



Tasting menu

Surtopía (7 dishes in tasting format to taste the best of our cuisine)	75
+ sherry wines	+35
+ cheese	+8

Starters

Pure Iberian ham	18 - 30
Sheep and goat cheeses from the Sierra de Cádiz	14 - 22
Artisan Iberian pork sausage with onion toffee	14 - 22
Salmorejo with dogfish ceviche with Andalusian dressing	14 - 24
Russian salad with pickled prawns	14 - 22
Crispy shrimp pancake (1 piece)	3,5
Seasonal croquettes	12 - 20
Anchovies in tempura and garlic, lemon and parsley marinade	12 - 20
Dogfish in beach marinade	12 - 20
Small fried squid with scrambled eggs and Iberian belly pork	16 - 26
Carpaccio of carabinero, almonds ajoblanco and lemon	28

Main Courses

Wild croaker, onion toffee, rosemary and garlic	28
Swordfish tataki with chimichurri and spinach	26
Fried baby squid with cauliflower smoked pure	26
Seafood rice with crayfish, cuttlefish and prawns	28
Snapper cannelloni with seafood sauce	29
Aged beef meatballs, truffle and chickpea parmentier	28
Stewed tripe Sanluqueña style with a touch of mint	24

Desserts

Baked apple pie	12
Rebujito of lime, lemon, peppermint and manzanilla sherry wine	10
Tiramisu cheesecake	12
Chocolate and peanut	12
Orange, olive oil, mint and citrus	10
Sheep and goat cheeses from the Sierra de Cádiz	12