



GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUTS



MUSTARD



MILK



CELERY



FRUIT PEELS



SOYA



SESAME



SULPHUR DIOXIDE



LUPINE



SHELLFISH



Entrees

Our olive oil, possibly the best in the world

Classic salad Tomato, lettuce, carrots, onions, eggs, olives.....	6,00
Tarifa salad Tomatoes from Conil, bullet tuna from the Almadraba, tender onions.....	8,00
King prawn salad Sauted prawns with chicory and green leaves.....	10,00
Sardines with finely chopped tomatoes	9,00
Grilled tiger king prawns 300 g.....	16,00
La Pescadería style clams	16,00
White prawns 250 g.....	18,00
Roasted octopus in its own juice	17,50

Spoon food

Seaworthy pottage of chickpeas with clams and prawns	9,00
Vegetables cream with crunchy Wakame.....	6,00
Fish soup	8,00
Stew of the day.....	8,00

Fried fish

Cooked with the best oil

Fish croquettes 9 units.....	7,00
Fried anchovies 300 g.....	8,00
Marinated dogfish 300 g.....	8,50
Cuttlefish 300 g.....	10,00
Special baby squid 300 g.....	14,00

Rices

Min. 2 persons

Seafood rice dish [pers.]	9,00
Rice with monkfish and king prawns [pers.]	12,50
Sea and mountain rice [pers.]	12,00
Rice with large dark red prawns [pers.]	19,00
Special children´s dish..... [pers.]	6,00

Red Tuna

Signature dishes of red tuna from our Almadraba

Warm salad of tuna fish	10,00
Carpaccio of tuna loin and monkfish	10,00
Rice with tuna sirloin [min. 2 pers.]..... [pers.]	12,00
Tuna loin tataki	14,00
Tuna tartar	14,00
Tuna loin sashimi	18,00
Tuna loin fillet	21,00
Grilled ventresca	23,00
Tuna tasting menu 4 varieties — Grilled low loin — Ventresca — Cheeks — Tataki.....	29,00

Fish of the Estrecho

The best of our two seas

Atlantic fresh fish with mediterranean sauce	16,00
Spaghetti with clams and king prawns	13,00
Squid in black ink sauce with boiled rice	15,00
Grilled squid with fresh vegetables	15,00
Sea bass grated with alioli and blank ink rice	18,00
Fresh monkfish mozarabe style with couscous	17,00
Grilled fresh fish from Tarifa	18,00

A sweet ending

Homemade

Catalan custard dessert	2,80
Caramel mousse	3,20
Homemade cake	3,50
Cold chocolate cream with natural fruits topping	3,50
Special yogurt ice cream with apricots and pistachios	3,80

Bread and olives 1,20€ (table). All prices include V.A.T. and other taxes

* To prevent Anisakis infection: Tuna has been submitted to heat treatment or freezing, in conformity with the Royal decree 1420/2006