



## Tasting menu

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

## Starters

Pure Iberian ham	<b>18</b>	<b>28</b>
Iberian pork tenderloin	<b>16</b>	<b>24</b>
Sheep and goat cheeses from the Sierra de Cádiz	<b>12</b>	<b>20</b>
White prawn salad and pickled mayonnaise	<b>14</b>	<b>20</b>
Potato maki and red tuna belly	<b>14</b>	<b>20</b>
Fried mussels in pickled carrot	<b>12</b>	<b>18</b>
Iberian pork, onion toffee and pink pepper	<b>12</b>	<b>18</b>
Crispy shrimp pancake (1 piece)		<b>3</b>
Stewed cow tail croquettes (4-8 pieces)	<b>10</b>	<b>18</b>
Marinated anchovies in tempura	<b>12</b>	<b>18</b>
Red prawn carpaccio with frozen gazpacho		<b>25</b>
Baby squid with fried eggs		<b>25</b>

## Main Courses

Wild sea bass, spinach and seafood sauce	<b>25</b>
Swordfish tataki with red onion chimichurri	<b>25</b>
Red snapper with roasted pepper salpicon	<b>26</b>
Fried baby squid with seasonal pods	<b>24</b>
Seafood rice with cuttlefish and razorclams	<b>26</b>
Iberian pork glazed with smoked cauliflower and fried kale	<b>24</b>
Old beef tenderloin with truffled sweet potato	<b>26</b>

## Desserts

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