

**ENTRANTES
STARTERS**

SURTIDO DE QUESOS DE LA SIERRA DE CÁDIZ

Selection of cheeses from the Sierra de Cádiz

ENSALADILLA DE GAMBAS Y ATÚN

Prawn and tuna salad

CANAPE DE SALMÓN MARINADO CON QUESO Y MOSTAZA VERDE

Marinated salmon canapé with cheese and green mustard

CROQUETAS CASERAS

Homemade croquettes

CALAMAR DE POTERA FRITO CON ALIOLI

Line-caught squid, lightly fried and served with alioli

**PLATOS
MAIN COURSES**

(ESCOGER UNO DE LOS DOS PARA TODOS LOS COMENSALES)

(Please choose one rice dish for the entire table.)

ARROZ MELOSO MARINERA

Creamy seafood rice

Ó OR

ARROZ MELOSO CON CARRILLADA Y SETAS

Creamy rice with pork cheeks and mushrooms

**POSTRES
DESSERTS**

TARTA DE MANZANA CON HELADO DE VAINILLA

Apple tart with vanilla ice cream

CAFÉ

Coffee

**BODEGA
WINE & DRINKS**

CERVEZA

Beer

JEREZ

Sherry

AGUA

Water

REFRESCOS

Soft drinks

VIÑA REAL (D.O. RIOJA)

Viña Real (D.O. Rioja)

MONOPOLE (D.O. RUEDA)

Monopole (D.O. Rueda)

42
€/PAX

ENTRANTES
STARTERS

TARTAR DE PARGO CON HUEVAS DE TRUCHA Y WAKAME

Snapper tartare with trout roe and wakame

DORADA DE ESTERO EN TEMPURA CON ALIOLI DE AJO ASADO

Estuary-raised sea bream in tempura batter with roasted garlic aioli

PAPAS ALIÑÁS

Andalusian-style potato salad

CROQUETAS CASERAS

Homemade croquettes

WOK DE LAGARTO IBÉRICO CON VERDURAS A LA PARRILLA

Wok-fried Iberian pork with grilled vegetables

PLATOS A ELEGIR
MAIN COURSES

CORVINA ASADA CON PASTA FRESCA, TOMATITO Y TIRABEQUES

Roasted meagre with fresh pasta, cherry tomatoes and mangetout

Ó OR

PRESA DE CERDO IBÉRICO CON PATATAS Y PIMIENTOS FRITOS

Iberian pork presa with potatoes and fried peppers

POSTRES
DESSERTS

TARTA DE QUESO AL HORNO

Baked cheesecake

CAFÉ

Coffee

BODEGA
WINE & DRINKS

CERVEZA

Beer

JEREZ

Sherry

AGUA

Water

REFRESCOS

Soft drinks

VIÑA REAL (D.O. RIOJA)

Viña Real (D.O. Rioja)

MONOPOLE (D.O. RUEDA)

Monopole (D.O. Rueda)

44
€/PAX

**ENTRANTES
STARTERS**

JAMÓN IBÉRICO DE CEBO

Iberian ham

QUESOS DE LA SIERRA DE CÁDIZ

Cheeses from the Sierra de Cádiz

BURRATA CON TOMATE SECO, ATÚN AHUMADO Y PESTO

Burrata with sun-dried tomatoes, smoked tuna and pesto

CROQUETAS CASERAS

Homemade croquettes

TAQUITOS DE CORVINA AL LIMÓN

Lemon-marinated meagre bites

CHISTORRA A LA PARRILLA

Grilled chistorra sausage

**PLATOS A ELEGIR
MAIN COURSES**

COLA DE ATÚN ROJO EN TOMATE CON HUEVO FRITO

Bluefin tuna tail in tomato sauce with a fried egg

Ó or

**LOMO BAJO DE VACA MADURADA A LA PARRILLA
CON PATATAS Y PIQUILLO CONFITADO**

Grilled aged beef sirloin with potatoes and confit piquillo peppers

**POSTRES
DESSERTS**

TARTA DE QUESO

Cheesecake

CAFÉ

Coffee

**BODEGA
WINE & DRINKS**

CERVEZA

Beer

JEREZ

Sherry

AGUA

Water

REFRESCOS

Soft drinks

MONTECILLO EDICIÓN LIMITADA (D.O. RIOJA)

Montecillo limited edition (D.O. Rioja)

MONOPOLE (D.O. RUEDA)

Monopole (D.O. Rueda)

48
€/PAX

ENTRANTES
STARTERS

JAMÓN IBÉRICO DE CEBO

Iberian ham

**TOSTADITA DE SARDINA AHUMADA,
SALMOREJO DE REMOLACHA Y AJO NEGRO**

Smoked sardine toast with beetroot salmorejo (chilled soup) and black garlic

**BRIOCHE DE COSTILLA DE ANGUS
CON EMULSIÓN DE PERA Y PARMESANO**

Angus beef short rib brioche with pear and Parmesan emulsion

**ALBÓNDIGAS DE PESCADO DE ROCA
EN SALSA VERDE Y BERENJENAS FRITAS**

Rockfish meatballs in green sauce with fried aubergines

CROQUETAS CASERAS

Homemade croquettes

PLATOS A ELEGIR
MAIN COURSES

LOMO DE DORADA A LA PARRILLA CON VERDURAS ASADAS

Grilled sea bream fillet with roasted vegetables

Ó or

**SOLOMILLO DE TERNERA A LA PARRILLA
CON PATATAS PUENTE NUEVO Y PIMIENTOS**

Grilled beef tenderloin with 'Puente Nuevo' thick-cut potatoes and peppers

POSTRES
DESSERTS

PAVLOVA (MERENGUE, NATA Y FRESAS)

Pavlova (meringue, whipped cream and strawberries)

CAFÉ

Coffee

BODEGA
WINE & DRINKS

CERVEZA

Beer

JEREZ

Sherry

AGUA

Water

REFRESCOS

Soft drinks

MONTECILLO EDICIÓN LIMITADA (D.O. RIOJA)

Montecillo limited edition (D.O. Rioja)

MONOPOLE (D.O. RUEDA)

Monopole (D.O. Rueda)

52
€/PAX