



STARTERS

SALMOREJO CORDOBÉS - 8€

Traditional Andalusian cold tomato soup

BURRATA SALAD - 16€

Organic tomato, burrata, rocket, basil pesto and flaked almonds

TARIFA TUNA SALAD - 16€

Tarifa-style frigate tuna served with seasoned tomato, onion and parsley oil

PRAWN SALAD - 10€

Traditional Spanish potato salad with prawns, mayonnaise and egg

ARTICHOKES WITH HAM - 18€

Artichoke with 5J ham and parmesan cheese

LOCAL CHEESE BOARD - 17€

Selection of two local cheeses, goat and sheep

LOCAL SPICY CHORIZO - 14€

Casserole of spicy chorizo from the Sierra de Cádiz with local white wine

CHARGRILLED WAGYU BLACK PUDDING - 15€

Chargrilled Wagyu black pudding with kimchi mayo

SLICED CADIZ PORK CRACKLINGS - 14€

Sliced Cádiz pork cracklings, dressed with local oil, lime and volcanic rock salt

SERRANO HAM CROQUETTES - 15€

8 units

SQUID CROQUETTES - 15€

8 units

BRIOCHE BUN WITH BRAISED PORK CHEEK - 12€

Brioche bun filled with slow-cooked pork cheek, parmesan cheese and soy mayonnaise



FISH

CRISPY PRAWN GYOZAS - 14€

With kimchi mayo and wakame seaweed base

BLUEFIN TUNA TOAST WITH TRUFFLE- 15€

Tuna toast with truffle oil and sun-dried tomato mayonnaise

TRUFFLED TUNA WITH FRIED EGGS AND POTATOES - 18€

Raw tuna with truffle, served with fried eggs and baked potatoes

BLUEFIN TUNA BELLY CARPACCIO - 19€

*Served with soy mayo, wakame and a drizzle of extra
virgin olive oil*

ANDALUSIAN-STYLE BLUEFIN TUNA - 16€

*Traditional Andalusian dish: Tuna cooked with onions in
Oloroso sherry wine*

GRILLED BLUEFIN TUNA STEAK - 20€

*Bluefin tuna loin served with parsley oil and oven-baked organic
potatoes (250g)*

CANTABRIAN ANCHOVIES SERVED ON SLICES OF ORGANIC TOMATO - 18€

GRILLED OCTOPUS - 24€

*With a base of organic potatoes and padrón peppers, a touch of garlic
and parsley and dots of kimchi mayonnaise*

BAKED SEA BASS- 20€

*With the aroma of lemon and local white wine, served with organic
roasted potatoes*

*"In accordance with Royal Decree 1420/2006, fish served raw or
undercooked has been previously frozen to prevent anisakiasis."*



MEAT

WAGYU CECINA WITH TRUFFLE OIL - 19€

Thinly sliced Wagyu beef cecina with truffle oil and parmesan cheese

TENDER IBERIAN PORK CHEEK - 16€

Iberian pork cheek slow-cooked in red wine

GRILLED IBERIAN PORK - 17€

Served with padrón peppers and a secret sauce

ROASTED PORK KNUCKLE - 16€

Slow-cooked roasted pork knuckle

PORK RIBS WITH SECRET SAUCE - 23€

Slow-cooked pork ribs with the house secret sauce

TEJANA BURGER - 16€

Retinta beef burger with melted cheese, bacon, caramelized onion, and chipotle sauce, served with fries

LOCAL BEEF STEAK - 23€

Grilled Retinta beef entrecôte, a native breed from our region

GRILLED CHICKEN - 16€

Grilled chicken

DESSERTS

BAKED CHEESECAKE - 7€

Served with vanilla ice cream

WHITE CHOCOLATE FLAN - 7€

With caramel cream and vanilla ice cream

MILK CHOCOLATE AND HAZELNUT FLAN - 7€

With cocoa syrup and chocolate ice cream

CHOCOLATE CAKE - 7€

With cocoa syrup and chocolate ice cream



FOR CHILDREN

CHICKEN NUGGETS WITH FRENCH FRIES – 12€

SPAGHETTI WITH TOMATO SAUCE – 14€

SERRANO HAM CROQUETTES – 15€

WINES

WHITE WINES

-LAUS SOMONTANO (CHARDONNAY) 16€

Copa Laus 3€

-MONTEABELLÓN RUEDA (VERDEJO) 16€

-JOSÉ PARIENTE RUEDA (VERDEJO) 20€

-GRAN BAZÁN RIAS BAIXAS (ALBARIÑO) 27€

-DO FERREIRO RIAS BAIXAS (ALBARIÑO) 25€

-ANAHÍS RIOJA SEMIDULCE (MALVASÍA / SAUVIGNON BLANC
TEMPRANILLO) 17€

Copa Anahís 3€

-VIENTOS DE TARIFA FRIZZANTE (MOSCATEL) 14€

Copa Vientos de Tarifa 3€

"De acuerdo con el Reglamento (UE) N° 1169/2011, informamos que todos los vinos y cervezas contienen SULFITOS."

"In accordance with Regulation (EU) No 1169/2011, we inform you that all wines and beers contain SULPHITES."



