



Starters

Half | Ration

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| Iberian shredded meat, truffle mayonnaise and Portobello | 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 |
| Tempura mackerel roe with garlic and saffron alioli | 16 | 28 |
| Crispy shrimp pancakes (1 piece) | - | 3,9 |
| Baby squid with Iberian broken eggs | 18 | 30 |
| Garlic shrimp version 2025 | 18 | 30 |

Main Courses

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| Pompano with amontillado toffee and glazed onions | 30 |
| Corvin and saffron and sherry wine pil pil | 30 |
| Fried stingray fin with tartar mayonnaise | 31 |
| Seafood rice with cuttlefish, mantis shrimp and white prawns | 31 |
| Roasted duck breast, apple chutney, quince and sweet wine | 28 |
| Matured beef meatballs with truffle juice and wild mushrooms | 30 |
| Beef & Iberian pork tripe stew (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

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|--|-----------|
| 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...) | |