

# ENTRANTES

## Starters

|  |                                   |  |
|--|-----------------------------------|--|
| Jamón ibérico de bellota (100g)<br>Iberic ham (100g)   | 100g                              | 28,00€                                     |
| Selección de quesos del país<br>Spanish cheese selection   | 250g<br>160g                      | 22,50€<br>16,00€                           |
| Ménage à trois de Santoña<br>Santoña ménage à trois  |                                   | 16,00€<br>1/2 r. 9,00€                     |
| Ostra francesa al natural (1ud)<br>French oysters au naturel (1ut)   |                                   | 5,00€<br>Extra caviar 15,00€               |
| Ostra francesa y aliño cítrico<br>French oysters with citrus dressing  |                                   | 5,50€                                      |
| Crema de puerro asado, huevo pochado y cecina de picaña<br>Creamy roasted leek soup with poached egg and picanha cecina  |                                   | 10,50€                                     |
| Croquetas de jamón ibérico muy cremosas<br>Very creamy Iberian ham croquettes  |                                   | 13,00€                                     |
| Buñuelos líquidos de queso payoyo con manzana asada<br>Soft fritters with Payoyo cheese and baked apple  |                                   | 13,00€                                     |
| Tartar de tomates secados al sol, dátiles y burrata trufada<br>Tartare made with sun-dried tomatoes, dates and truffle Burrata cheese  |                                   | 14,00€                                     |
| Ensaladilla rusa de gamba blanca de Málaga<br>Russian potato salad with white shrimps from Málaga  |                                   | 13,50€                                     |
|  | Extra caviar. (7,5g)              | 15,00€                                     |
|  | Lata de caviar (15g)              | 30,00€                                     |
|  | Extra tartar de atún rojo Barbate | Extra red tuna tartare from Barbate 10,00€ |
| Steak tartar con cecina curada de picaña, patatinas fritas y tostaditas<br>Steak tartare with picanha cecina (smoked cured ham), mini-chips and mini-toasts  |                                   | 19,50€                                     |
| Tartar de atún rojo de Barbate en tacos con aliño de AOVE y soja.<br>Y, un huevo frito si te animas!<br>Tartare of diced Bluefin tuna from Barbate with an EVOO and soya sauce dressing And a fried egg if you fancy it! |                                   | 24,00€                                     |
| Carpaccio de atún rojo con yema curada y AOVE<br>Red tuna tartare with cured yolk and EVOO   |                                   | 24,50€                                     |

# VERDURAS

## Vegetables

- Puerro asado, queso payoyo y su velouté 13,00€  
Roasted leek, Payoyo cheese and its velouté
- Alcachofas asadas en horno de carbón, el mejor AOVE y escamas de sal 14,50€  
Artichokes roasted in the charcoal oven with the best EVOO and salt flakes
- Panaché de verduras de la zona al carbón y jugo ligado de jamón ibérico 15,00€  
Local vegetable mix made in the charcoal oven with an Iberian ham dressing

# HUEVOS

## Eggs

- Pisto al carbón con huevos rotos con puntilla 14,50€  
Ratatouille made in the charcoal oven with fried eggs on a bed of potatoes
- Carabinero de Huelva asomado a las brasas, huevos fritos y boletus 27,00€  
Barely grilled large red prawn from Huelva, fried eggs and Boletus ceps

# PESCADO

## Fish

- Tarantelo de atún rojo lacado a la brasa, cebolletas asadas y salsa de tomate al josper 28,00€  
Glazed Bluefin tuna on the grill, baked spring onions and tomato sauce made in the Josper charcoal oven
- Rapito a la parrilla con su bilbaína emulsionada 29,50€  
Grilled mini-angler fish with a Bilbao-style garlic sauce
- Lenguado a la espalda 29,50€  
Grilled sole

# ARROCES Y PASTAS

Rice  
& pasta

|   |        |
|---|--------|
| Risotto de puntalete con boletus y setas de temporada                       | 16,50€ |
| Risotto of puntalete pasta with boletus ceps and season's wild mushrooms    |        |
| Fideuá a la sartén de langostinos, calamar de anzuelo y verduras crujientes | 17,00€ |
| Fried fideua with king prawns, line-caught squid and crispy vegetables      |        |
| Dim-sum de vaca en su jugo con anís y jengibre                              | 18,00€ |
| Beef dim-sum in its juice with anise and ginger                             |        |

# CARNE

Meat

|   |               |
|---|---------------|
| Mini hamburguesa de picaña madurada en brioche (1un)                  | 8,00€         |
| Mini-hamburger of aged beef picanha in brioche (1ut)                  |               |
| Escalope de ternera blanca, fino y crujiente con salmorejo para mojar | 20,00€        |
| Thin and crispy breaded veal with a salmorejo dip                     |               |
| Pollito de campo al horno de carbón con tomillo limonero              | 22,00€        |
| Free-range chicken made in the charcoal oven with lemon thyme         |               |
| Presalada ibérica al horno de carbón, shitake y salsa bordalesa       | 22,00€        |
| Grilled charcoal iberian pork, shitake and bordalese sauce            |               |
| Solomillo de vaca asado al jospier, ajetes tiernos y romero           | 26,50€        |
| Steak roasted in the Jospier oven with young garlic and rosemary      |               |
| Entrecote de vaca madurado  | (500g) 32,00€ |
| Aged sirloin steak  |               |