WINES

RED WINES – RIBERA DEL DUERO

-AVANIEL RIBERA DEL DUERO (TEMPRANILLO) 16€

Copa Avaniel 3€

-MONTEABELLON 14 MESES RIBERA DEL DUERO(TEMPRANILLO) 27€

-FINCA MATAMBRES RIBERA DEL DUERO (TEMPRANILLO) 34€

RED WINES – RIOJA

-CUEVA DE LOBOS JOVEN RIOJA (TEMPRANILLO) 16€

Copa Cueva de Lobos 3€

-MUGA CRIANZA RIOJA (TEMPRANILLO,
GARNACHA, MAZUELO,GRACIANO) 29€

RED WINE – TIERRA DE CÁDIZ

-TESALIA ARX VINO DE LA TIERRA DE CÁDIZ (PETIT VERDOT,
TINTILLA DE ROTA, CABERNET SAUVIGNON) 29€

SPARKLING WINES

-CAVA JUVE Y CAMPS (XAREL·LO, MACABEO, PARELLADA) 36€

-MOËT & CHANDON (CHAMPAGNE MOËT & CHANDON BRUT
IMPÉRIAL LET´S CELEBRATE) 100€

ROSÉ WINES

-LAUS SOMONTANO ROSADO (SYRAH / GARNACHA) 16€

Copa Laus 3€

-MUGA RIOJA ROSADO (GARNACHA, VIURA Y TEMPRANILLO) 24€



DRINKS

COFFEES AND INFUSIONS

SOLO – 1.80€

ESPRESSO – 1.50€

RISTRETTO (SHORT ESPRESSO) – 1.20€

AMERICANO – 2€

CORTADO – 2€

COFFEE WITH MILK – 2€

CAPPUCCINO – 2.50€

“MANCHADO” (LIGHT COFFEE WITH A SPLASH OF MILK) – 2€

CAFÉ BOMBÓN – 3€

CARAJILLO BAILEYS – 2€

CARAJILLO BRANDY – 2€

HERBAL TEAS / INFUSIONS – 1.5€

SOFT DRINKS (CARBONATED)

PEPSI – 2.5€

PEPSI ZERO SUGAR – 2.5€

KAS ORANGE – 2.5€

KAS LEMON – 2.5€

SCHWEPPE'S TONIC WATER (CLASSIC) – 2.5€

SCHWEPPE'S PINK TONIC – 2.5€

AQUARIUS ORANGE – 3€

AQUARIUS LEMON – 3€

LIPTON LEMON ICED TEA – 3€

LIPTON PASSION FRUIT ICED TEA – 3€

RED BULL – 3€

BEERS AND MIXED DRINKS

DRAFT BEER – 4€

DRAFT LAGER – 4€

BOTTLED BEER – 3€

SPECIAL BOTTLED BEER – 3.5€

LIQUEURS – 5€

PREMIUM LIQUEURS – 8€

MIXED DRINKS – 8€

MIXED DRINKS WITH RED BULL – 10€

PREMIUM MIXED DRINKS – 12€

PREMIUM MIXED DRINKS WITH RED BULL – 14€

WATER

WATER 0.5L – 2€

WATER 1.5L – 3€

SPARKLING WATER 0.33L – 2.5€

SPARKLING WATER 0.33L – 3.5€



ALÉRGENOS

- ENSALADA DE BURRATA - 7,8
- ENSALADILLA DE LANGOSTINOS-1,2,3,7,11,12,
- ENSALADA DE MELVA TARIFEÑA -4
- CORAZONES DE ALCACHOFAS - 7
- TABLITA DE QUESOS DE NUESTRA TIERRA - 7,8
- CHORICITOS DE LA SIERRA DE CÁDIZ - 14
- MORCILLITAS DE WAYU A LA BRASA - 1,3,4,14
- CHICHARRONES DE CÁDIZ LAMINADOS - 1 ,14
- ANCHOAS DEL CANTÁBRICO 0'0 - 1,4,6
- CECINA DE WAYU CON ACEITE DE TRUFA -7,14
- PAN BRIOCHE CON CARRILLADA - 1,3,6,7
- GYOZAS DE LANGOSTINOS CRUJIENTES - 1,2,3,4,6,11,14
- TOSTA DE ATÚN ROJO TRUFADA - 1,14
- CARPACCIO DE VENTRESCA DE ATÚN ROJO - 4,6
- ATÚN ROJO ENCEBOLLADO - 4,14
- FILETE DE ATÚN ROJO A LA PARRILLA - 4
- PULPO A LA BRASA -7,12,14
- LUBINA AL HORNO EN SU JUGO - 4,14
- TARTA DE QUESO - 1,3,7,8
- FLAN DE CHOCOLATE BLANCO - 1,3,7,8
- TARTA DE CHOCOLATE - 1,3,7,8
- FLAN DE CHOCOLATE CON AVELLANAS - 1,3,7,8
- MELOSA CARRILLADA IBÉRICA -14
- CODILLO AL HORNO -1,14
- COSTILLAR DE CERDO CON SALSA SECRETA - 1,6,10,14
- BURGER TEJANA - 1,3,7,14
- GUISO DE CALLOS DE TERNERA -1,14
- ENTRECOT DE RETINTA A LA PARRILLA - 1,14
- CHURRASCO DE POLLO A LA BRASA -10,14
- CROQUETAS DE JAMÓN SERRANO - 1,3,7,14
- CROQUETAS DE CHOCO - 1,3,4,2,12,7,14

1

CONTIENE GLUTEN

2

CRUSTÁCEOS

3

HUEVOS

4

PESCADO

5

CACAHUETES

6

SOJA

7

LACTEOS

8

FRUTOS DE CÁSCARA

9

APIO

10

MOSTAZA

11

GRANOS DE SÉSAMO

12

MOLUSCO

13

ALTRAMUCES

14

SULFITOS

Servicio de pan y cubierto: 1,20 € por persona.
Todos los precios incluyen el 10% de IVA.
Está prohibido la venta de alcohol a
menores de 18 años.