

A SPECIAL TOUCH FROM THE REGION

Small portion

	Tabla
HAM	8,50 € 18,00 €
ARTISAN DUCK HAM	6,50 €
CHEESE	4,50 € 16,50 €
CHICHARRONES	3,90 € 9,50 €
SPANISH POTATO SALAD	3,90 €
SPANISH OMELET	3,90 €
SOUP OF THE DAY	4,50 €
<i>COLD TOMATO SOUP /COLD GARLIC AND ALMOND SOUP... ASK YOUR WAITER</i>	

GOURMET PRESERVES

*The best of the best...
In extra virgin olive oil*

TUNA VENTRESCA A.O.V.E	5,40 €
SMOKED TUNA	5,40 €
DRIED SALTED TUNA	5,40 €
DRIED & SALTED LING ROE	5,40 €
MACKEREL STEAK IN OLIV OIL	4,50 €
SARDINE IN WHITW WINW VINEGAR	5,40 €
SMOKED SARDINE	5,40 €
DUAL SARDINES	6,50 €
VARIETY OF TUNA FROM ALMADRABA	21,00 €

FRESH HANDMADE PASTA

Made with egg, flour and water

BOLOGNESE	9,80 €
WITH FISH	9,80 €
AUBERGINE AND BASIL LASAGNA	8,80 €
VEGAN STUFFED PASTA WITH SPINACH	9,50 €

VEGETARIAN AND VEGAN

Orchard-to-table

REGIONAL SALAD <i>FRESH LETTUCE, SEASONAL PRODUCTS AND SOME CRISPY.</i>	8,90 €
VEGETABLE TIMBALE WITH GOAT CHEESE	5,80 €
VEGAN BURGER <i>WITH SWEET POTATO, BEETROOT, AND VEGAN MAYONNAISE.</i>	8,50 €
STUFFED ZUCCHINI WITH COUSCOUS <i>FRESH AND VEGAN</i>	8,50€

FISH

From conil

PASSION FRUIT OCTOPUS <i>WITH BEET CARPACCIO, FINE PAYOYO CREAM AND PASSION FRUIT SAUCE.</i>	15,90 €
GRILLED COD <i>STEAMED LEEKS, CAPERS AND HAM</i>	14,90 €
GRILLED BABY SQUID <i>WITH TOMATO SAUCE AND SPIRULINA MAYONNAISE</i>	14,90 €
TARTAR DE SALMÓN <i>WITH CARAMELIZED PINEAPPLE</i>	14,00 €

ATÚN DE ALMADRABA

Wild... Bluefin tuna...

RED TUNA TARANTELO <i>DIRECT FROM BARBATE...THE BEST.</i>	20,90 €
TUNA TARTARE <i>MELON, SIERRA DE CADIZ CHEESE AND CUCUMBER</i>	16,00 €
TUNA TATAKI <i>WITH BLACK SESAME, ROASTED PEPPERS AND CURRY SAUCE</i>	25,00 €
SMOKED FLANK TUNA CARPACCIO <i>WITH SEAWEED AND ORANGE</i>	16,00 €

MEAT

From the mountains

PORK CHEEK STEW <i>WITH LEMON RISOTTO</i>	13,90 €
LOW TEMPERATURE ROAST PORK <i>WITH ITS DETAILS...</i>	13,90 €
RETINTO HAMBURGER <i>120 G OF RICH ROUNDED FLAVORS FROM LA JANDA</i>	9,50 €

HOMEMADE DESSERT

Elaborated every day

HOMEMADE CAKES <i>CHOCOLAT, CREAMS, FRUITS...</i>	5,80 €
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ALL OUR PRODUCTS
ARE LOCAL

