



*Nature suggests the best of the season,
we get the best food, local vegetables,
smooth and shiny fish, succulent sauces,
deep and delicate broths from our markets,
always cooked with the utmost respect
and modesty Welcome home!*

TO GET STARTED...

100% acorn-fed Iberian ham.....	25,00 €
Jabugo D.O.P. Martín Hierro	
Our selection of cheeses.....	21,00 €
from Sierra de Cádiz served with	
Marriage of red and white	12,00 €
anchovies with piriñaca	
Scallops served with coriander.....	16,00 €
Roasted mackerel, chili.....	18,00 €
gazpacho and local piriñaca	

...SHARING IS LIVING...

Steak tartare and crispy wheat.....	22,00 €
Eggs at low temperature,.....	16,00 €
broken potato and bell pepper nectar	
Almadraba bluefin tuna tartare,.....	22,00 €
creamed avocado and pickled onion	
Coconut and garlic soup,.....	18,00 €
basil smoked sardines	
Crystal prawns, eggs cooked at low	21,00 €
temperature and Iberian pork dewlap	
Homemade bread and service	3,00 €

* Ask our staff.

*Allergen menu available.

*All fish that are eaten raw have been previously frozen at minus -60°C.

...GREEN, HOW I WANT YOU GREEN...

Seasoned tomato and.....	16,00 €
almadraba tuna belly	
Grilled avocado, scarlet shrimp.....	26,00 €
tartare and corn soup	
Seasonal braised vegetables,.....	18,00 €
pea toffee and Iberian ham	
Avocado, new potato, pink tomato.....	16,00 €
and confit tuna local salad	

...THE BEST OF THE MARKETS, FROM NORTH TO SOUTH...

Medium rare tuna tacos, poached onion.....	27,00 €
and roasted pepper sauce	
Grilled octopus, broken eggs.....	25,00 €
and dried tomato soup	
Oven baked red-banded seabream,.....	29,00 €
"roteña" sauce and fried kale	
Sea bass, mashed tubers and sauce.....	28,00 €
acidified with Sherry vinegar	

... ROASTED ON A SLOW FIRE AMONG VINE'S SHOOTS...

Confit and boneless suckling pig,.....	26,00 €
mango chutney and aromas of Palo cortao	
Iberian pork, creamed pumpkin	23,00 €
and orange served with glazed shallots	
Beef tenderloin, Iberian.....	25,00 €
millefeuille and demi glace	
Beef entrecote, chips.....	24,00 €
and green pepper	