



## Starters

Half | Ration

Iberian ham from Huelva	<b>18</b>	<b>30</b>
Stuffed Iberian loin from Huelva	<b>17</b>	<b>28</b>
Pork cracklings in the style of Cádiz	<b>15</b>	<b>25</b>
Pork stuffed in lard with roasted portobello mushrooms	<b>15</b>	<b>25</b>
Prawn salad with pickled mayonnaise	<b>15</b>	<b>25</b>
Seasonal croquettes (4-8 pieces)	<b>14</b>	<b>24</b>
Anchovies in garlic and lemon tempura	<b>14</b>	<b>24</b>
Mackerel roe in tempura with saffron aioli	<b>17</b>	<b>28</b>
Crispy shrimp pancakes (1 piece)	-	<b>4,5</b>
Baby squid with Iberian broken eggs	<b>18</b>	<b>30</b>
Garlic prawn carpaccio	-	<b>30</b>

## Main Courses

Corvin with mantis shrimp roteña, chilies and jalapeños	<b>30</b>
Fried stingray fin with tartar mayonnaise	<b>31</b>
Monkfish cheeks with saffron pil pil sauce	<b>30</b>
Cuttlefish with creamy squid ink and cauliflower	<b>28</b>
Salt snapper with Andalusian salpicón	<b>33</b>
Roasted duck breast with porcini mushroom parmentier	<b>29</b>
Meatball's mature beef, potatoes, oloroso sherry and ciboulette	<b>30</b>



## Tasting Menu 80€

6 selected seasonal products

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### Gran Sherry + 35€

Wine pairing

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### Cheeses + 8€

Selection of artisan cheeses

The menu will be served to all diners. If you have any allergies or intolerance, please let us know.

## Wild bluefin tuna

Half | Ration

Mojama extra cured tuna with fried almonds	16	28
Ijada salted tuna belly with Raf tomato	18	30
Dried tuna roe in oil with cashew garlic soup	17	29
Smoked tuna in oil, seasoned like a gilda	16	28
Tuna loin tataki with carrot chimichurri		32
Tuna belly with sautéed fresh spinach		35
Mormo Tuna neck (nape) confit in red lard and celeriac		29
Facera Tuna cheeks glazed with red wine and spring onion		28
Morrillo Tuna belly with shallot toffee, rosemary and amontillado		38
Tuna butchering rice		35



## Desserts

<b>Fine apple pie version 2025</b>	<b>12</b>
(15 minute wait but it's worth the wait)	
<b>Sanluqueño Mojito</b>	<b>10</b>
(Lime, lemon, mint, dry wine and Seven Up)	
<b>Caramelized Pecan Brownie</b>	<b>12</b>
(Steamed, gluten-free and with cocoa ice cream)	
<b>Tiramisu-Cheesecake</b>	<b>12</b>
(With drunken sponge cake, cheese, coffee and sweet wine)	
<b>Orange in oil</b>	<b>10</b>
(Macerated in olive oil and fresh mint)	
<b>Cheese Assortment</b>	<b>15</b>
(Sheep and goat from the mountains of Cádiz)	
<b>Artisan ice cream</b>	<b>10</b>
(Blood orange with vermouth, lemon-lime, wonderful cocoa, crispy white chocolate, vanilla with almonds, mango-passion, raspberry with roses, Pedro Ximénez...)	