



STARTERS

€
Tapa / Plato

Our homemade falafel with yogurt sauce.....	2.20 Ud
Andalusian chicken croquette.....	2.50 Ud
Toast with eggplant paté and local blood sausage.....	2.50 Ud
Heart and bone marrow tuna croquette.....	2.80 Ud
«Russian» potato salad with prawn and shrimps.....	4.20
Fried local tuna loin, cooked of onions and fine wine from Sanlúcar.....	5.50 / 12.00
Selection of local cheese with homemade marmelade.....	5.50 / 15.00
Classic hummus of chickpeas and tahini with homemade chips.....	6.50
Andalusian white gazpacho (traditional recipe from Arcos de la Frontera).....	6.50
Local beef carpaccio with mushrooms and parmesan.....	6.50 / 17.00
Burrata, pesto and sardine in semi-preserve.....	9.00
Moroccan chicken pastry with cinnamon.....	9.50

SALADS

HOUSE SALAD , local dried tuna and oranges.....	7.00 / 12.00
TOMATO AND MACKEREL with amontillado vinaigrette.....	7.00 / 12.00
GARILIC PRAWNS AND SHRIMPS	8.00 / 14.00
ARTICHOKES and shredded truffle sauce.....	8.00 / 14.00

PASTA

Tagliatelle with basil pesto sauce, confitted tomato and parmesan cheese.....	14.00
Tagliatelle carbonara, with local iberian smoked pork belly.....	15.00
Lasaña with local beef gratinated with payoyo cheese.....	15.00
Mariniere agliatelle, with seafish and fine Jerez wine.....	16.00
Garden tagliatelle, with artichokes, mushrooms and truffle sauce.....	16.00

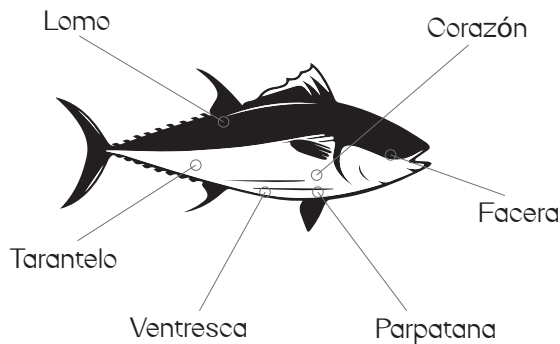
PIZZAS

GARLIC BREAD , tomato sauce, garlic oil and lptuci salt flakes.....	7.00
MEDITERRANEAN , tomato sauce, mozzarella cheese, roasted eggplant, zucchini, mushrooms and basil pesto.....	13.00
CAMPERA , tomato sauce, mozzarella cheese, red onions, local Iberian spicy chorizo.....	13.00
PASTORA , tomato sauce, mozzarella cheese and local mature payoyo cheese selection	13.00
HOUSE PIZZA , tomato sauce, mozzarella cheese, Iberian ham, sliced cherry tomatoes, rocket, local olive premium oil and pinenuts.....	16.00
IBERIAN , tomato sauce, mozzarella, rocket, mushrooms, tomato and cured Iberian pork prey.....	16.00
HOUSE FOCACCIA , local dried tuna, cherry tomatoes, rocket, truffle oil and pistachios from Olvera.....	16.00

SALAZONES

Tuna mojama, Payoyo cheese pâté and blue cheese	9.50	Wild boar loin	9.50
Iberian pork presa	9.50	Dry-aged Retinta beef	12.00
		Tuna parpatana (ham of the sea)	14.00

ALMADRABA RED TUNA FROM BARBATE



Tuna tataki	19.00
Tuna tartare with avocado, red onions and sesame oil.....	23.00
Glazed tuna parpatana cocked at low temperature.....	25.00
Grilled tuna tarantelo palo cortado wine sweet and sour sauce.....	26.00
Grilled tuna belly	28.00

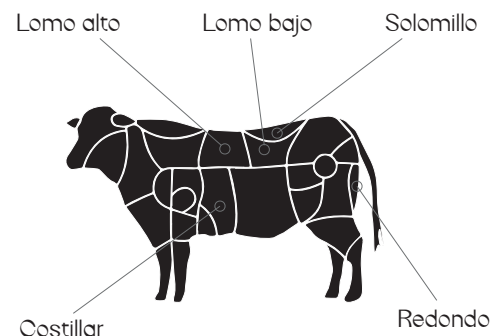
All our dishes are served with fresh seasonal vegetables and potatoes

GRILLED MEATS

Moorish lamb skewer (2 units).....	6.50
Iberian pork prey	9.50 / 18.00
Grilled deer with chocolate sauce	9.50 / 18.00
30-day aged local cow loin	22.00

*RETINTA COW

The Retinta breed of cattle is raised freely on large estates, feeding on grass, shrubs, branches, and acorns, ensuring the quality that this native breed from the province of Cádiz genetically offers. They are large, strong animals with good muscular mass and balanced bone structure. Their name comes from the reddish color of their coat.



OVER LOW HEAT

Stew of local wild boar	6.50 / 16.00
Seafood stew with cava potatoes	6.50 / 16.00
Lamb tajine stewed with prunes	- / 18.00
Low temperature local beef based in its sauce	- / 20.00

CHILDREN

Up to 10 years old

Chicken nuggets with french fries and salad.....	6.00
Chicken «puchero» croquettes with french fries and salad.....	6.00
Margarita pizza , tomato sauce, slice of tomato, mozzarella....	6.00
cheese and basil	

We have an allergen menu available; please ask our staff.

All prices include VAT.

The fish consumed raw has been previously frozen at -60°C.