

ENTRANTES

Gazpacho andaluz Cold vegetable soup	
Salmorejo zahareño Salmorejo from Zahara	
Queso viejo curado Cured old cheese	
Anchoas selección Anchovies selection	
Anchoas selección con queso Anchovies selection with cheese	
Anchoas con aguacate y queso de cabra Anchovies with avocado and goat cheese	
Mixed salad Mixed salad	
Ensalada templada Warm salad	
Ensalada de pimientos asados con ventresca de atún Roasted pepper salad with tuna belly	
Endivias al roquefort Endives with roquefort cheese	

ENTRANTES

Parrillada de verduras Grilled vegetables	
Revuelto de verduras de temporada Scrambled eggs with seasonal vegetables	
Revuelto de bacalao Scrambled cod	
Revuelto de ortigas con gambas Scrambled eggs with anemones and arawns	
Pimientos rellenos de calamares en su tinta Stuffed peppers with squid in their Ink	
Pulpo a la brasa Grilled octopus	
Risotto de ortiguillas Anemone risotto	

FRITURAS

Berenjenas rebozadas con miel de caña Battered aubergines with cane honey	
Ortigas fritas (anémonas) Fried Anemones	
Croquetas de pargo Croquetas	
Tortillas de camarones caseras Homemade shrimp omelettes	
Calamares fritos Fried squids	
Chocos fritos Fried cuttlefish	
Daditos de gallo Flatfish fried cubes	



Gluten



Milk



Eggs



Peanuts



Sesame



Lupin



Sulphites



Soya



Nuts



Mustard



Moluscs



Fish



Crustaceans



Celery

MARISCOS

Gambas al ajillo
Prawns in garlic sauce



Almejas finas
Clams in sauce



Gambas blancas
White prawns



Langostinos
Big prawns



Carabineros
Giant red shrimps



MENÚ

Guiso del día
Stew of the day



Menú del día
Menu of the day



ATÚN ROJO DE ALMADRABA

Surtido de salazones
Assortment of salted tuna



Ijada en salazón
Salted tuna belly



Mojama almadraba
Cured tuna loin



Ensalada de mojama agridulce
Sweet and sour cured tuna loin salad



Aliñado
Tuna dressing



Surtido de atún crudo
Assortment of raw tuna



Sashimi de ventresca
Sashimi belly



Carpaccio de tarantelo
Carpaccio of tarantelo



Tataqui
Tataki



Tartar
Tartar



Morrillo a la sal (en temporada)
Morrillo in salt, piece from the top of the head



Encebollado o en tomate
Tuna cooked with onions



Solomillo de Atún
Tuna sirloin



Barriga plancha
Tuna belly



Tarantelo plancha
Tarantelo semi fatty cut



Costillitas
Tuna ribs



Gluten



Milk



Eggs



Peanuts



Sesame



Lupin



Sulphites



Soya



Nuts



Mustard



Moluscs



Fish



Crustaceans



Celery

PESCADOS

Huevas de caballa a la plancha
Grilled mackerel roe



Filete de pez limón a la roteña
Lemon fish fillet with tomato and onion sauce



Filete de corvina a la marinera
Croaker in marinere sauce



Rape en salsa de erizo
Monkfish in sea urchin sauce



Bacalao gratinado en salsa de pimiento de piquillo
Cod au gratin in pepper sauce



Calamares rellenos
Stuffed squid



Choquitos a la plancha
Grilled baby cuttlefish



Chipirones a la plancha
Grilled baby squid



Dorada / Lubina (Pieza)
Sea Bream / Sea Bass



Lenguado (Pieza)
Sole Fish



Pargo (Pieza)
Snapper



Urta (Pieza)
Striped snapper



Besugo de la Pinta (Pieza)
Red sea bream



CARNES

Steak tartar
Steak tartar



Pechuga de pollo
Chicken breast



Magret de pato a las dos salsas
Duck breast with two sauces



Presalado de cerdo Ibérica
Iberian pork 'presa'

Entrecot de ternera
Beef entrecôte

Solomillo de ternera
Beef sirloin

POSTRES

Arroz con leche
Rice pudding



Mousse de higos
Fig mousse



Crema de quesos con arándanos
Cream cheese with blueberries



Tocino de cielo
Pudding made with egg yolk and syrup



Tarta de zanahoria
Carrot cake



Flan de dos chocolates
Egg custard with two chocolates



Gluten



Milk



Eggs



Peanuts



Sesame



Lupin



Sulphites



Soya



Nuts



Mustard



Moluscs



Fish



Crustaceans



Celery