauce (2, 3, 4, 12)

24€

The catch of the day (4)

*Consult price

❖ RICES AND STEWS

Senyoret Paella with Octopus
(minimum 2 persons) (1, 2, 4, 8, 12, 14)

24,5 € *precio por persona

Brothy rice with bull's tails
(minimum 2 persons) (1, 8, 9, 12)

24 € *precio por persona

Tomato stew, king prawns, poché egg
& French fries (1, 2, 3, 4)

19,5€

Ask for the stew of the day ([Ask for allergens](#))

18 €

❖ THE MOUNTAIN

Charcoaled iberian steak meat fillets
with Iberian ham

24 €

Grilled charcoaled lamb cutlets (piece)

4 €

Grilled beef sirloin medallions with
boletus edulis sauce (12)

28,5 €

Grilled 45 days matured Basque beef
chop, French fries and padron peppers
(Minimum 1kg) (1)

90 € / kilo

❖ SIDES

French fries (4)

7,5 €

Sautéed vegetables

7,5 €

Our menu

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

Bread and peaks: 1.75€

10% VAT included



Some dishes may contain traces of allergens. Please consult with our staff for more information.