

## FRESH DISHES

### MADE WITH PRODUCTS FROM OUR PROVINCE

1. Salad of smoked foods, palm heart and homemade american dressing

6.80€      

2. Goats cheese salad with duck foie gras, apple compote and dried fruit

and nuts 6.90€   

3. Fresh spinach salad with goat's cheese, dried fruits and nuts and

beetroot vinaigrette 6.50€   

4. Chicken salad served with sweet mustard dressing and toasted corn

6.50€   

5. Wakame algae with tiger prawns and red pepper 6.80€



20. Couscous with smoked foods, dried fruit and nuts, seasoned with basil

dressing 6.80€   

6. Scorpion fish pate served with homemade mayonnaise 5.50€



7. Payoyo cheese pate served with sweet tomato marmalade 5.50€



8. Potato, shrimp and fresh leeks salad 6.50€  

9. Warm octopus and potatoes salad with whole grain mustard 7.00€



10. Larded tuna with coconut mayonnaise and sun dried tomato 7.50€



11. Red tuna in mateca colora (red lard) and fino wine 7.50€  

12. Red tuna tartar with chilled coconut and garlic soup 7.50€



13. White shrimps carpaccio with black salt and a touch of lime 7.50€ 

16. Aubergines hummus with corn tortillas to dip 3.40 € 

18. Grandma's salad (potatoes, tuna, olives, egg and mayonnaise) 3.40€



19. Chilled tomato salmorejo soup served with sea ham and potato crisp

powder 3.40 €  

### FREE RANGE EGGS

### GLUTEN FREE POTATOES

123. Free range eggs with Salucar potatoes fried in olive oil 6.00€ 

22. Free range eggs with Salucar potatoes, Iberian cured ham and cheese

9.00 €  

23. Medinas oyster plant sautéed with free range eggs and prawns 6.80 €



24. Aubergines sautéed with garlic, prawns and manchego cheese 6.80 €



25. Conils vegetables ratatouille with free range fried eggs 6.50 € 

26. Sea anemone sautéed with eggs 6.90 €   

**PASTA, PIZZA AND SOMETHING ELSE**  
**OUR DOUGH IS HOMEMADE WITH OLIVE OIL**

31. Handmade garlic prawns pizza 6.20 €    
32. Handmade Iberian pork cheek pizza. 6.80 €    
33. Handmade Iberian cured ham, sun dried tomato and rocket leaves pizza  
7.00 €  
30. Fresh pasta strips with aubergines, Iberian cured ham, goats cheese and  
reduction of Pedro Ximenez wine 6.90 €    
34. Beef, mushrooms and vegetables lasagna with cheese au gratin. 6.90 €  
  
35. Assorted vegetables lasagna au gratin. 6.90 €   
44. Retinta beef and Thai style vegetables wok with noodles and coconut milk  
8.50 €      
36. Tagliatelle with mushrooms, black truffles and parmesan cheese. 6.90 €  
  
37. Tagliatelle with baby cuttlefish in its own ink and ali-oli sauce 6.90 €  
     
46. Vegetable stuffed tortellini with smoked foods sauce. 6.90 €   
  

38. Ravioles with seafood sauce 6.90 €



39. Stuffed raviolis served with Iberian pork cheeks sauce 6.90 €



40. Mushroom, shrimps and cashew risotto 6.90 €



41. Fresh pasta cannelloni with chicken, cheese and spinach 6.90 €



42. Three cheese stuffed chicken wrapped in pizza dough 6.90 €



### FRIED OPTIONS

51. Fried Cadiz bay anchovies. 6.90 €



52. Fried sea anemone 6.90 €



53. Fried dogfish dice flavoured with "adobo" marinade 6.90 €



55. Fried cuttle fish strips with homemade soya mayonnaise 6.90 €



59. Shrimp tortillas. 5.50 €



60. Assortment of fried fish from bay of Cadiz (five types) 7.50 €



50. Prawn skewer wrapped in kataifi pastry served with wok and sweet and

sour sauce 6.90 €



56. Bimi fried in shrimp tempura served with honey from Cadiz mountains

6.90 €   

62. Cheese and leek crisps flavoured with Perdo Ximenez wine reduction

6.90 €   

63. Assortment of fresh vegetable tempura served with wok and sweet and

sour sauce 6.90 €    

57. Citrus marinated crispy fried chicken fingers 6.90 €  

58. Chicken goujons with Gouda cheese and bacon sauce 6.90 €

  

64. Homemade vegetarian kimchi croquettes 3.40 €   

65. Homemade cured pork loin (caña de lomo) croquettes 3.40 €  



66. Sirloin flamenquín roll with avocado and bacon in spicy peanut sauce

3.40 €  

## FISH

71. Garden courgette shavings with salicornia and king prawns 7.50 € 

72. Hake fish balls with tuna cubes and shrimp sauce 7.50 €   

 

