



## Food Menu

### Our Display and Bar

Our Shrimp Salad	4,80€
Aliñás Potatoes with 'Melva' (featuring Sanlúcar de Barrameda's agria potatoes)	4,20€
Santoña Anchovies in Vinegar	6,00€
Santoña Anchovy Toast 00 with Sheep Cheese Cr	3,50€
Smoked Sardine Toast with Avocado Cream (2 pcs)	5,00€
Our Seafood Salad	4,95€

### Cold Cuts

Acorn-fed Iberian Lomito	10,00€ / 18,00€
"Anise-flavored Iberian Salchichón Lazo in a Cone"	6,50€
Papelón of Pork Crackling from Cadiz	10,00€
Assorted Iberian Cold Cuts	18,00€ / 28,00€
Sheep cheese	4,00€ / 8,00€
Payoya goat cheese	4,00€ / 8,00€
Blue cheese	6,00€
Cheese board	9,00€ / 16,00€

### Our Kitchen

Our Bravas Potatoes	5,20€
Limeño Ceviche with Sea Bass and Prawns	7,00€ / 13,50€
Montadito with Pringá	5,50€
Croquettes of Almadraba Red Tuna, Wasabi, and Wakame Seaweed	2,00€ / ud
Stew Croquettes with Mint Emulsion	1,40€ / ud
TNT Prawns Fried in Tempura Dipped in an Explosively Spicy Sauce	10,90€
Almadraba Red Tuna Tartare with Mango, Avocado Cream, and Quinoa Trio	19,95€
Andalusian Beef Tartare from Cadiz and Acorn-fed Iberian Presa from Sierra de Aracena (Huelva) with Foie and Amontillado Wine Emulsion	14,00€
Pink Tomato with Tuna Belly and Sherry Vinegar and Basil Vinaigrette	12,00€
Acorn-fed Iberian Presa "Pibil" Taco with Nixtamalized Corn Tortilla	6,00€ / ud
Glazed Rib Brioche Montadito	8,00€
Mini Beef Burger with Aged Cheddar, Bigking Mayo, and Crispy Bacon	7,00€
Crispy Prawn Caesar Salad with Citrus Croutons	13,50€
Burrata with Confit Tomatoes, Pesto, and Fried Basil Leaves	13,50€
Tudela Artichoke with Truffled Parmentier, Grated Parmesan, and Leon Cecina	12,50€
Broken Eggs with Foie Shavings	14,00€
Open Omelette of Cod and Wild Asparagus	12,00€
Oxtail Cannelloni with Gratinated Payoyo Cheese Bechamel	12,00€
Rigatoni with Parmesan Cream and Truffle	14,00€
Acorn-fed Iberian Secreto with French Fries and Padron Peppers	14,00€
Acorn-fed Iberian Presa with French Fries and Padron Peppers	16,50€
Beef Loin with French Fries and Roasted Piquillo Peppers	24,00€ / 350gr

### Desserts

Ferrero Rocher Chocolate Mousse with Popping Candy	5,50€
Ultra-Creamy Merina Sheep Cheese Cake with Lotus Biscuit	5,50€
Cotton Candy Cloud with Cherry Ice Cream and White Chocolate Soup	5,50€
Brioche French Toast with Dulce de Leche Ice Cream	5,50€