

## Recommendations of the Chef

### RICE

Rice with sea-vegetables  
Rice with tuna "Morillo" and anemones  
Rice with marine plankton (*sea fruit*)  
Country-style rice with chorizo, peppers and Iberian pork shoulder butt steak  
Scarlet shrimps  
Blue lobster  
"Marinera"-style  
False Risotto of 4 cheeses and truffle  
Black rice with cuttlefish and scarlet-shrimp tails in ink

### MEAT

Carpaccio of "Retinto"-beef sirloin with Parmesan grates  
Tartar of acorn fed Iberico pig (*shoulder butt steak*)  
"Ceviche" of "Retinto"- beef sirloin (*cut into small pieces, marinated*)

### TUNA AND FISH

Grilled octopus with coal-oil and duo of sauces (300g)  
Tartar of red "almadraba" tuna  
"Sashimi" of red "almadraba" tuna  
Spicy red tuna with mango  
"Tataki" of red tuna and olive gel  
"Ceviche" of rockfish (*cut into small pieces and marinated*)  
Tartar of wild salmon  
Carpaccio of scarlet shrimps  
Pickled rockfish

### RED "ALMADRABA" TUNA (FROM BARBECUE GRILL)

"Morillo" from tuna (120g *appr.*)  
Tuna belly (150g *appr.*)  
Tuna loin (200g *appr.*)  
Tuna sirloin (180g *appr.*)  
Tuna Hamburger (200g *appr.*)

# Starters



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- E01** Hake roe (*cold, marinated*)
- E02** Potatoes-Salad with olive oil and onions
- E03** Octopus (*cold, marinated*)
- E04** Russian salad, Potato-salad with, peas, carrots and mayonese (*typical in "Andalucia"*)
- E05** "Alioli" Potatoes (*potato-salad with garlic-mayonese*)
- E06** Tuna greaves
- E07** Prawns in garlic and Amontillado-Sherry
- E08** "Papas Arrugá con Mojo Picón"  
(*with skin boiled potatoes with hot "Mojo"- Dip, trad. Dish from the Canaries*)
- E09** "Espeto" of sardines, approx.280gr (*grilled on a stick over wood fire on the beach*)
- E10** Skipped of "Tagliatelle"- noodles in garlic with cuttlefish-eggs and squid-ink
- E11** Salmorejo (*typical Andalusian, cold tomato cream*)
- E12** Gazpacho (*typical Andalusian dish, cold tomato Soup*)

## Ensaladas & Salads

- E11** Tomato-Salad
- E12** Mixed -Salad (*tomato, lettuce, onions*)
- E13** Cesar-Salad with crispy chicken
- E14** Caprese-Salad with Bufala-cheese
- E15** Algae-Salad (*octopus, prawns, cucumber*)
- E16** Warm Salad with goat cheese (*canons, Ruccula- salad, apple, nuts, and confit tomato*)
- E17** Greek-Salad (*tomato, cucumber, red onions, Feta-cheese, oregano, basil, ruccula*)
- E18** Fruit- Salad with red lobster and dressing of citric fruits
- E19** Grilled Gourmet artichokes with ham texture

## Iberian starters

- I01** Acorn-fed Iberico dry cured ham
- I02** Cured "Payoyo" goat cheese

## Seafood

- M01** King prawns (*boiled, grilled, in salt*)
- M02** White prawns (*boiled, grilled*)
- M03** Crayfish (*boiled, grilled*)
- M04** Boiled "Cañailas" (*sea snails*)
- M05** "Muergo or Navajas" (*grilled Muergo or razor-clams*)
- M06** Clams or wedge-shell clams "Marinera"-style
- M07** Galician steamed mussels
- M08** Spanish blue lobster (*boiled, grilled*)
- M09** Red lobster (*boiled, grilled*)
- M10** "Boca de la isla" (*boiled*)
- M11** Scarlet shrimps or "Brillantes"



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## Rice Specialities

- A01 Blue Spanish lobster
- A02 Scarlet shrimps or "Brillantes"
- A03 "Marinero"-Style (*prawns, mussels, fish*)

## Homemade Stews

- G01 Paella
- G02 Homemade stew

## Scrambled & Sauteed

- R01 Scrambled Eggs (*potatoes, eggs, chorizo, peppers, onions, "Iberico" pork meat*)
- R02 Minced, confit codfish in onion fond with potatoes straw and 2 Eggs
- R03 Sauteed with beans and ham
- R04 Skipped of golden thistles with cuttlefish stripes

## Meat

- C01 Beef entrecote (*appr. 300g*)
- C02 Beef sirloin (*appr. 200g*)
- C03 Sirloin of acorn-fed Iberico " Poniente Style"
- C04 Presa Iberica Bellota (*shoulder butt steak of acorn-fed Ibérico*)
- C05 Kebab of "Iberico" sirloin
- C06 Pork loin with potatoes
- C07 Grilled Chicken with potatoes
- C08 Homemade Hamburger (*appr. 200 g*)
- C09 Half roasted chicken (*with potatoes or salad*)
- C10 Crispy chicken (*chicken-burger with chips*)
- C11 T-Bone steak of cured cow-meat (*appr. 1 Kg*)

## Fried Fish

- F01 Homemade croquettes
- F02 "Tortillitas de camarones" (*little shrimp omelettes*)
- F03 Sea- anemones
- F04 Squid
- F05 Cuttlefish
- F06 Dogfish (*marinated in vinegar, oil and oregano*)
- F07 "Pavía de Merluza" (*Hake in batter*)
- F08 Anchovies
- F09 Red mullets
- F10 "Acedias" (*type of small flounder*)
- F11 Assortment of Fish (*per person*)

## Grilled Fish



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- P01 Gilt -head bream
- P02 Sea bass or striped bass
- P03 Red snapper
- P04 Sole
- P05 Croaker or Pardilleja
- P06 Red banded sea bream
- P07 Red mullet
- P08 "Bailas" (*small type of sea bass from Huelva*)
- P09 Fillet of swordfish, almadraba tuna, mako-shark

## Dessert & Fresh Fruit

- Pineapple
- Strawberries (*with chocolate or whipped cream*)
- Melon
- Watermelon
- Homemade Desserts
- Egg custard with caramel (*traditional Spanish dessert*)
- Rice pudding
- Custard with cookie
- "Tocino de cielo" (*candied egg yoke*)

**CAKE**  
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