

Chefs choice

Please ask your
bartender for today's
chefs choice

Starters

PVP €

· Spanish Iberian cured ham from Huelva.....	22,00
· Cured manchego sheep cheese	15,00
· Cold Spanish tomato soup (salmorejo) with savings of iberian Ham.....	7,00
· Goat cheese salad with a raspberry vinaigrette.....	12,00
· Boiled Potato with tuna, fresh onion and sherry vinegar	12,00
· Premium Anchovy served on an artisan bread slice and tomato marmalade (unit).....	3,50
· Garlic prawn casserole	12,50
· Stew croquettes	15,00
· Garlic shrimp croquettes	13,00
· Fried chicken tenders.....	13,00
· Fried squid strips.....	14,00

Our classics

· Potatoes salad with shrimp and mayonnaise	12,00
· Salmon tartare with pickles, honey and mustard sauce	16,00
· Spanish broken eggs with Iberian ham.....	15,00
· Cannelloni stuffed with beef, foie and boletus.....	15,00

Local and Andalusian Products

Rices

PVP €

· Seafood rice (*).....	14,50
· Rice with iberian cheeks (*).....	14,50
· Black Rice with baby squid and prawns (*).....	14,50

(*) Price per person. It takes approximately 20 minutes to prepare and is for a minimum of 2 people

Meat

PVP €

· Grilled beef steak.....	23,00
· Grilled Iberian pork sirloin from the hills of Huelva.....	16,50
· Simmental entrecote steak.....	23,00
· Roast pork ribs	22,00
· Iberian cheeks stewed, truffled potato parmentier.....	15,00
· Beef Burger (200grs) with a Jack Daniel's bbq sauce, crunchy onion and bacon.....	12,00

20 years cooking... wine tasting...

Fish

PVP €

· Croaker with potatoes.....	18,50
· Grilled loin of sea bass.....	18,00
· Roasted cod on a pea cream, mint and cockles with garlic sauce.....	18,00
· Cuttlefish meatballs.....	15,00

Dessert

PVP €

· Tiramisu	6,50
· Tavoletta cake.....	6,50
· Cheesecake	6,50
· Brioche bread toast with vanilla ice cream.....	6,50
· Olive oil sweet biscuit from Alcala (4 units).....	4,00
· Homemade caramel egg custard by "La Centenaria".....	6,50



Special drink
offer! Ask your
bartender



Bread and peppers (per person)..... 1,50 €
VAT Included
Consult our staff for allergens

Our gastronomy is based on 4
pillars:
tradition, flavor, quality and
professionalism