

FOR SHARING...

FARM CHEESE VARIETIE Cheese board (75 g) 8,00€ - half cheese board (150 g) 15,00€	
Stilton- Cow milk, blue (United Kingdom) 40 g. 5,00€	
Ruperto- Raw sheep's milk, maturation period of two month, (Murcia) 40g. 3,55€	
Olavidia- Goat's milk (Jaén) 3,65€	

ANCHOVIES 15,00€	
<i>Anchovies in olive oil served with tomato bread.</i>	

COLD & WARM STARTERS...

SARDINES (piece) – (5 pieces) 3,00€ - 15,00€	
<i>Marinated, tomato bread & peppers.</i>	

DEEP-WATER ROSE SHRIMP TARTARE 10,00€	
<i>Tartare of Deep-water rose shrimp with my special seasoning, avocado cream, grapefruit jelly, mayonnaise with shrimp head oil with caramelised pumpkin seeds.</i>	

AVOCADO CANELON 11,00€	
<i>Stuffed with prawns, green apple, onions & lemon mayonnaise.</i>	

WILD RED TUNA (fished in trap nets in Gadira-Barbate) 8,25€ - 16,50€	
<i>Tuna with contrasting flavours: sour, citric and spicy notes....dressing, reed beet romesco, avocado and basil jelly beans, sun dried tomatoes, sweet corn with apple, ginger and lime sorbet.</i>	

HOME MADE FRESH RAVIOLI 5,00-10,00€	
<i>Home made Ravioli with Burrata cheese, roasted aubergine and mushrooms, infusion of truffle cheese and basil butter.</i>	

CHEF`S FRIED STYLE...

FRESH ANCHOVIES (cone) – (3 cones) 3,90€ - 11,70€	
<i>Marinated in lemon.</i>	

AUBERGINE (cone) – (3 cones) 3,50€ - 10,50€	
<i>Served with salmorejo sauce & cumin salt.</i>	

COD CROQUETTES 3,70€ - 11,10€	
<i>Homemade croquettes with codfish.</i>	

THREE CONE FRY-UP TRIPTYCH 11,10€	
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FISH...

CUTTLEFISH NOODLES 7,50€ - 15,00€

Grilled served with tentacles Bolognese sauce & ink alioli sauce.

OCTOPUS and PORK JOWL 7,25€-14,50€

Stir-fried octopus, pork jowl Beijing style with celeriac sauce and rye bread

Red tuna Parpatana (a cut from the area between head and back) 100 g. 8,50€

Parpatana confit (very mellow) with stewed onions and tomatoes on potato cream with grilled garlic and fried potato pearls.

ARROZ MELOSO – SOFT RICE FISHERMAN'S STYLE 16,50€

Soft rice with fish and sea food with a foundation of cuttlefish, scallop, baby squid and fresh rock fish and parsley aioli.

MEAT...

GALICIAN BLOND SIRLOIN 100 g. 8,00€

Roasted Galician blond beef sirloin (150 g.- 300 g.)

BEEF BURGER TRADEVO 7,85€

Grilled Beef hamburger (La Finca -Toledo) with homemade tomato pickle, charcoal roasted onion, Taleggio cheese and English bread (Tiger bread) by our baker Pablo Conesa.

PLUMA IBERICA –(ACORN-FED IBERIAN PORK FLANK) (Certified) 100grs 5,25€

Pluma iberica (Gabriel Castaño , Cumbres Mayores) , marinated in Achioté (Mexican marinade) roasted on holm oak charcoal.

DESSERT...

CARROT CAKE 6,00€

Served with cream cheese and honey.

APPLE CAKE 6,00€

Apple, cream cheese and almond Streusel with caramelised walnuts.

Desserts by Eilen Fuentes (chef de partie desserts and cold kitchen)

SAVARIN BORRACHO "Charquero" 6,00€

Savarin cake soaked with rum syrup, coffee and liquorice cream and mandarin sorbet.

CHOCOLATE-PEAR BERRIES 6,50€

Two chocolate textures (caramel and bitter) pear soup with lemon verbena, almond sponge cake and cinnamon flavoured milk ice cream.

Homemade bread, olives & olive oil 1,65€ (per person)