



Starters

1/2 | Ración

Pure Iberian ham	18	30
Sheep and goat chesses from Sierra de Cádiz	15	25
The best tomato seasoned with mackerel	14	24
Russian pickled shrimp salad	15	25
Razors in spicy jalapeño oil	15	25
Mussels in pickled carrot and Oloroso wine	14	24
Salad with raw peppers and fish belly	18	30
Iberian cold cuts with onion toffee and Portobello mushrooms	15	25
Beef and pork tripe stew with chickpeas	16	28
Selected seasonal vegetables with Iberian juice		25
Garlic shrimp version 2025		29
Aged beef carpaccio with truffle cheese and brandy	18	30

Main Courses

Roasted wild croaker with baked potato pil pil	30
Sea bass with sautéed spinach and onion and rosemary puree	33
Snapper with roasted and seasoned red peppers	35
Cod confit in Iberian paprika fat and celeriac puree	32
Hake with bone juice and cockles	31
Seafood rice (prawns, squid, cuttlefish, crayfish...)	31
Duck breast, nuts and quince chutney	28
Matured beef meatballs with truffle juice and wild mushrooms	29



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.

Signature Fritters

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Crispy shrimp pancakes (1 piece)		3,9
Seasonal croquettes (4-8 pieces)	14	24
Anchovies in garlic and lemon tempura	14	24
Dogfish in paprika, vinegar and cumin marinade	14	24
Fried squid legs with artisan mayonnaise	14	24
Tempura mackerel roe with roasted garlic and saffron aioli	16	28
Cuttlefish with its ink stew	16	28
Fried egg, crystal shrimp and truffled yolk	16	28
Baby squid with fried scrambled eggs and Iberian ham	17	29
Fried stingray fin with tartar sauce	18	30



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...)	

