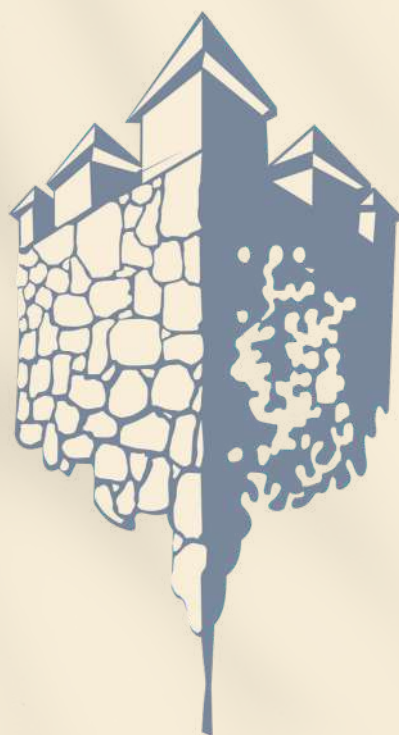




Hotel · Restaurante · Chill Out

Inglés

Garden-fresh

Italian burrata, arugula, organic tomato, sliced almonds, basil pesto, and volcanic rock salt €16

(allergens: 7,8)

Artichoke hearts with 5J ham and parmesan cheese €18

(allergens: 7)

Mackerel from Tarifa, organic tomato, onion, and parsley oil €15

(allergens: 4)

Roasted organic pepper salad 14€

(allergens: 3,4,14)

Starters

“Callos” Traditional panish hot soup €12

(allergens: 1,14)

Wayu beef cecina with truffle oil and parmesan cheese €17

(allergens: 7,14)

Grilled Wayu beef blood sausages €15

(allergens: 1,3,4,14)

Brioche bun filled with beef cheek, soy sauce,
arugula and parmesan cheese €11

(allergens: 1,3,6,7)

Creamy prawn croquettes €15

(allergens: 1,2,3,7,14)

Creamy serrano ham croquettes €15

(allergens: 1,3,7,14)

Assortment of creamy croquettes €15

(allergens: 1,3,7,14)

Spanish Delicacies

100% Iberian serrano ham €20

Laminated Cádiz-style pork, dressed with extra virgin olive oil,
lime, and volcanic rock salt €14
(allergens: 1,14)

Casserole of spicy chorizos from the Sierra de Cádiz
in Jerez white wine €10
(allergens: 14)

Board of two local cheeses, goat and sheep, with walnuts
and quince jelly €16
(allergens: 7,8)

Seafood

Cantabrian anchovies with slices of crispy bread €19

(allergens: 1,4,6)

Prawn gyozas with kimchi mayonnaise €14

(allergens: 1,2,3,4,6,11,14)

Red tuna belly carpaccio €19

(allergens: 4,6)

Red tuna from the area with onions in Jerez oloroso wine €16

(allergens: 4,14)

Grilled red tuna steak from the area with parsley oil €22

(approx. 250g)

(allergens: 4)

Sea bass with lemon aroma and local white wine €20

(allergens: 4,14)

From the land

Grilled steak from the area €22
(400g)

Charcoal-grilled marinated chicken churrasco €16
(allergens: 10,14)

Super pork ribs with the house secret sauce €23
(allergens: 1,6,10,14)

Tender iberian pork cheek braised in red wine €16
(allergens: 14)

Oven-baked pork knuckle cooked sous-vide €16
(allergens: 1,14)

Desserts

Cheesecake with pistachio cream €7

(allergens: 1,3,7,8)

Brioche French toast with vanilla ice cream €7

(allergens: 1,3,7,14)

Chocolate cake with dark chocolate shavings €5

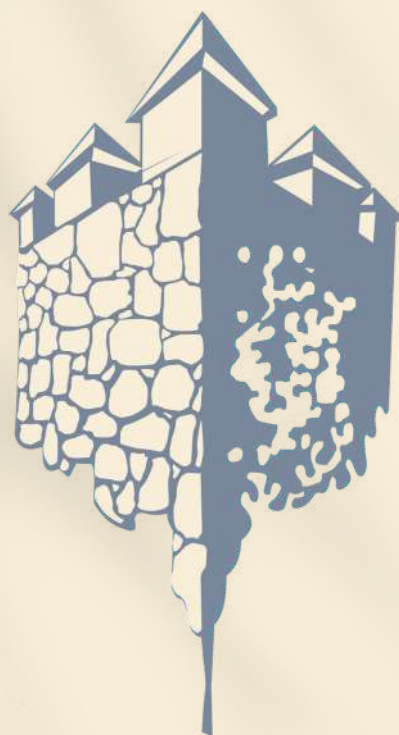
(allergens: 1,3,6,7)

Assorted ice cream bonbons €6

(allergens: 5,7,8)

