

COLD & WARM STARTERS

SARDINES (piece) – (5 pieces) 3,25€ - 16,25€

Marinated, tomato bread & peppers.

MEXICAN STYLE TOAST 4,80€

Mexican style toast with marinated tuna, guacamole and pickled purple onions.

AVOCADO CANELON 11,00€

Stuffed with prawns, green apple, onions & lemon mayonnaise.

VELVET CRAB SALAD 10,50€

Crab salad, with chive mayonnaise and crunchy buckweat and spelt bread cracker.

PICAÑA FROM MATURE GALICIAN BEEF 11,50€

Carpaccio from mature Galician beef, thyme oil, pickled chilli mayonnaise, sun-dried tomatoes, parmesan cheese and caramelised pumpkin seeds.

SEASONAL ARTICHOKE 10,00€

Glazed grilled artichokes on Carbonara with creamy artichoke stalk sauce and a crunchy touch.

CHEF`S FRIED STYLE ...

FRESH ANCHOVIES (cone) – (3 cones) 4,25€ - 12,75€

Marinated in lemon.

AUBERGINE (cone) – (3 cones) 3,50€ - 10,50€

Served with salmorejo sauce & cumin salt.

CRISPY SPICED CHICKEN 4,25€ - 12,75€

Breadcrumbed chicken legs. Crispy and spicy.

THREE CONE FRY-UP TRIPTYCH 12,00€

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MINI BRIOCHE **5,00€**

Artisan mini brioche, fried baby squid, traditional mayonnaise and squid ink aioli.

FISH...

CUTTLEFISH NOODLES **8,70€ - 17,40€**

Grilled served with tentacles Bolognese sauce & ink alioli sauce.

Red tuna Parpatana (a cut from the area between head and back) 100 g. 9,75€

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

SEAFOOD FIDEUA (noodles) **8,00€ - 16,00€**

Noodles with cuttlefish, baby squid and a parsley alioli.

SAUTEED OCTOPUS AND FRIED EGGS **8,00€ - 16,00€**

Octopus with potatoes (revolcona), fried eggs, roast onions and a spicy paprika dressing.

MEAT...

GALICIAN BLOND SIRLOIN 100 g. **9,25€**

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

RETINTA BEEF BURGER **6,75€**

Retinta beef burger (native to the Cádiz area), Arzúa Ulloa cheese, pickled tomato and fried onion.

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DESSERT...

CARROT CAKE <i>Served with cream cheese and honey.</i>	7,00€
APPLE CAKE (TWO PERSON) <i>Apple, cream cheese and almond Streusel with caramelised walnuts.</i>	10,50€
BROWNIE <i>Handmade brownie (gluten-free) with red fruit reduction and vanilla ice cream.</i>	6,25€
CHOCOLATE-PEAR BERRIES <i>Two chocolate textures (caramel and bitter) pear soup with lemon verbena, almond sponge cake and cinnamon flavoured milk ice cream.</i>	6,50€
TORRIJA <i>Torrija (brioche soaked in milk and fried in batter) with amaretto, lime custard and goat cheese ice-cream.</i>	6,00€

FARM CHEESE VARIETIE

Cheese board (75 g) 8,00€ - half cheese board (150 g) 15,00€

Stilton- <i>Cow milk, blue (United Kingdom) 40 g.</i>	5,00€
Ruperto- <i>Raw sheep's milk, maturation period of two month, (Murcia) 40g.</i>	3,55€
Olavidia- <i>Goat's milk (Jaén)</i>	3,65€

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

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