

❖ STARTERS

Cantabric Imperial anchovy (1, 4)

Unit: 3,5 €

Ask for our tapas showcase (1, 2, 3, 4, 7, 12)

T: 6,9 € - H: 10 € - P: 17,5 €

Tuna belly on toasted bread
drizzled with sweet mango touches (1, 4)

H: 11 € - P: 19,5 €

Stew croquettes (4u/8u) (1, 7, 8, 9)

H (4 u): 10,5 € - P (8 u): 19,5 €

Garlic prawn russian salad (1,2,3)

H: 10 € - P: 17,5 €

Foie micuit with diced brioche and bitter orange
and fig jams from the convent (1,7,12)

25,5 €

Angus steak-tartar (1, 3, 10, 12)

26 €

Tuna tartare on a bed of coconut ajoblanco
(1,2,4,6,8,11,12)

25 €

Truffled potato scrambled eggs with
foie bits (1, 3, 4)

25,5 €

Sea bass ceviche (2, 4, 7, 8, 12)

19,75 €

❖ IBERIAN PRODUCTS

Iberian acorn ham (50g - 100g)

H: 21 € - P: 31 €

Iberian acorn ham with tomato
and toasted bread (1, 12)

29 €

Cured Iberian acorn pork loin
(50g - 100g)

H: 21 € - P: 31 €

Selection of Iberian products (70g - 140g)

H: 21 € - P: 31 €

Cured pork loin, ham and cheese (70g - 140g) (7)

H: 21 € - P: 31 €

“Our Cheeses”, assortment of the best
andalucian cheeses with jam (70g - 140g) (7)

H: 17,5 € - P: 25 €

❖ SEAFOOD

Oyster (unit) (14)

Gillardeu - French

Portuguese

Conil - Cádiz

6,2 €

Cambados - Gallega

7,5 €

White prawns from Huelva (100g) (2)

20 €

White prawns from Huelva XL (100g) (2)

28,5 €

Big prawns from Isla Cristina (100g) (2)

21,5 €

Crayfish from Isla Cristina (100g) (2)

20,5 €

Big Cray fish from Isla Cristina (100g) (2)

24,5 €

Scarlet shrimp (100g) (2)

25 €

❖ THE GARDEN

Sauteed vegetables with thermal egg
and slices of Iberian ham (3)

15,75 €

Pappardelle with mushroom and
truffle cream sauce (1, 3, 7)

19,75 €

Tomato tartare trio (3, 7, 12)

17 €

Creamy gazpacho with Iberian ham
and quail eggs (1, 3, 12)

16,5 €

❖ THE SEA

Pan fried clams cooked in a manzanilla wine accompanied with ham (1, 4, 2, 12, 14)

27 €

Varied fried fish of the house (1,4)

24,5 €

Fried cod rocks with green ali-oli (4u/8u) (1, 3, 4, 12)

H: 12,75 € (4 u) - P: 23,5 € (8 u)

Tomato sauce with prawns, poached egg and chips (1, 2, 3, 12)

24,5 €

Sea bream fillet with zucchini and Castilian sauce (1, 3, 4, 9)

27,5 €

Hake fillet in green sauce with Cádiz clams (1, 4, 12, 14)

27,5 €

Salmon with Orange Sauce (1, 4, 12)

25,5 €

Cod with tomato sauce (1, 4, 12)

25,5 €

❖ RICE DISHES AND STEWS (rices minimum 2 persons)

Dried rice, depending on the fish market and market conditions (Ask for allergens)

27 € *price per person

Bull's tail rice with broth (9, 12)

26 € *price per person

Creamy rice with traditional-style stewed Iberian pork cheeks (9, 12)

26 € *price per person

Seafood rice (2, 4, 12)

26,5 € *price per person

Grandma Paquita's traditional bean stew (1,12)

20,5 €

Ask for the stew of the day (Ask for allergens)

19 €

❖ THE MOUNTAIN

Our exquisite bull's tail stew (7, 8, 9, 12)

26,5 €

Sticks of Iberian pork with oloroso, portobello and Iberian ham (1, 6, 9, 10, 12)

27 €

Grilled charcoaled lamb cutlets (piece)

4,3 €

Matured beef tenderloin, brandy reduction and sweet potato quiche (1, 12)

30,5 €

Matured beef sirloin (500g) (1)

50 €

❖ SIDES

French fries (1,4)

8 €

Sautéed vegetables

8 €

Our menu

T: tapa - H: Half portion - P: portion

Bread and peaks: 2 €

10% VAT included



Some dishes may contain traces of allergens. Please consult with our staff for more information.