



Tasting menu

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

Starters

	1/2	Ration
Pure Iberian ham	18	28
Iberian pork tenderloin	16	24
Sheep and goat cheeses from the Sierra de Cádiz	12	20
Red prawn salad and pickled mayonnaise	16	24
Sardines marinated in vinegar and ajoblanco	12	18
Fried mussels in pickled carrot	12	18
Iberian pork, onion toffee and pink pepper	12	18
Mackerel roe in amontillado sherry wine tempura	12	18
Crispy shrimp pancake (1 piece)	3	-
Stewed cow tail croquettes (4-8 pieces)	10	18
Red prawn carpaccio and spicy oil	-	25
Squid, prawns, chickpeas and saffron	16	24
Baby squid with fried eggs	-	22

Main Courses

Wild sea bass onions with rosemary	-	25
Grouper, spinach and seafood juice	-	26
Swordfish in ceviche with Andalusian dressing	-	24
Salt snapper topped with roasted peppers and kalamata olives	-	26
Seafood rice with prawns, razor clams and squid	-	26
Glazed Iberian pork with snow peas and pepper juice	-	25
Beef tenderloin, sweet potato and batavia lettuce	-	26

Desserts

Fine apple tart, vanilla and caramelised walnuts	-	11
Rebujito of lime, lemon, peppermint and manzanilla sherry wine	-	9
Andalusian tiramisu by Pedro Ximénez and goat cheese	-	9
Textures of 4 chocolates	-	12
Creamy mango and passion fruit pudding	-	9
Sheep and goat cheeses from the Sierra de Cádiz	-	12