



## Tasting Menu 75€

7 selected seasonal products

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### Gran Sherry + 35€

Wine pairing

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### Chesse + 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

1/2 | Ración

Salmorejo, mojama (dried tuna) and quail egg	14	24
Potato maki with tuna tartare	18	30
Tuna mormo ceviche with Andalusian dressing and almond ajoblanco	18	30
Tataki with Cádiz chimichurri		32
Braised belly with sautéed vegetables		34
Macaroni with tuna and tomato		28
Tuna cheeks, celeriac and oranges in syrup		28
Morrillo (tuna neck), confit garlic praline and roasted onion		35
Almadraba rice (with different parts of the tuna, loin, belly, cheeks...)		32



## Starters

1/2 | Ración

Pure Iberian jam	<b>18</b>	<b>30</b>
Sheep and goat chesses from Sierra de Cádiz	<b>14</b>	<b>22</b>
Russian pickled shrimp salad	<b>14</b>	<b>22</b>
Iberian pork fiambre seasoned in Cádiz style	<b>14</b>	<b>22</b>
Tempura anchovies with lime, garlic and parsley marinade	<b>14</b>	<b>22</b>
Crispy shrimp pancakes (1 piece)	-	<b>3,5</b>
Seasonal croquettes (4-8 pieces)	<b>12</b>	<b>20</b>
Fried baby squid with scrambled eggs and Iberian ham	<b>16</b>	<b>26</b>
Crystal prawns, egg yolk and creamy potato	<b>16</b>	<b>26</b>

## Main Courses

Wild croaker with Mediterranean vinaigrette	<b>28</b>
Salt snapper with raw pepper salad	<b>29</b>
Crispy garlic prawn carpaccio	<b>27</b>
Sanluqueño style rice with seafood (prawns, cuttlefish, crayfish)	<b>28</b>
Aged beef meatballs with Oloroso juice	<b>28</b>