SurTopia

Starters

	Half	Ration
Iberian Ham	20	32
Sheep and goat cheeses from the Sierra de Cádiz	17	28
Iberico pork presa loin	17	28
Pork cracklings with citrus zest	15	25
Premium anchovies with a *gilda* dressing	17	28
Crispy shrimp pancakes (1 piece)	-	4,5
Pickled prawn salad	15	25
Iberian pulled pork with rosemary toffee and mushrooms	15	25
Seasonal croquettes (4 – 8 pieces)	14	24
Anchovies in garlic and lemon tempura	14	24
Dogfish in a Moorish-style marinade	15	25
Glass shrimp with Iberian-style broken eggs	17	28
Garlic prawn carpaccio	-	30

Main Courses

Corvina with a jalapeño-based seafood sauce	30
Baked Red Snapper with Vinaigrette	33
Swordfish tataki, sautéed spinach, and a Cádiz-style chimichurri	30
Seafood rice with cuttlefish and white prawns	31
Stingray, saffron pil-pil, and tender garlic shoots.	31
Monkfish with tartar sauce	30
Dry-aged beef meatballs with mushrooms	30
Iberian pork collar glazed with Sherry vinegar	29

SurTopia

Tasting Menu 80€

6 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.

Seasonal suggestions

	Half	Ration
Tender seasonal vegetables with Ibérico ham jus	15	25
Mushrooms, creamy potatoes, free-range egg, and truffle	17	28
Stewed lentils, porcini mushrooms, duck, and truffle	17	28
Stew of tripe and chickpeas with pork and beef	15	25
Coastal baby squid with ink-infused parmentier and cauliflower		30
Mushroom, truffle, and Cádiz goat cheese risotto		33
Wild boar cheeks in red wine with truffled sweet potato		30
Raspberry textures with vanilla and rose chantilly		11

SurTopia

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...)

SurTopia

Menu

Christmas Eve

Dinner · 24 December 2026

Guadalquivir shrimp fritter

Spanish potato salad with prawns in smoked escabeche

Porcini mushrooms with truffled fried-egg cream

Roast meagre with prawns in a Rota-style sauce

Glazed Ibérico pork collar with seasonal vegetables

A trio of chocolate textures

Vanilla éclair

130€

per person

OPTIONAL WINE PAIRING

Manzanilla Pastora (Palomino / Sanlúcar de Barrameda)

Born Of Fire (Chenin Blanc / Cape Coast, South Africa)

Christian Naudé BDB (Chardonnay / Champagne)

Tocando el Suelo (Monastrell / Yecla)

Médium 11540 (Pedro Ximénez and Amontillado / Sanlúcar de Barrameda)

50€

per person

All prices include VAT

SurTopia

Menu

New Year’s Eve

Dinner · 31 December 2026

Guadalquivir shrimp fritter

Sea bass salpicón with a sherry vinegar emulsion

Glass shrimp with Ibérico-style broken fried eggs

Turbot with creamy potatoes and lime pil-pil sauce

Mature-cow beef meatball, truffle, mushrooms and Oloroso jus

Andalusian-style tiramisu

Vanilla éclair

160€

per person

OPTIONAL WINE PAIRING

Manzanilla 11540 (Palomino / Sanlúcar de Barrameda)

Ravia (Treixadura / Ribeiro)

Agatha Haton & Filles Rosé Brut (Pinot Noir / Champagne)

Julieta (Trepa / Conca del Barberá)

Finca Moncloa Dulce (Tintilla de Rota / Jerez)

60€

per person

All prices include VAT

Group Menu

Minimum 8 guests

To be selected from our seasonal à la carte menu

Starters

Choose 3 starters
from the menu to share

Main Course

Choose 1 main course
from the menu per person

Dessert

Choose 2 desserts
from the menu to share

Drinks

Cádiz D.O. white wine (other options available)
Cádiz D.O. Crianza red wine (other options available)
Alhambra Especial draught beer
Soft drinks and water
Coffee or herbal tea
Chocolate truffles

75 €

(per person)

All prices include VAT