

## BITES WHILE YOU WAIT...

Antipasto Andaluz - Jamón Serrano, Chorizo Ibérico, Paprika and Rosemary Goat's cheese, griddled Aubergine and Courgette, Sun dried tomatoes, Lemon shallots, Black olives - **14,50 €**

Tartar of red tuna on an alioli toast dressed with soya and lime - **7,50€**

Ribbons of courgettes on the grill filled with goat's cheese, mint and lemon zest with salmon and pimentón pureé - **6,95 €**

'Chupa chup' of organic chicken croquettes with a home made ketchup  
Auds/8uds **4,50 / 8,80 €**

Ceviche of saltcod, lime, chilli and coconut milk in a lemon cup topped with Cádiz seaweed - **7,95 €**

Turlu turlu 'So good they named it twice' - a pisto of aubergines, courgettes, red & green pepper with chickpeas in a cumin and cilantro sauce served in an individual pan with a poached egg - **7,95 €**

*\* With thanks to 'Moro' cookbook for the inspiration.*



## SOMETHING TO SHARE

Fried calamares with zucchini and a cucumber and yoghurt sauce - **10,50 €**

Fresh cauliflower fritters with turmeric and coriander and a yoghurt and honey sauce - **8,95 €**

Sardines with sumac, damascan lemon, black olives & cherry tomatoes from the oven - **9,20 €**

Baked whole cheese from Caceres served with jamón, toasts and a pear and star anis chutney - **13,50 €**

Skewers of Presa Iberica on caramelized red apple with a salsa of soya, ginger and PX dressed with fresh dill - **9,70 €**

Wig wam of langostinos wrapped in cream cheese and leek dipped in almond flour, toasted almonds and sesame seeds with a beetroot gazpacho - **9,95 €**

Mini fishcakes with and lemon yoghurt - **8,95 €**



## SALADS



'Feel Good' salad (vits. A, B, C, E, K, potassium, magnesium and zinc) Roasted beetroot, sweet potato, pumpkin, red onion and red pepper with pine nuts and honey - **9,95 €**  
Option of pan fried shredded chicken or Goat's cheese - **1€**

Salad Jar No.1 - Hot lemon chicken, noodles, soya, lime ginger, spinach, sesame seeds - **10,50 €**

Salad Jar No.2 - Goat's cheese, mango, beetroot, mixed summer salad leaves, caramelised walnuts, salsa verde dressing - **9,20 €**

Filo tart with creamed pumpkin, caramelized pigs cheeks, thyme and garden salad - **9,20 €**

Bread and bread sticks - **1,30 €** | VAT included in all prices | Vegetarians dishes **v**  
Open for coffees, teas, cakes and drinks from 11.00 to 23.00  
Allergenic information available for customers on request.

## SOUPS

Strawberry gazpacho with basil threads - **5,95 €** **v**

Green gazpacho with peas, mint avocado & cucumber - **5,95 €** **v**

Beetroot gazpacho with goat's cheese and Jerez vinager - **5,95 €**

## RICES

Beetroot risotto with Manzanilla sherry & fresh goats cheese topped with toasted pine nuts - **12,95 €** **v**

Spectacular squid ink rice with squids and ali-oli sauce garnished with langostines from the grill (price per person/ min. 2 persons) - **14,50 €**

Our famous classic seafood rice dish from Cádiz topped with mussels, clams, crayfish and fresh lemon with a rich 'bouillabaise' broth (price per person/ min. 2 persons) - **19,50 €**

## FROM THE SEA

Seared red tuna on the grill in sesame seeds on a bed of 3 types of Algas and samphire from the coast of Cádiz dressed in soya, ginger and lime. Served with langostines and wasabi ice cream - **17,50 €**

Octopus legs on the grill with a garlic & ginger sauce and soya mayonnaise served with a side salad - **16,50 €**

Hake infused in beetroot, cadamom and rooibos on a bed of black rice with green alioli foam - **17,00 €**

Salt cod burger on squid ink bun with vegetable tempura fries and alioli - **13,50 €**

Pot of mussels in a seafood broth with skinny fries for dipping - **10,50 €**



*Fish of the day filled with fresh spinach, vine tomatoes, prawns and rosemary scored with Damascan lemon baked in in Cava and drizzled with salsa verde. Served with garlic potatoes*

**20,50 €**

## FROM THE LAND

Whole roast 'Spatchcock' chicken marinated with damascan lemon, garlic, capers and rosemary. Served with roast potato and splashed with manzanilla sherry - **17,95 €**

Entrecôte steak (organic retinto beef from Vejer) on the grill with Pedro Ximenez sauce, roasted garlic potatoes & black lava salt - **18,95 €**

Oloroso marinated pork cheeks braised for 4 hours with cumin and paprika topped with roasted almonds and prunes served with cauliflower puree and cinnamon - **16,95 €**

Organic burger of Vejer 'Retinto' beef with caramelised onions served with fried potatoes, salad and homemade tomato ketchup - **10,50 €**

Ottolenghi lamb, potato, cardamom and lime curry served with crushed spiced carrots on lime yoghurt topped with our own harissa marmalade and pistachio. Served with rice - **16,95 €**