Allergens

1	2	3	4	5	6	7
						
CONTAINS GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY	DAIRY
8	9	10	11	12	13	14
						
TREE NUTS	CELERY	MUSTARD	SESAME SEEDS	MOLLUSCS	LUPIN	SULFITES



Hotel · Restaurante · Chill Out

Vinos

Vinos Blancos y Rosados

White and Rosé wines

Laus Somontano (Chardonnay) 16€
Copa / Glass 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 / Glass Anahís 3€

Vientos de Tarifa Frizzante (Moscatel) 14€
Copa / Glass Vientos de Tarifa 3€

Laus Somontano Rosado (Syrah / Garnacha) 16€
Copa / Glass Laus 3€

Muga Rioja Rosado (Garnacha, Viura y Tempranillo) 24€

Vinos Tinto y Espumosos

Red and Sparkling Wines

Avaniel Ribera del Duero (Tempranillo) 16€

Copa / Glass Avaniel 3€

Monteabellon 14 meses Ribera del Duero (Tempranillo) 27€

Finca Matambres Ribera del Duero (Tempranillo) 34€

Cueva de Lobos Joven Rioja (Tempranillo) 16€

Copa / Glass Cueva de Lobos 3€

Muga Crianza Rioja (Tempranillo, Garnacha, Mazuelo, Graciano) 29€

Tesalia ARX Vino de la Tierra de Cádiz

(Petit Verdot, Tintilla de Rota, Cabernet Sauvignon) 29€

Cava Juve y Camps (Xarel·lo, Macabeo, Parellada) 36€

Champán Moët & Chandon

(Pinot Noir, Pinot Meunier, Chardonnay) 100€

Café e Infusiones

Coffee and Infusions

Café / Coffee

Solo / Black 1.80€

Espresso 1.50€

Ristretto (Espresso Corto) 1.20€

Americano 2€

Cortado / Flat White 2€

Café con Leche / Latte 2€

Cappuccino 2.50€

Manchado / Macchiato 2€

Café Bombón 3€

Carajillo Baileys / Baileys Coffee Shot 2€

Carajillo Brandy / Brandy Coffee Shot 2€

Infusiones / Infusions

Té Verde / Green Tea 1.50€

Té Rojo / Red Tea 1.50€

Té Negro / Black Tea 1.50€

Tila / Linden Tea 1.50€

Manzanilla / Chamomile 1.50€

Menta Poleo / Peppermint 1.50€

Bebidas

Drinks

Refrescos de gas / Soft Drinks

Pepsi 2.5€

Pepsi Zero Azúcar / Zero Sugar 2.5€

Kas Naranja / Orange 2.5€

Kas Limón / Lemon 2.5€

Tónica Schweppes (Clásica) / Classic Tonic 2.5€

Tónica Schweppes Rosé / Pink 2.5€

Bebidas Isotónicas / Isotonic Drinks

Aquarius Naranja 3€

Aquarius Limón 3€

Lipton de Limón 3€

Lipton Maracuya 3€

Red Bull 3€

Zumos / Juices

Zumo de Naranja Natural / Fresh Orange Juice 3€

Zumo de Piña / Pineapple Juice 2€

Zumo de Melocotón / Peach Juice 2€

Aguas / Water

Agua / Water 0,5L 2€

Agua / Water 1,5L 3€

Agua con gas / Sparkling Water 0.33L 2.5€

Bebidas

Drinks

Licores / Liqueurs

Copa Baileys / Baileys Glass 5€

Copa Pacharán / Pacharan Glass 5€

Copa Licor de Hierbas / Herbal Liqueur Glass 5€

Copa Limoncello / Limoncello Glass 5€

Cervezas / Beer

Cerveza de Barril Cruzcampo / Draught Beer 3.5€

Cruzcampo Especial / Bottle 3€

Cruzcampo Radler / Bottle 3€

Cruzcampo Sin Gluten / Bottle 3€

Heineken / Bottle 3€

Aguila sin filtrar / Bottle Unfiltered 3€

Mahou 0,0 Tostada / Bottle Toasted 3€

Estrella Galicia / Bottle 3,5€

Mixed Drinks & Cocktails

Tinto de Verano 3,5€

Copa Manzanilla/Fino de Jerez/Solera / Glass 3€

Copa Vermut / Vermouth Glass 3€

Copa de Brandy / Brandy Glass 5€

Copa de Brandy Premium / Premium Brandy Glass 8€

Combinados Alcohol / Mixed Drinks 8€

Combinados Alcohol Premium / Premium Mixed Drinks 12€

Copa Alcohol con RedBull / with Red Bull 10€

Copa Alcohol Premium con RedBull / with Red Bull 14€

"De acuerdo con el Reglamento (UE) N° 1169/2011, informamos que todos los vinos y cervezas contienen SULFITOS." (14)

"In accordance with Regulation (EU) No 1169/2011, we inform you that all wines and beers contain SULPHITES." (14)