WITHE WINE

	<u>GLASS/BTL</u>
LA BATALLA DE LA BARROSA	3,20 17,00 €
<i>"TIERRA DE CADIZ" SAUVIGNON BLANC</i>	
FLOR DE ÉDALO SEMIDULCE	3,20 17,00 €
<i>"D.O. ROCIANA DEL CONDADO" HUELVA COUPAGE.</i>	
ALHOCEN	3,50 20,00 €
<i>"TIERRA DE CADIZ" CHARDONNAY. CRIANZA</i>	
PROSECCO ESPUMOSO	3,50 18,00 €
<i>"D.O. COLINA DE ASOLO, TREVISO".</i>	
OJO DE GALLO	3,20 17,00 €
<i>"TIERRA DE CADIZ" PALOMINO 100%.</i>	
DE RAIZ BLANCO	3,20 17,00 €
<i>DESDE JEREZ DE LA FRONTERA. COUPAGE</i>	

RED WINE

	<u>GLASS/BTL</u>
ENTRECHUELO	3,20 17,00 €
<i>"VINO DE LA TIERRA DE CÁDIZ" COUPAGE.</i>	
FLOR DE ÉDALO	3,20 17,00 €
<i>100% SIRAH. "D.O. CONDADO DE HUELVA"</i>	
FINCA MONCLOA	3,60 20,00 €
<i>100% TINTILLA DE ROTA "VINO DE LA TIERRA DE CÁDIZ"</i>	

BEER

CAÑA ALHAMBRA BARRIL	1,80 €
PINTA ALHAMBRA BARRIL	2,50 €
1/3 ALHAMBRA 1925 RESERVA	3,00 €
1/3 SIN ALCOHOL	3,00 €
1/3 SIN GLUTEN	3,00 €
1/3 ESTRELLA GALICIA	2,50 €
1/3 RADLER	3,00 €
1/3 1906 ESTRELLA GALICIA	3,00 €
1/3 ROJA ESTRELLA GALICIA	3,00 €
1/3 NEGRA ESTRELLA DE GALICIA	3,00 €
1/2 FRANZISKANER WEISSBIER	3,50 €
1/2 ALHAMBRA PALO CORTADO	8,50 €
1/2 ALHAMBRA AMONTILLADO	8,50 €
1/2 ALHAMBRA PEDRO XIMÉNEZ	8,50 €

DRINKS

REFRESCOS (350ML)	2,80 €
TINTO DE VERANO	2,00 €
VERMOUTH	2,50 €
SPRITZ	4,20 €
BEBIDA ENERGÉTICA	2,80 €
ZUMOS	1,80 €
AGUA (500ML)	1,40 €
AGUA CON GAS (500ML)	1,80 €
LADRÓN DE MANZANAS	1,80 €

ILLY CAFÉ

CAFÉ.....	1,80 €
CAPUCHINO	2,00 €
SPECIAL COFFE.....	2,50 €
INFUSIONES	2,50 €

WE HAVE ALTERNATIVES
OF VEGETABLE AND ANIMAL MILK

¡SHOTS! FLAVORED LIQUEURS

SHOTS TRAY..... 15,00 €

- BROWNIE CHOCOLATE 17° (cream)
- FRENCH TOAST 17° (cream)
- RICE PUDDING 17° (cream)
- MANGO CHILLI PREMIUM GIN 37.5°
- MELON PREMIUM GIN 37.5°
- STRAWBERRY PREMIUM GIN 37.5°
- LIMONCHELO LIQUEUR 28
- NAVARRESE PACHARAN LIQUEUR 25°
- DISARONNO LIQUEUR 28°



ALLERGEN

ASK THE SATAFF FOR INFORMATION ON FOOD ALLERGIES
AN INTOLERANCES.

ALL PRICE INCLUDE VAT. SERVICE 1€ PER PERSON. ARTISAN
FOCACCIA INCLUDED.

THIS RESTAURANT FOLLOWS COVID 19 SAFETY MEASU-
RES.

JERECES O SHERRY WINES

BULK PACKAGED WINE. AGRICULTURAL COOPERATIVE.
 "VIRGEN DE LA CARIDAD" SANLÚCAR DE BARRAMEDA

GLASS

MANZANILLA EN RAMA 15°	2,00 €
PALO CORTADO	2,50 €

BOTELLAS

CATAVINO1/2BTL. BTL.

