



Tasting menu

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

Starters

1/2 | Ración

Goat and sheep cheeses from the Sierra de Cádiz	11	18
Prawn salad with Arbequina olive mayonnaise	10	18
XL mussels with pickled pil pil (4-8 pieces)	12	18
Razor clams with spicy jalapeño oil (4-8 pieces)	12	18
Braised cowtail croquettes (4-8 pieces)	10	17
Anchovies battered in Moorish adobo	11	17
Iberian pork cold cuts with onion toffee	12	18
Fried dogfish in manzanilla sherry wine marinade	11	17
Mackerel roe in amontillado sherry wine tempura	12	18
Fried squid with grilled lime aioli (1 piece)		5
Crispy shrimp pancake (1 piece)		3
Red shrimp carpaccio with garlic and frozen gazpacho		24
Baby squid with fried eggs		21

Main Courses

Mediterranean swordfish ceviche with Andalusian dressing	24
Squid in pepper oil Almeria style	24
Salt snapper topped with roasted peppers and kalamata olives	25
Wild sea bass with sautéed baby's spinach	24
Seafood rice with cuttlefish, octopus and white shrimp	24
Pork shank with Iberian stew parmentier	23

Desserts

Fine apple pie "El Olivo" style	10
Rebujito of lime, lemon, peppermint and manzanilla sherry wine	9
Andalusian tiramisu by Pedro Ximénez and goat cheese	9
Textures of 4 chocolates	11
Sheep and goat cheeses from the Sierra de Cádiz	11

Taxes included