



Starters

1/2 | Ración

Pure Iberian ham	18	30
Sheep and goat chesses from Sierra de Cádiz	14	24
Russian pickled shrimp salad	14	24
Iberian pork fiambre seasoned in Cádiz style	14	24
Tempura anchovies with lime, garlic and parsley marinade	14	24
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
Prawn carpaccio with crispy garlic		30

Main Courses

Wild croaker, bone juice, chili peppers and jalapenos	29
Salt snapper with raw pepper salad	30
Swordfish tataki, chimichurri and sautéed spinach	29
Fried squid with pea puree	29
Sanluqueño style rice with seafood (prawns, cuttlefish, crayfish)	30
Shortfin mako ceviche, Andalusian dressing and avocado gazpacho	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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Dressed tomatoes, mackerel and pepper salmorejo	14	24
Mackerel roe in white wine tempura and lime and saffron aioli	14	24
Crystal shrimp, truffled potato and fried egg	16	28
Tripe stew with Andalusian chickpeas	16	28
Almeria-style squid in oil with young garlic		29
Ray stewed in Iberian butter with candied oranges		30
Roasted grouper, roasted pepper juice and baked potatoes		35
Country rice with boletus, duck and seasonal truffle		30