73. Puff pastry stuffed with salmon and smoked foods au gratin 7.50 €



77. Grilled tuna with Asian style vegetables and Chinese rice noodles

7.50 €



822. Grilled salmon loin served with fresh rigatoni pasta and smoked foods

sauce 7.50 €



74. Cod in pil pil sauce served with potatoes and aubergines 7.50 €



76. Cod confit with garlic ali-oli sauce on bed of aubergines and piquillo red

peppers sauce 7.50 €



78. Sea bass roll in tempura served with Chinese noodles and wok sauce

7.40 €



80. Grilled rock fish served with roteña style vegetables and potatoes

7.40 €



00. Grilled trammel net squid in its own ink 9.00 €



81. Grilled John Dory with sun dried tomatoe vinaigrette and king prawns

9.00 €



## MEATS

91. Curry chicken stuffed puff pastry with almonds au gratin



92. Beef stuffed puff pastry with bacon cream au gratin  
93. Grilled Iberian "secreto"-lean pork fillets with Sanlucar potatoes
94. Grilled Iberian "secreto"-lean pork fillets with caramelized onion and  
dried fruits and nuts 
95. Grilled Iberian "abanico" pork fillets with BBQ sauce and oven baked  
potatoes 
933. Grilled retinta rip steak with spices served with potato puree and  
manteca colora (red lard) 8.50 €   
96. Iberian pork rib cooked in a low temperature and glazed with homemade  
sweet and sour sauce 7.50 €
97. Two crispy chicken and retinta beef with payoyo cheese miniburgers  
6.00 €  
90. Iberian pork cheeks cooked in its own juice and red wine, served with  
sweet potatoe puree 6.00 €  
98. Grilled pork medallions with pepper or three cheese sauce. 7.40 €  
99. Churrasco style roasted deboned chicken thigh tenderized with exotic  
fruits. 7.40 €    

### TOASTS AND BREAD

14. Steamed bao (Japanese bread) stuffed with Iberian meat, coconut mayonnaise and hoisin sauce 2.60 € (1 unit.)    

144. Steamed bao (Japanese bread) stuffed with vegetable patty, spinach, kimchi and hoisin sauce 2.60 € (1 unit.)     

15. Corn taco stuffed with shredded meat selection (ropa vieja) and homemade tomato sauce with a pinch of mint. 3.50 € (2 units.)   

17. Torrija bread with Iberian cured ham, duck foie and caramelized apple 4.50 €    

67. Pringa meat selection in warm chapata bread. 3.40 €  

78. Smoked tuna and aubergine hummus in warm chapata bread. 3.40 €  

### STEWES

**If you fancy a stew, this is your option 3.40€**

82. Cadiz style puchero stew (beef, chicken, pork and vegetable broth) served with thin noodles  

83. Rice dish of the day (only on lunch time from 2p.m.) 

84. Andalusian spicy menudo stew with pig trotters and chickpeas

85. Cadiz style berza stew with meat 

86. Spinach and chickpea stew

87. Potato and squid stew   

**DESSERT**

Yoghurt mousse with honey and pistachio accompanied with Grazalemas

goat cheese 4.95€  

Homemade two-cheese spanish crème carmel served with greek youghurt

sauce 4.95€  

Carrot and nuts sponge cake with a cheese and coconut frosting. 4.95€ 

    

Homemede truffle and cream cake accompanied with ice cream and

“dulce de leche” 4.95 €      

Fried milk pudding squares with nougat ice cream and flambéed with anis

4.95 €   

Chocolate brownie covered with hot chocolate served with walnuts and

vanilla ice cream 4.95 €      

Warm chocolate sponge cake stuffed with vanilla ice cream , covered with

hot chocolate and a swirl of dulce de leche 4.95 €    

Mascarpone cream cheese with a strawberry jam and Oreo cookies 4.95 €

   

Lemon cream with almond cookies, chocolate nuggets and cream 4.95 €



Puff pastry with homemade cheese cream and fresh fruit of the season

4.95 €



Nougat ice cream and raisins flavoured with Pedro Ximenez 4.95 €



Lemon sorbet flavoured with cava or “orujo “herb liquor 4.95 €



Orange sorbet flavoured with grand marinier liquor 4.95 €



Assortment of homemade desserts 8.00 €



*Dear customer, bear in mind that all of our dishes are cooked to order. Please allow its cooking time. -10% tax included- Bread and bread sticks 0.70€, inform your waiter if you do not wish to be served any of those. -We have allergens menu on your disposal. As our kitchen involves cooking with lots of different ingredients some dishes might contain traces. - Dishes marked in green are suitable for vegetarians or might be modified up to your liking (please let your waiter know if needed)*

**Our establishment is in compliance with RD 1420/2006 concerning the prevention of anisakiasis (BOE num 302)**

**Peanuts** 

**Soya** 

**Molluscs** 

**Lupin** 

**Cereals containing gluten** 

**Crustacean** 

**Eggs** 

**Diary products** 

**Dry fruits** 

**Celery** 

**Mustard** 

**Sesame seeds** 

**Sulphur dioxide** 