

MENU INGLÉS

TAPAS

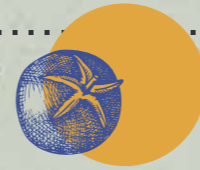


MAYO SALAD WITH PRAWNS	3 .90.....	9 .80
Potatoes, carrots and eggs.		
SALMOREJO	3 .90.....	9 .80
Chilled tomato soup from Córdoba.		
PAYOYO CHEESE	4 .50.....	12
From Cádiz with love! -90gr-250gr-		
CROQUETTES	3 .60.....	9 .50
Homemade ham croquettes with potatoes. -3und -8 und-		
CHICKEN FINGUERS	3 .90.....	9 .80
With BBQ sauce.		
BRAVAS	3 .90.....	9 .80
Fried potatoes with wood roasted brava sauce.		
SHRIMP SPRING ROLLS	3 .80.....	10
-3 und - 8 und -		
TUNA CEVICHE	7	14
With a mandarine leche de tigre.		
YAKITORI CHICKEN	4 .80.....	12
With sautéed bulgur and peruvian aji sauce.		
EGG IN ITS SHELL	3 .90.....	11
Slightly poached egg fried in tempura with mushroom and truffle oil sauce.		

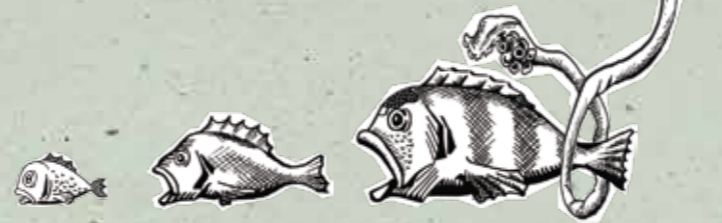
*WE HAVE TOOTHBRUSHES AND TOOTHPASTE AVAILABLE-1€-

FROM COLD

TOMATO	10
Cherry tomato salad with pesto sauce and smoked burrata.	
CARPACCIO	12
Carpaccio beef "rubia gallega" with truffle and idiazábal smoked burrata.	



PEZ TOMILLO



FROM THE SEA

TUNA	15
Tartar temperate the tuna with spicy tomato, spiced potatoes and fried egg.	
SALMON	12.50
Roasted salmon, fresh salad and jalapeño alioli.	
CARBON COD	5 .50..... 15
Fresh piece of cod fish fried in black vegetable charcoal tempura.	



OF THE HOME

GYOZAS	12
Chicken dumpling fried japo-mexican sauce.	
RISOTTO	11
Risotto with zucchini and parmesano cheese.	
FIDEUÁ	19
Fideuá black the cuttlefish and cod with chop hazelnut. -FOR TWO PERSONS-	

FROM THE FARM TO THE GRILL

IBERIAN PORK FEATHER	14
Iberian pork feather and sweet potato with our homemade red mojo.	
BURGUER	5 .80
Mini-Burger ox with brie cheese, herb sauce and caramelised onion.	
MINI-DOG	7 .50
Mini hotdogs the iberian pork ribs BBQ. -2und-	
FILET MIGNON	18
Filet mignon -180gr- with truffled mashed potatoes and peppers.	



BREAD AND OLIVES 1,20€ FOR PERSONS

DESSERT

TORRIJA	6.50
Basque style brioche bread with tiramisu sauce.	
CHEESE CAKE	6
Homemade cheese cake.	
CHOCOLATE	6
Chocolate hot coulant with red berries cold soup.	