



Starters

Half | Ration

Pure Iberian ham	18	30
Sheep and goat cheeses from Sierra de Cádiz	15	25
Russian pickled shrimp salad	15	25
Iberian pork cold cuts with truffle mayonnaise	15	25
Salad with raw peppers and fish belly	18	30
Snapper croquettes with seafood sauce (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 scrambled eggs and iberian ham	17	29
Garlic shrimp version 2025	-	30

Main Courses

Roasted wild croaker with baked potato pil pil	31
Snapper with seafood sauce and tender pods	35
Fried stingray fin with tartar mayonnaise	30
Confit cod, marinated hummus and sauteed spinach	32
Cuttlefish rice, shrimp, prawns, and mantis shrimp	31
Duck breast with orange	28
Matured beef meatballs with truffle juice and wild mushrooms	29
Old beef loin with a garnish of potatoes and peppers	33



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.

Wild bluefin tuna from Cádiz

Half | Ration

Avocado gazpamole with MOJAMA piriñaca (dried tuna)	16	25
Seasoned potato maki with BELLY tartar	18	30
LOIN carpaccio with ceviche dressing and roasted peppers salmorejo	18	30
SIRLOIN tataki with Cádiz chimichurri		32
Braised tuna BELLY , tender leaves and fried cashew ajoblanco		35
CHEEKS glazed in red wine, garlic shoots and mashed potatoes		29
MORMO (neck) in marinated pork fat, celery and citrus		28
RONQUEO tuna cutting rice (loin, belly, sirloin, cheeks...)		32
MORRILLO (neck), roasted onions and rosemary and amontillado toffee		37
THUNNUS THYNNUS tuna-only tasting menu (5 tuna dishes + dessert)		85



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...)	