FINO TIO PEPE 15° GONZALEZ BYASS JEREZ DE LA FRONTERA	2,00	8,00	16,00
MANZANILLA PAPIRUSA 15° LUSTAU. SANLÚCAR DE BARRAMEDA	2,50	---	17,00
MANZANILLA EN RAMA "LA DELICIOSA" 15° WINERIES JOSÉ ESTEVES. SANLUCAR DE BARRAMEDA	---	10,00	---
MANZANILLA BAJO DE GUIA 15° CAYDSA WINERIES. SANLUCAR DE BARRAMEDA	---	5,00	---
MANZANILLA SANLUQUEÑA 15° CAYDSA WINERIES. SANLUCAR DE BARRAMEDA	---	5,00	---
OLOROSO SECO ALFONSO 18° GONZÁLEZ BYASS. JEREZ DE LA FRONTERA	2,00	---	16,00
OLOROSO DULCE 18° "SOLERA 1847" GONZALEZ BYASS. JEREZ DE LA FRONTERA	2,00	8,00	16,00
MOSCATEL LERCHUNDI 17° WINERIES CABALLERO. CHIPIONA	2,50	---	17,00
MOSCATEL GLORIA 15° MANUEL ARAGÓN WINERIES CHICLANA DE LA FRONTERA	2,00	---	10,00
AMONTILLADO TÍO DIEGO 19° VALDESPINO WINERIES. JEREZ DE LA FRONTERA	2,50	---	17,00
20 YEARS OLD PEDRO XIMENEZ VOS TRADICIÓN WINERIES URIUM WINERIES. JEREZ DE LA FTRA.	10,00	---	70,00
20 YEARS OLD PEDRO XIMENEZ VOS TRADICIÓN WINERIES TRADICIÓN WINERIES. JEREZ DE LA FTRA.	10,00	---	70,00
PEDRO XIMENEZ NOE 30 AÑOS VORS GONZÁLEZ BYASS WINERIESJEREZ DE LA FTRA.	10,00	---	70,00
30 YEARS OLD MATUSALEM CREAM OROSO VORS BODEGAS GONZÁLEZ BYASS. JEREZ DE LA FTRA.	10,00	---	70,00
30 YEARS OLD PALO CORTADO APÓSTOLES VOR GONZÁLEZ BYASS WINERIES. JEREZ DE LA FTRA.	10,00	---	70,00
30 YEARS OLD AMONTILLADO DEL DUQUE VORS GONZÁLEZ BYASS WINERIES. JEREZ DE LA FTRA.	10,00	---	70,00

Experiences

SIERRA DE CADIZ CHEESES

- SEMI-MATURE PAYOYO GOAT'S CHEESE
- MATURE MERINO SHEEP CHEESE
- MATURE GOAT OR SHEEP PAPRIKA CHEESE

IT CAN BE COMBINED WITH

- MATURE SHEEP EMBORRADO CHEESE
- MATURE MIX CHEESE WITH TOASTED WHEAT BRAN
- MATURE SHIP CHEESE IN PORK DRIPPING

16,50 €



Cheeses made with local milk from Sierra de Cadiz.

VARIETY OF ALMADRABA TUNA AND PRESERVES

21,00 €

- FLANK TUNA
- SMOKED TUNA
- TUNA IN PEDRO XIMENEZ
- DRIED SALTED TUNA

*ONLY "HERPAC"
PRODUCTS FROM BARBATE*



More than 30 years of family tradition, an authentic delicacy to which only salt and olive oil are added in most cases. The rest is a matter of the sun, the east and west or wood smoke.

JERECES O SHERRY WINES

+ CHEESE

- FINO TIO PEPE
- MANZANILLA PAPIRUSA
- OLOROSO SECO ALFONSO
- OLOROSO DULCE SOLERA 1847

14,00 €



Dry Sherry Wines from Jerez Consejo Regulador with more than 15, ageing by the traditional system of Criaderas and Soleras. Variety of grape Palomino. More than 500 years of history.