



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	6,00
Tarifa salad	Tomatoes from Conil, bullet tuna from the Almadraba, tender onions	9,00
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
Octopus carpaccio		11,00

## Spoon food

Seaworthy pottage of chickpeas with 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		9,00
Cuttlefish   300 g		10,00
Special baby squid   300 g		14,00

## Rices

Min. 2 persons

Seafood rice dish	[pers.]	10,00
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		11,00
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 Cheeks      Ventresca 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 (Linguine)		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
Monkfish poor man's lobster Cádiz style		17,00
Grilled fresh fish from Tarifa		18,00

## A sweet ending

Homemade

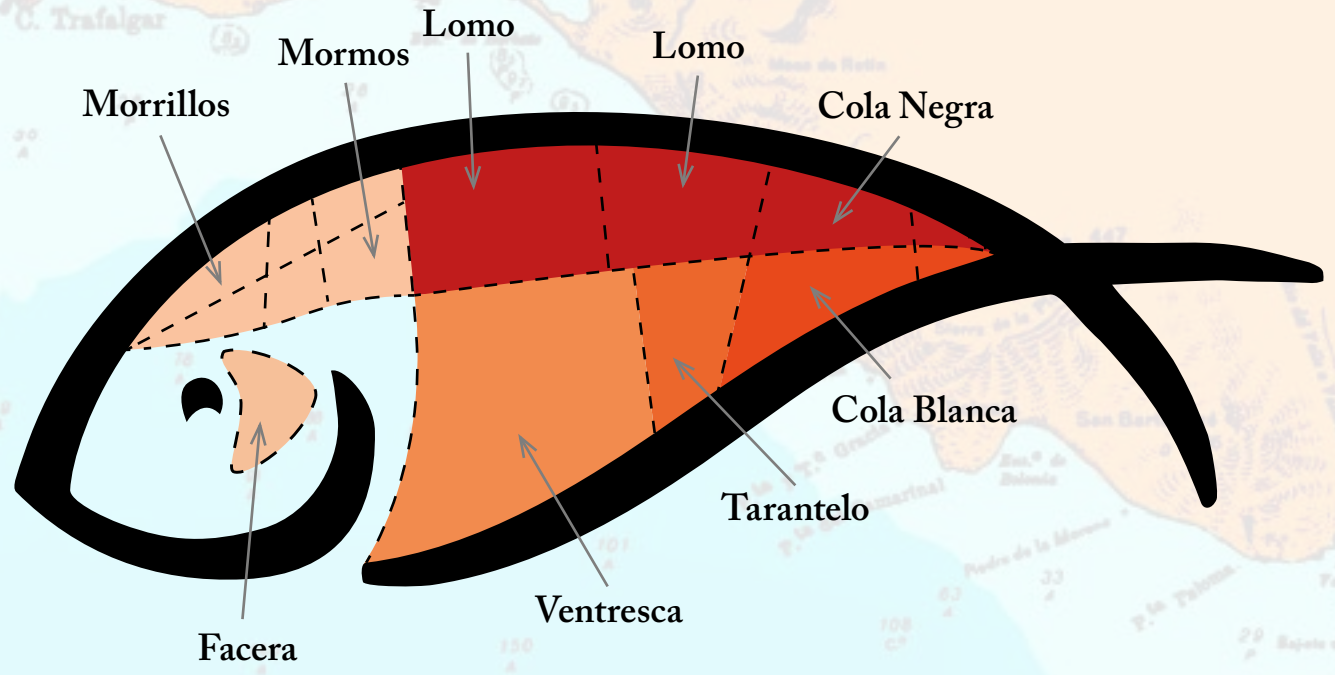
Catalan custard dessert		2,80
Caramel mousse		3,20
Homemade cake		3,50
Cold chocolate cream with natural fruits topping		3,50
Special yogurt ice cream with apricots and pistachios		3,80

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



# Red Tuna – Ronqueo or break-down



## The Almadraba

Strategically placed in the migratory way of tunas between the Atlantic Ocean and the Mediterranean, The almadraba consists of a series of fixed and mobile nets that suppose a labyrinth opposite to the coast, in which once inside, the tunas cannot go out.



The type of fishing is fishnet and traps (Almadraba)  
 Production method: Captured\*  
 Catch area: Northeast Atlantic, IXA



PRODUCTOS DE ALMADRABA, S.L.  
 con C.I.F. B-11545027, inscrita en el Registro General Sanitario de Industrias Alimentarias y Alimentos con el número 12.12426/CA sita en Polígono Industrial el Olivar, Parcela 7.5 CP: 11160, Barbate (Cádiz).

**CERTIFIED**  
 That the Red Wild Tuna of Almadraba (Thunnus thynnus) that we commercialize under our brand GADIRA comes from our Almadrabas of Conil, Zahara and Tarifa, property of our group.

[www.lapescaderiatarifa.com](http://www.lapescaderiatarifa.com)



The average temperature in summer : 84,2°F  
 The water temperature in summer : 66,2°F  
 The duration of the longest Levante : 29 days  
 The strongest stream of the year : 4 knuts