



## Tasting menu

Surtopía (9 dishes in tasting format to taste the best of our cuisine)	<b>75</b>
+ Sherry wines	<b>+35</b>
+ Cheese	<b>+8</b>

## Starters

Pure Iberian ham	<b>18 - 30</b>
Sheep and goat cheeses from the Sierra de Cádiz	<b>14 - 22</b>
Iberian pork with fresh truffle mayonnaise	<b>14 - 22</b>
Seasonal tomato dressed with mackerel and extra olive oil	<b>12 - 20</b>
Russian salad with pickled prawns	<b>14 - 22</b>
Crispy shrimp pancake (1 piece)	<b>3,5</b>
Seasonal croquettes	<b>12 - 20</b>
Anchovies in tempura and garlic, lemon and parsley marinade	<b>12 - 20</b>
Dogfish in beach marinade	<b>12 - 20</b>
Small fried squid with scrambled eggs and Iberian ham	<b>16 - 26</b>
White shrimp carpaccio with jalapeño garlic	<b>26</b>

## Main Courses

Sea bass, smoked truffled cauliflower puree and spinach	<b>27</b>
Swordfish tataki with carrot chimichurri	<b>26</b>
Red snapper with summer salpicon	<b>28</b>
Fried baby squid with onion and rosemary toffee	<b>26</b>
Seafood rice with crayfish, cuttlefish and prawns	<b>28</b>
Shark ceviche with Andalusian chili and jalapeño dressing	<b>26</b>
Seafood rice with cuttlefish and razorclams	<b>26</b>
Iberian pork glazed with mushroom parmentier	<b>25</b>
Aged beef tenderloin with fries in 3 cookings	<b>28</b>

## Desserts

Fine apple pie, almonds and vanilla	<b>12</b>
Rebujito of lime, lemon, peppermint and manzanilla sherry wine	<b>10</b>
Andalusian tiramisu by Pedro Ximénez and goat cheese	<b>11</b>
Textures of 4 chocolates	<b>11</b>
Sheep and goat cheeses from the Sierra de Cádiz	<b>12</b>