



Tasting menu

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

Starters

Pure Iberian ham	18	28
Iberian pork tenderloin	16	24
Sheep and goat cheeses from the Sierra de Cádiz	12	20
White prawn salad and pickled mayonnaise	14	20
Fried mussels in pickled carrot	14	20
Iberian pork with fresh truffle mayonnaise	14	20
Crispy shrimp pancake (1 piece)		3
Stewed cow tail croquettes (4-8 pieces)	14	20
Marinated anchovies in tempura	14	20
Fried mackerel roe with roasted aioli	16	22
Red prawn carpaccio		25
Baby squid with fried eggs		25
Tripe with chickpeas Sanluqueña style		22

Main Courses

Wild sea bass, smoked cauliflower and spinach	25
Swordfish tataki with carrot chimichurri	25
Red snapper with summer salpicon	26
Fried baby squid with onion and rosemary toffee	24
Dogfish ceviche with Andalusian chili and jalapeño dressing	25
Seafood rice with cuttlefish and razorclams	26
Iberian pork glazed with mushroom parmentier	24
Old beef tenderloin with roasted pepper puree	26

Desserts

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