

Appetizer

Ask for our vermouths selection and accompany your appetizer

- Anchovies 000 8,00
- Bacon backed in spices from Cadiz 7,00
- Olive assortment 2,00
- Tomato bread 2,00

Can selection

By Albert Adrià's La Cala

- Mussels marinated in escabeche 7,50
- Sardin in olive oil 5,80

By Bobo Pulpín

- Razor clams in olive oil 8,00
- Caned cockle in its juice 9,00

Charcuterie

Joselito

- Jamón 80g. 16,50

Remedios Sánchez

- Jamón 80g. 14,50
- Iberian lomo 80g. 11,00
- Iberian board 12,00

Tapas

- Cherry gazpacho with squat lobster and tomato ice cream 6,50
- Ajoblanco cold almond soup with steamed mussels 5,50
- Russian salad with tuna 4,50
- Season tomato salad with tuna belly 7,50
- Seasonal potatoes with minced vegetables and octopus 7,50
- Fried eggplant with sugarcane honey 4,50
- Jamon croquet 1,70
- Cuttle-fish croquet 1,80

From the sea

The molluscs

- Natural Oyster Unit. 3,50
- Oyster with Gazpacho 4,00
- Oyster with Ajoblanco 4,00
- Clams with garlic and jamón 11,50
- Mussels cooked with Sherry wine 7,00

Our Deep fries

- Anemone with plancton mayo 10,00
- School shark in adobo sauce 8,50
- Anchovy in lime juice with Dijon mustard sauce 6,50
- Cuttle-fish with its own ink mayo 7,50
- Crunchy shrimp fritters 4,00

Seafood

Boiled or grilled

- White shrimp, from Huelva M 17,50
- Squat lobster from Sanlucar, XXL 18,00
- Red shrimp from Mediterranean sea, M 18,00
- Sea snails XXL 15,00

Molletes

Selection of three types of molletes:

Traditional from Antequera, firm crust with a tender crumb.

Virgin olive oil mollete, mild oil taste and very light.

Steamed mollete like Antequera but without crust, very tender.

- Mollete with marinated seabass and adobo sauce 5,00
- Steamed mollete with squid and alioli of its own ink 4,00
- Mollete with baked bacon and melted cheese 4,00
- Traditional mollete with pringá, meat of pork stew 4,00
- Mollete with black Iberian pig loin, roasted peppers and Payoyo cheese 6,50

Main dishes

- Potato with cuttle-fish and clams from Puerto Real 11,50
- Oxtail cannelloni stewed with oloroso Rio Viejo 10,50
- Lean iberian pork filet 12,00
- Low temperature lamb brochette with Moroccan spices 11,00

Paella Every Saturday and Sunday to lunch

- El del Señorito (with seafood) 17,50
- Season mussels and vegetables 15,00

Sweetest moment

Melón Amontillado 4,00
Pedro Ximenez strawberries with wipped cream 5,50
Cheesecake with red fruits coulis 6,00
Egg yolk custard with passion fruit ice cream 5,00
French toast with milky rice ice cream 6,00

Ice cream and sorbets selection Sandro Desii

Vainilla 2,50
Chocolate 2,50
Milky rice 2,70
Squeezed lemon 2,50
Passion fruit 2,75

Pair your sweet moment

Cream Solera 1847 by Gonzalez Byass 2,50
PX Néctar by Gonzalez Byass 2,50
PX 1927 by Alvear D.O. Montilla-Moriles 3,30
Moscatel Gutierrez Colosia 4,00
PX 1986 by Toro Albalá D.O. Montilla-Moriles 6,00