

ALLERGEN INFORMATION

PARA COMENZAR · STARTERS

Mojama de atún rojo salvaje de almadraba Salt-cured bluefin trap tuna	5, 10
Hueva curada de atún rojo salvaje de almadraba Salt-cured roe of bluefin trap tuna	5, 10
Combinado de salazones y semiconservas Assortment of salt-cured bluefin tuna and semi-preserved bluefin tuna	5
Crema de gazpacho con huevo y mojama Cold tomato cream with salt-cured tuna and egg	1, 4, 5, 14
Ajo blanco de piñones con dados de tarantelo Cold garlic and pine nuts soup with tarantello dices	5, 7, 10, 11, 14
Ensalada de algas, pepino, pulpo, calamar y gambón Seaweed, cucumber, octopus, squid and blue and red shrimp salad	3, 5, 8, 12, 14
Endivias con vinagreta de jamón, crema de queso Payoyo y helado de tomate Endives with ham in vinaigrette, Payoyo cheese cream and tomato ice cream	4, 7, 10, 14
Ensalada de caña de lomo, tomate, cebolla y crema de queso Iberian cured pork loin, tomato, onion and cream cheese salad	3, 4, 7, 9, 10, 13, 14
Ensalada de bacoreta con burrata, rúcula y tomate Smoked little tunny with burrata, arugula and tomato salad	5, 7, 9, 10, 14
Tomate trinchado con vinagreta de semimojama y ralladura de hueva seca Chopped tomato with semi salt-cured tuna in vinaigrette and dried roe zest	5, 7, 9, 14
Ensalada de atún en tataki con sorbete de yuzu y citronela Tuna tataki salad with yuzu and lemongrass sorbet	1, 5, 7, 9, 10, 11, 12, 13, 14
Carpaccio de tapín, guacamole, piñones, vinagreta de soja y trufa (vegano) Courgette carpaccio, guacamole, pine nuts and truffle soy vinaigrette (vegan)	13, 14
Tosta de atún y trufa Tuna and truffle toast	1, 5, 7, 13
Carpaccio de carabinero Scarlet prawns carpaccio	3, 10, 14
Tartar de calamar con bombón de marisco Squid tartar with seafood bonbon	1, 3, 4, 5, 7, 8, 9, 10, 13, 14
Carpaccio de lubina con salsa ponzu y aguacate European seabass carpaccio with ponzu sauce and avocado	5, 13, 14
Queso Payoyo de cabra (curado o semicurado) Payoyo goat cheese (cured or semi-cured)	4, 7, 10
Caña de lomo ibérica de bellota Joselito Iberian cured pork loin	
Almejas finas a la marinera o al vapor Fine clams a la marinera or steamed	1, 5, 8
Croquetas de jamón o bacalao Cod or ham croquettes	5, 7
Ortigas de mar fritas (anémonas) Fried snakelocks anemones	
Calamares fritos Fried calamari	1, 8
Cazuela de gambas al ajillo Garlic prawns	3, 14

GUISOS & ARROCES · STEWS AND RICE

Atún de almadraba en tomate con yema frita Tuna in tomato sauce with deep fried egg yolk (semi-fatty)	5, 4
Mormo de atún de almadraba encebollado Stewed tuna in onions (semi-fatty)	5, 14
Albóndigas de atún de almadraba con tomate picante Tuna meatballs with spicy tomato sauce	1, 4, 5, 8
Risotto trufado de boletus Porcini truffled risotto	1, 4, 5, 7, 14
Arroz con carabineros Rice with scarlet prawns	3, 5, 14
Arroz con atún Rice with bluefin tuna	5, 14

ENTREMARES · FISH AND SEAFOOD

Filete de pescado de roca del litoral gaditano a la plancha Grilled rockfish from the coast of Cadiz fillet	5
Lenguado o Rodaballo Dover sole or turbot	5
Pescado salvaje (Bocinegro, Salmonete, Besugo, Urta, Lubina, Romerete o Gallineta...) Wild fish from our coast. Red porgy, striped red mullet, redbanded seabream, european seabass...	5
Lubina de estero (Lubimar) a la sal, plancha o frita Salt-baked estuary seabass, grilled or fried	1, 5
Parpatana de pescado al horno o al AOVE (Pargo, Romerete...) Baked fish parpatana or in EVOO sauce	5
Porción de Romerete o Rodaballo Portion of wreckfish or turbot	5
Gambas blancas cocidas o a la plancha Deep-water pink shrimp steamed or grill	3, 14
Carabineros Scarlet prawns	3, 14

