



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
Wild red tuna mojama	16	24
White prawn salad and pickled mayonnaise	14	20
Marinated wild bluefin tuna belly	14	18
Fried mussels in pickled carrot	12	18
Potato maki and red tuna belly	14	20
Iberian pork, onion toffee and pink pepper	12	18
Crispy shrimp pancake (1 piece)	-	3
Stewed cow tail croquettes (4-8 pieces)	10	18
Marinated anchovies in tempura	12	18
Bluefin tuna roe with lime alioli	14	20
White prawn carpaccio with frozen gazpacho	-	24
Baby squid with fried eggs	-	23
Red tuna tartar, chiles and jalapeños	-	28



Main Courses

Wild sea bass, spinach and Iberian bacon	-	25
Red snapper with roasted pepper salpicon	-	26
Red tuna, spring onion and rosemary tataki	-	28
Red tuna ceviche with Andalusian pipirrana dressing	-	28
Braised red tuna belly, garlic sprouts and pods	-	30
Confit red tuna cheeks in Iberian butter	-	26
Seafood rice with cuttlefish, red shrimp and Norway lobsters	-	26
Red tuna center with cauliflower parmentier	-	27
Old beef tenderloin, truffled sweet potato and kale	-	26

Desserts

Fine tart of 3 apple and vanilla	-	11
Rebujito of lime, lemon, peppermint and manzanilla sherry wine	-	9
Andalusian tiramisu by Pedro Ximénez and goat cheese	-	9
Textures of 4 chocolates	-	11
Creamy mango and passion fruit pudding	-	9
Sheep and goat cheeses from the Sierra de Cádiz	-	12