



Starters

1/2 | Ración

Pure Iberian jam	18	30
Sheep and goat chesses from Sierra de Cádiz	14	22
Russian pickled shrimp salad	14	22
Iberian pork fiambre seasoned in Cádiz style	14	22
Tempura anchovies with lime, garlic and parsley marinade	14	22
Dogfish in Andalusian marinade	14	22
Crispy shrimp pancakes (1 piece)	-	3,5
Seasonal croquettes (4-8 pieces)	12	20
Fried baby squid with scrambled eggs and Iberian ham	16	26
Mediterranean red shrimp carpaccio with garlic oil		30

Main Courses

Wild croaker with celeriac puree	29
Salt snapper with raw pepper salad	30
Swordfish tataki, chimichurri and sautéed spinach	28
Fried squid with rosemary toffee	28
Sanluqueño style rice with seafood (prawns, cuttlefish, crayfish)	30
Shortfin mako ceviche, Cádiz dressing and almond white garlic	29
Aged beef meatballs with Oloroso juice and truffle	28



Tasting Menu 75€

7 selected seasonal products

Gran Sherry + 35€

Wine pairing

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.

Seasonal Suggestions

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Marinated sardines with ripe tomato gazpacho	14	24
Potato maki with mackerel loins	14	24
Pickled mussels with carrot salmorejo	14	24
Tomatoes dressed with bonito sirloin in oil	14	24
Fried mackerel roe with lime aioli	16	26
Snapper with seafood sauce, chilies and jalapeños		32
Fried cutle fish with parmentier and garlic		28