

MENU



STARTERS

TUNA ENSALADILLA WITH SHRIMP CRUNCHY	10.50€
TORTILLITAS DE CAMARONES	5.00€/2UD
PATATAS BRAVAS WITH CURRY FLAVOUR	9.00€
VEGETABLE TORTILLAS	6.00€/2UD
HOME MADE CROQUETAS	13.00€
HOME MADE CHICKEN NUGGETS WITH SWEET CHILI SAUCE	10.50€
COQUINAS AL TIO PEPE	18.50€
THAI STYLE MUSSELS	17.50€
COCHINITA PIBIL TACOS WITH CHEESE	10.00€/2UDS

FROM THE SEA

ASSORTMENT OF ATÚN ROJO DE ALMADRABA (TARTAR, TATAKI, SASHIMI) 200 GRS	48.00€
SEA BASS CURRY WITH BASMATI RICE	23.00€
GRILLED OCTOPUS WITH PURPLE POTATO PARMENTIER	29.00€
GRILLED SQUID WITH VEGETABLES WOK	20.00€
ATÚN ROJO DE ALMADRABA TARTAR WITH WASABI PEARLS	22.50€
CROAKER SUPREME WITH SAUTEED SHITAKE AND VEGETABLES	24.00€
PAD THAI WITH RICE NOODLES, VEGETABLES AND GRILLED PRAWNS	18.00€
ALMADRABA TUNA RISOTTO WITH PORCINI MUSHROOMS AND TRUFFLE	25.00€
TAQUITOS DE CORVINA	19.00€

KID'S MENU

CRUNCHY HAKE FILLET WITH FRIES	12.00€
CRUNCHY CHICKEN BURGER	10.00€

FROM THE GARDEN

CORDOBAN SALMOREJO	9.00€
ANDALUSIAN GAZPACHO	5.00€
SEASON GRILLED VEGETABLES WITH HUMUS AND PITA BREAD	18.50€
ECOLOGIC PINK TOMATO SALAD WITH BURRATA CREAM AND NUTS	19.00€
MEDITERRANEAN SALAD WITH BOILED EGG AND MELVA CANUTERA	13.00€
ATÚN ROJO DE ALMADRABA SASHIMI SALAD WITH SESAM AND WAKAME	19.50€

WITH MEAT

BLACK ANGUS BURGER WITH CHEDDAR, BACON, LETTUCE, TOMATO IN BRIOCHE BREAD WITH FRENCH FRIES	15.00€
FORE RIB OF AGED COW WITH POTATOES AND PEPPERS	28.00€
MELOSO IBÉRICO COOKED AT LOW TEMPERATURE	18.00€
LAGARTITO IBÉRICO RISOTTO WITH BOLETUS AND TRUFFLE	18.00€

PRESA 100% IBÉRICA WITH POTATOES AND PADRON PEPPERS	22.00€
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VEGETARIAN

LENTILS AND VEGETABLES VEGAN BURGER WITH FRENCH FRIES AND SWEET POTATO	15.00€
VEGETABLES CURRY WITH COCONUT MILK, RICE AND KIMCHI SAUCE	15.00€
PAD THAI WITH RICE NOODLES AND VEGETABLES	14.50€
SPINACH, PINE NUT, AND FETA SAMOSAS WITH YOGURT SAUCE	18.50€

DESSERTS

CHEESE CAKE AND DULCE DE LECHE	5.90€
CARROT CAKE	5.90€
THE GRANDMA'S CAKE	5.90€
BROWNIE WITH ICE CREAM	6.50€
VEGAN BROWNIE	6.50€