



## Tasting menu

Surtopía (9 dishes in tasting format to taste the best of our cuisine)	<b>65</b>
+ Sherry wines	<b>7</b>
+ Cheese	<b>30</b>

(The menu will be served to all diners and consists of the best seasonal products, if you have any allergies please let us know)

## Starters

	1/2	Ración
Tuna belly salad and extra olive mayonnaise	<b>9</b>	<b>17</b>
Potato maki, pickled sardines and almond garlic	<b>9</b>	<b>17</b>
Fish croquettes (4-8 pieces )	<b>9</b>	<b>17</b>
Pickled carrot and cumin mussels	<b>9</b>	<b>17</b>
Crispy fried shrimp cake		<b>2,9</b>
Red prawn carpaccio, frozen gazpacho and crunchy garlic bread		<b>24</b>
Tuna tartare, garlic vinaigrette and spiced egg yolk		<b>24</b>

## Main Courses

Braised bonito loin with baby spinach	<b>24</b>
Tuna ceviche with Andalusian dressing	<b>24</b>
Bonito with chive toffee, sherry wine and rosemary	<b>24</b>
Snapper with roasted pepper and kalamata olives	<b>25</b>
Sea bass with Spanish omelette potato and saffron	<b>24</b>
Creamy rice with beef rib, cuttlefish and crayfish juice	<b>24</b>

## Desserts

Surtopía's apple pie	<b>10</b>
Rebujito (lime, lemon, mint and sherry wine)	<b>9</b>
Andalusian tiramisu of coffee, cheese, Px and Granada sponge cake	<b>9</b>
Cured goat and sheep cheeses from the Sierra de Grazalema	<b>11</b>