

## to share, *casual style*

	SMALL	LARGE
FRESH ANCHOVY "Gilda" Skewer (each)	2,5€	.....
ACORN-FED Ibérico ham	.....	22,0€
ACORN-FED ibérico pork loin	6,0€	19,9€
CÁDIZ-STYLE pork cracklings	4,0€	8,0€
ARTISANAL CHEESES from the Sierra de Cádiz	6,0€	15,9€
SEE BASS pâté with pickled sauce	.....	5,5€
ANCHOVIES in vinegar served with escabeche (marinated) vegetables	2,95€	5,9€
SEASONED CUTTLEFISH roe with spring onion from Conil	6,0€	12,0€
RUSSIAN POTATO SALAD with pickled chili & tuna	3,9€	9,2€
CREAMY AJO BLANCO (cold almond & garlic soup) with raw prawn	4,0€	8,0€
SALMOREJO with mojama (cured tuna) shavings	5,0€	.....
LUCERITO ibérico pork dish	4,8€	.....
SEA URCHING GRATIN with seaweed aioli	5,7€	.....
"BRAVAS" POTATOES with seafood sauce	.....	7,5€
CREAMY EGGPLANT with sweet potato purée	.....	12,0€
MINI EMPANADAS filled with ibérico pork jowl (3 / 5 pcs.)	8,0€	13,0€
SHRIMP & SEAWEED fritters (2 / 4 pcs.)	4,0€	8,0€
IBÉRICO HAM croquettes (4 pcs.)	6,0€	.....
ANDALUSIAN-STYLE TUNA and onion stew croquettes (4 pcs)	6,0€	.....

## Raw dishes & salads

TUNA HAM with AOVE	7,0€	12,9€
TARTAR TOAST with red prawns and citrus aioli, served with pickles	.....	14,5€
RED PRAWN CARPACCIO with olive oil caviar	.....	19,5€
AGED PICANHA CARPACCIO madurada	9,5€	17,5€
BURRATA with pickled beetroot and arugula pesto	.....	17,0€
SALMON SALAD marinated with honey and mustard vinaigrette	.....	9,5€
ARTICHOKE SALAD with cured beef and pesto vinaigrette	.....	12,8€
CRISPY CHICKEN Caesar salad	.....	12,0€
TOMATO from La Algaida with mackerel and piparras (pickled peppers)	.....	9,5€

## Vegetables, eggs & pastas

ARTICHOKE HEART with egg, mushroom sauce, and smoked pancetta	.....	12,9€
FRIED EGGS with king prawns and potatoes from La Algaida	.....	12,9€
MISO CARBONARA PASTA with Ibérico pork loin	.....	16,0€
PASTA WITH IBERIAN PORK CHEEK and porcini sauce with Pedro Ximénez	.....	17,0€
DUCK CANNELLONI and foie with Parmesan jus	.....	17,5€

## From our *COAST* (ask for today's catch)

HUELVA prawns 200gr	30,0€
SANLÚCAR KING prawns 250gr	35,0€
FRIED SEA BASS BITES with lemon	16,6€
FRIED COD BITES with egg and pickled chili mayonnaise	16,0€
GRILLED TUNA belly	23,5€

## grill & meats

GRILLED IBERIAN "Pluma" (shoulder cut)	21,5€
SIMMENTHAL BEEF Ribeye 450gr	34,5€
GRILLED AGED BEEF tenderloin	24,0€
ANGUS BEEF CHEEK with Mushrooms in green pepper sauce	19,0€
HOLSTEIN-FRIESIAN beef burger	14,9€

## *rices* (minimum 2 people)

SANLÚCAR KING PRAWN rice	18,0€
ALGAIDA VEGETABLE rice	16,0€
IBERIAN PORK 'LAGARTITO' and mushroom rice	18,0€
MELLOW RICE WITH ANGUS CHEEK and Wild Porcini Mushrooms	18,0€

Refined rice dishes, just a grain's height, packed with deep flavor and collagen thanks to the intense high-heat reduction they undergo.

## the sweetest *bite*

CHOCOLATE & HAZELNUT trilogy	6,0€
COCONUT CUSTARD with roasted pineapple & mango	6,0€
WINE-SOAKED FRENCH TOAST with vanilla ice cream	5,5€
LEMON & ALMOND CAKE with White Chocolate & Yuzu	6,0€

\*All desserts except the French toast are made with rice flour to avoid gluten intolerance.

## cocktails

PALOMA Don Julio blanco tequila, agave syrup, lemon, juice & Schweppes grapefruit soda *Perfect paired with fish & seafood	8,0€
BRAMBLE Rives Especial Gin, Lemon Juice, Syrup & Blackberry Custard *Ideal paired with soft/mild cheeses and lemon cake	8,0€
MOJITO strawberry, coconut, mango, Brugal Rum, Syrup, mint & Schweppes soda *Pairs with salads and tropical desserts like coconut custard	8,0€
OLD FASHIONED CREAM Micaela Cream and orange peel *Pair it with meat, bold cheese or dark chocolate	8,0€

Bread & Breadsticks service – €1.50 per person  
Prices include VAT