1. Gluten / gluten

2. Apio / Celery

3. Crustáceo / Crustacean

4. Huevo / Egg

5. Pescado / Fish

6. Altramuces / Lupins

7. Leche y derivados / Lactose

8. Molusco / Mollusk

9. Mostaza / Mustard

10. F. Cáscara / Nuts

11. Cacahuete / Peanut

12. Sésamo / Sesame

13. Soja / Soy

14. Sulfito / Sulphite

ALLERGEN INFORMATION

ATUN ROJO SALVAJE DE ALMADRABA · WILD BLUEFIN TRAP TUNA

CRUDO · RAW

Carpaccio de paladar con sorbete de lima y albahaca Carpaccio of top of the palate of tuna with lime and basil sorbet	1, 4, 5, 7, 14
Sashimi de ventresca aburi con yema de erizo Sashimi aburi of tuna belly with sea urchin yolk	5, 7, 8, 13
Sashimi de lomo (Descargado) White loin sashimi	5, 9, 14
Sashimi de ventresca (Toro) Tuna belly sashimi	5, 9, 14
Trilogía de sashimi (Lomo, tarantelo y ventresca) Three of sashimi	5, 9, 13, 14
Surtido de crudo (Tartar, lomo picante, sashimi de lomo y ventresca) Assortment of raw tuna	1,4, 5, 7, 9, 12, 13, 14
Tartar de lomo (Descargado) Tuna loin tartare	1, 4, 5, 9, 13, 14
Tartar de ventresca (Toro) Tuna belly tartare	4, 5, 8, 13, 14
Tataki de descargamento (Lomo negro) Tuna tenderloin tataki	1, 5, 7, 9, 12, 13, 14
Lomo picante, wakame y daikon Spicy tuna loin, wakame and daikon	5, 9, 12, 13, 14
Ceviche de lomo blanco Tuna tarantello ceviche	1, 2, 3, 4, 5, 7, 8, 9, 10, 11, 12, 13, 14

CALIENTE · COOKED OVER FIRE

Corazón a la plancha o aliñado Grilled or seasoned heart	5, 14
Morrillo a la plancha (Graso) Grilled dorsocranial muscle (fatty)	5
Ventresca a la plancha (Graso) Grilled tuna belly (fatty)	5, 14
Tarantelo a la plancha (Semigraso) Grilled tuna tarantello (semi-fatty)	5
Lomo a la plancha (Seco) Grilled tuna tenderloin (low-fat)	5
Chuletón de atún (Ventresca, tarantelo y lomo) Tuna ribeye (belly, tarantello and loin)	4, 5
Parrillada de atún (Ventresca, tarantelo, parpatana y solomillo) Assortment grilled bluefin tuna	4, 5, 13
Costillas de atún asadas Tuna ribs roasted	1, 5, 9, 12, 13
Parpatana asada con curry y coco (Graso) Roasted parpatana with curry and coconut (fatty)	1, 4, 5, 14
Contra-mormo al horno (Graso) Baked tuna head part (fatty)	1, 4, 5, 13, 14
Solomillo con salsa dulce picante (Semigraso) Tuna tenderloin with sweet spicy sauce (semi-fatty)	5, 7, 10, 12, 14
Facera (carrillada) con salsa de Oporto (Graso) Tuna cheeks in Oporto sauce (semi-fatty)	1, 5, 7, 10, 13, 14
Galete estofado (Graso) Tuna barbel stew in dry (fatty)	5, 10, 13, 14
Ventresca con salsa de miso y mostaza (Graso) Tuna belly with miso sauce and mustard	1, 5, 9, 10, 13, 14

CARNES

Solomillo de “vaca premium” madurada a la plancha
Grilled Retinta matured tenderloin

Presa ibérica bellota (Joselito) a la plancha
Grilled acorn Iberico pork shoulder

Salsas y guarniciones a elegir para las carnes!

1, 7

Salsas para las carnes: Pimienta verde o Cabrales.

Guarniciones: Verduras temporada, patatas a lo pobre, pisto tradicional o patatas fritas.

Sauces and garnishes to choose from for meats

Sauces: green peppercorn sauce or Cabrales cheese sauce

Garnishes: seasonal vegetables, poor Man's potatoes, traditional ratatouille or chips

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