



CARTA MEDIA PENSIÓN

POR PERSONA:

+1 ENTRANTE

+ 1 SEGUNDO

+ 1 POSTRE O CAFÉ

BEBIDAS NO INCLUIDAS

******(ALGUNOS PLATOS DE LA CARTA TIENEN
SUPLEMENTO)

(TAMBIÉN ES POSIBLE ELEGIR
DOS ENTRANTES)

PER PERSON:

+ 1 STARTER

+ 1 MAIN COURSE

+ 1 DESSERT OR COFFEE

DRINKS NOT INCLUDED

******(SOME DISHES ON THE MENU HAVE A SURCHARGE)

(IT IS ALSO POSSIBLE TO CHOOSE
TWO STARTERS)



STARTERS

BURRATA SALAD

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

TARIFA-STYLE TOMATO WITH MELVA

*Tarifa-style melva served with tomato dressed with onion
and parsley oil*

ARTICHOKE HEARTS

Artichoke hearts with 5J ham and Parmesan cheese

CHEESE BOARD FROM OUR REGION

Board of two local cheeses, goat's and sheep's cheese

SPICY SAUSAGES FROM THE SIERRA DE CÁDIZ

*Casserole of spicy sausages from the Sierra de Cádiz
in local white wine*

GRILLED WAGYU BLOOD SAUSAGES

Grilled Wagyu blood sausages with a touch of kimchi mayo

SLICED CHICHARRONES FROM CÁDIZ

Sliced chicharrones from Cádiz, dressed with EVOO, lime
and volcanic rock salt

CROQUETTE SELECTION

4 pieces - 2 of each type -

BRIOCHE BUN WITH PULLED PORK CHEEK

Pulled pork cheek, rocket, soy mayo and Parmesan

CRISPY PRAWN GYOZAS

With kimchi mayo and wakame seaweed base



MAIN COURSES

****WAGYU CECINA WITH TRUFFLE OIL +3€**

Sliced Wagyu cecina, with truffle oil and Parmesan

IBERIAN PORK CHEEK MELOSA

Slow-cooked Iberian pork cheek in red wine

IBERIAN LAGARTO

Served with Padrón peppers and secret sauce

OVEN-ROASTED PORK KNUCKLE

Pork knuckle slow-cooked at low temperature

PORK RIBS WITH SECRET SAUCE

Slow-cooked at low temperature with the house secret sauce

TEXAS BURGER

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

****GRILLED RETINTA RIBEYE STEAK +5€**

Chargrilled Retinta beef, a local breed from our region

CHARGRILLED CHICKEN STEAK

Chargrilled free-range chicken steak, marinated

CHICKEN NUGGETS WITH FRENCH FRIES

Kids' special

SPAGHETTI WITH TOMATO SAUCE

Kids' special

“Conforme al Real Decreto 1420/2006, los pescados servidos crudos o semicrudos han sido previamente congelados para prevenir la anisakiasis.”



MAIN COURSES

TUNA STEW WITH ORGANIC POTATOES

Traditional chef's stew of red tuna with a base of oven-roasted organic potatoes

****RED TUNA BELLY CARPACCIO +3€**

With a touch of soy mayo and wakame seaweed

****GRILLED RED TUNA STEAK +3€**

Red tuna loin served with parsley oil and oven-roasted organic potatoes (250g)

CANTABRIAN ANCHOVIES O'O ON SLICES OF ORGANIC TOMATO

****CHARGRILLED OCTOPUS +5€**

Served on a base of boiled potatoes and Padrón peppers, with a touch of garlic-parsley and dots of kimchi mayo

OVEN-ROASTED SEA BASS

With a hint of lemon and local white wine, served with oven-roasted organic potatoes

DESSERTS

BAKED CHEESECAKE

With vanilla ice cream

WHITE CHOCOLATE FLAN

With caramel cream and vanilla ice cream

MILK CHOCOLATE AND HAZELNUT FLAN

With chocolate ice cream

DEATH BY CHOCOLATE CAKE

With cocoa syrup and chocolate ice cream