

# LA ISLETA DE LA VIÑA

Restaurant - Show - Bar

## A SPECIAL TOUCH FROM THE REGION

### TABLE OF HAM / 16,00 €

With caramelized onions in red wine.

### TABLE OF "CHICHARRONES" / 8,50 €

Roasted pork gaditano style of lemon jelly.

### CHEESE PLATTER / 10,50 €

With homemade chutney.

### DUAL SARDINES / 6,50 €

A smoked sardine accompanied by caramelized onions served next to a sardine marinated in vinegar with ratatouille.

### RETINTO BURGUER / 7,50 €

### FROM BARBATE TO CÁDIZ Canned & Salted products

TUNA VENTRESCA .....	4,00€
SMOKED TUNA .....	4,00 €
TUNA STEAK IN OLIVE OIL .....	4,00 €
DRIED & SALTED TUNA .....	3,90 €
<i>Known as Mojama, is considered a delicacy and a specialty in the province of Cádiz. The tuna is stored in sea salt and then hung to dry in the sun.</i>	
DRIED & SALTED LING ROE .....	3,90 €
<i>Also considered a speciality and delicacy in the province of Cadiz. The salted roe of the ling is made through the same process as the Mojama.</i>	
MACKEREL STEAK IN OLIV OIL .....	3,00€
SARDINE IN WHITE WINE VINEGAR .....	3,90 €
SMOKED SARDINE .....	3,90 €
VARIETY OF TUNA FROM ALMADRABA.....	12,50€

## EVERY WEEK SOMETHING NEW

### SOUP OF THE DAY / 5,90 €

Delicious and fresh every day, ask the waiter.

### SALAD OF THE REGION / 7,90 €

Fresh Lettuce, products of the season and something crunchy.

### RISOTTO OF THE DAY / 8,90 €

Different each day, ask the waiter.

## VEGETARIAN/VEGAN

### RATATOUILLE / 5,90 €

With quail eggs, cream of black olive and parmesan chips.

### DUAL BURGER / 8,90 €

With sauteed vegetables and vegan mayonnaise.

### STUFFED VEGETABLES / 8,90 €

With oriental couscoues and dried fruit sause.

### THE GARDEN OF LA ISLETA / 8,90 €

Seasonal vegetables on cream of cauliflower, earth of olives and coffee, and romesco sauce.

## FISH

### CEVICHE / 9,90 €

Fish from the market marinated in citrus dressing, with mango and cashew nuts.

### RAZOR MOLLUSC / 9,90 €

With cream of cauliflower and green chili.

### LEEK AND SHRIMP TIMBALE / 9,90 €

Grilled shrimp, steamed leeks and old-fashioned mustard sauce.

### OCTOPUS PASSION FRUIT / 9,90 €

With a "Payoyo" fine cheese cream, passion fruit sauce and carpaccio of beetroot.

### CODFISH & KUMQUAT / 9,90 €

With caramelised carrots and dates, potato puree and kumquat jam.

### BLUEFIN TUNA / 16,50 €

Direct from Barbate.

## MEAT

### CHEEK / 9,90 €

With creamy potatoes, soft garlic and candied tomatoes in sherry wine.

### VEAL SKEWORS / 10,90 €

With spicy boniate.

### ROASTBEEF CANNELLONI / 9,90€

With roasted pineapple puree, arugula and payoyo cheese sauce.

### DUCK MAGRET / 10,50 €

With pistachio powder and cherry jam.

## SUPER BOWL

### VEGAN / 10,00 €

Mushrooms on superfoods.

### FISH / 10,50 €

Fish from the market on superfoods.

### MEAT / 10,50 €

Chicken of the Janda on superfoods.

*Superfoods: Quinoa + rice noodles + nuts + seasonal vegetables and fruits.*

## DESSERT

### PURE DARK

### CHOCOLATE GANACHE / 6,90 €

With moscatel Apples and white mousse.

### CITRIC / 6,90 €

Duo of lemon and mascarpone with praline nuts.

### COCONUT AND CHIA "VEGAN" / 6,90 €

Chia with fresh cream with cashews and maple syrup.

### CAKES / 3,90 €

### HOMEMADE COOKIES / 2 €

Ask us for our variety of homemade cakes.

## COFFEE & TEA

ILLY Coffee .....	1,50 €
Capuchino .....	1,80 €
Special coffee .....	2,50 €
Tea .....	2 €

/We have a menu with allergen information. Ask us/  
/All price include VAT / Service 0,90 € per person/