



## Starters

Half | Ration

Sardines marinated in vinegar and Malaga ajoblanco	15	25
Dressed tomato with melva and Cordoban salmorejo	15	25
Russian pickled shrimp salad	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
Crispy prawns with scrambled eggs, truffle and Iberian ham	18	30
Garlic shrimp version 2025	18	30
Beef and pork tripe stew with chickpeas	16	28

## Main Courses

Lemonfish with rosemary onion toffee	31
Corvin and saffron and sherry wine pil pil	31
Fried stingray fin with tartar mayonnaise	31
Monkfish with creamy Iberian ham in cuttlefish ink	30
Seafood rice with cuttlefish, mantis shrimp and white prawns	31
Wild squid confit in Arbequina oil, Almeria style	32
Roasted duck breast, apple chutney, quince and sweet wine	28
Matured beef meatballs with truffle juice and wild mushrooms	30
Iberian pork head glazed with red wine juice	28



## Tasting Menu 75€

7 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.

## 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

<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...)	