



Starters

Half | Ration

Iberian shredded meat in butter and portobellos	15	25
Potato salad with mayonnaise and pickled prawns	15	25
Salt-baked fish belly salpicon	18	30
Seasonal croquettes (4-8 pieces)	14	24
Anchovies in garlic and lemon tempura	14	24
Fried crystal prawns with truffled egg yolk	16	28
Crispy shrimp pancakes (1 piece)	-	3,9
Baby squid with Iberian broken eggs	18	30
Garlic prawn carpaccio	18	30

Main Courses

Croaker, rosemary toffee, amontillado and braised onions	30
Fried stingray fin with tartar mayonnaise	31
Monkfish cheeks with saffron pil pil sauce	30
Seafood rice with cuttlefish, mantis shrimp and white prawns	31
Duck breast, creamy porcini mushroom and truffle	28
Meatball's mature beef, potatoes, oloroso sherry and ciboulette	30
Tripe with chickpeas, my grandmother's style (Callos)	28



Tasting Menu 75€

7 selected seasonal products

Gran Sherry + 35€

Wine pairing

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.

Iberian products and cheeses

Half | Ration

Iberian ham from Huelva	18	30
Stuffed Iberian loin from Huelva	16	27
Iberian Coppa (Headboard) from Huelva	15	25
Cadiz-style pork cracklings with citrus zest	14	24
Extra wild bluefin tuna mojama from almadraba	16	27
Artisanal cured sheep and goat cheeses from the Sierra de Cádiz	15	25



Desserts

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