# COMPAÑÍAS

Accompaniments

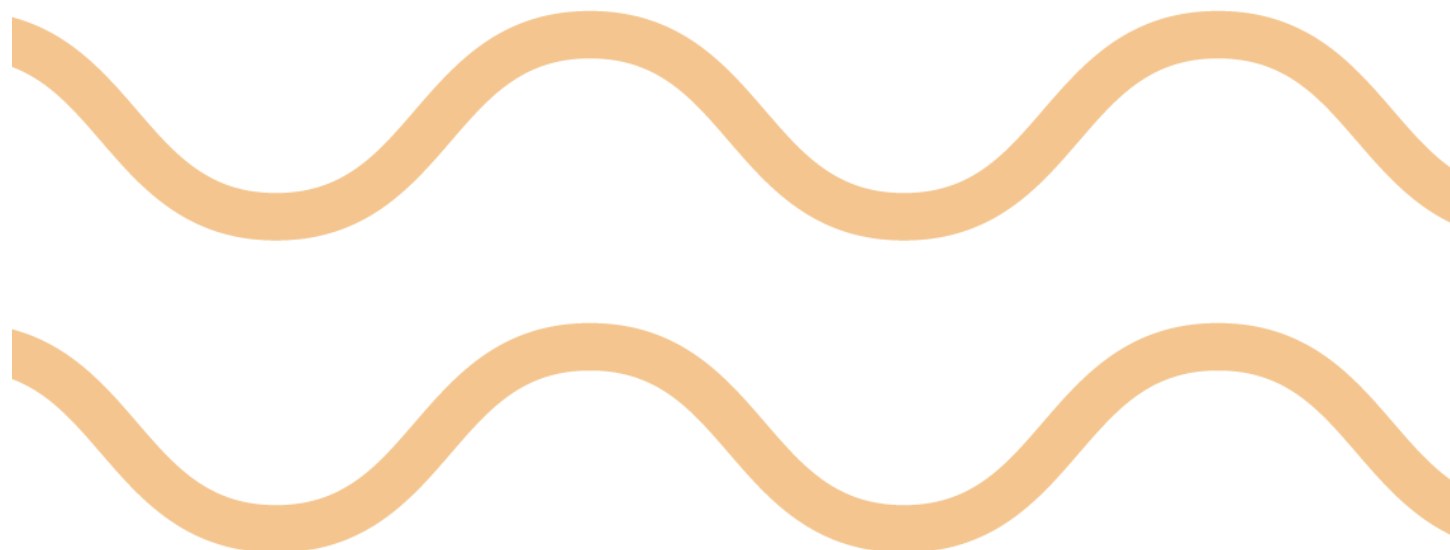
|  |       |
|--|-------|
| Patatas fritas bien crujientes                                       | 5,00€ |
| Truly crunchy chips  |       |
| Boniato braseado con mantequilla ahumada de oveja                    | 5,00€ |
| Sweet potato with smoked sheep's butter                              |       |
| Lechuga de huerto aliñada con cebolleta tierna y vinagreta de Jerez  | 5,50€ |
| Lettuce from the market garden with spring onion and Sherry dressing |       |
| Pimiento rojo asado al horno de carbón                               | 6,50€ |
| Red pepper roasted in the charcoal oven                              |       |

# POSTRES CASEROS

Homemade  
desserts

|   |       |
|---|-------|
| <b>Flan muy cremoso al caramelo</b><br>Very creamy caramel flan   | 6,50€ |
| <b>Crème brûlée de azafrán con helado de chocolate</b><br>Saffron crème brûlée with chocolate ice cream               | 7,00€ |
| <b>Torrija de croissant con helado de pistacho</b><br>Croissant torrija (moist French toast) with pistachio ice-cream | 7,50€ |
| <b>Tarta de praliné de chocolate</b><br>Chocolate praline cake  | 7,50€ |
| <b>Tarta de queso cremosa</b><br>Creamy cheesecake  | 8,00€ |

|  |       |
|--|-------|
| <b>Servicio y pan</b><br>Service and bread | 3,00€ |
|--|-------|



# ALÉRGENOS

## ALLERGENS

Si es alérgico a algún alimento o necesita una dieta especial, le rogamos que se lo comuniqué al personal del restaurante.

If you have a food allergy or special dietary requirement, please inform a member of the restaurant team.



**Gluten**  
Gluten



**Sulfito**  
Sulphite



**Huevo**  
Egg



**Apio**  
Celery



**Lácteos**  
Milk



**Pescado**  
Fish



**Frutos secos**  
Nuts



**Altramuces**  
Lupins



**Moluscos**  
Shellfish



**Soja**  
Soya



**Marisco**  
Marisco



**Mostaza**  
Mostaza



**Cacahuetes**  
Peanuts



**Sésamo**  
Sesame



**Contiene trazas**  
Contain traces



**Puede contener trazas**  
May contain traces

## ENTRANTES Starters

|   |  |  |  |  |  |  |  |  |  |  |  |  |
|---|---|--|--|---|---|---|---|---|---|---|---|---|
| Jamón Ibérico D.O., pan de cristal y tomate<br>Iberian ham D.O., glass bread and tomato | ●   |  |  |   |   |   |   |   |   |   |   |   |
| Selección de quesos<br>Assorted cheeses selection                                       |   |  | ●  |   |   |   |   |   |   |   |   | ●   |
| Ostra francesa al natural<br>French oysters au naturel                                  |   |  |  |   |   |   | ●   | ●   | ●   |   |   | ●   |
| Ostra francesa y aliño cítrico<br>French oysters with citrus dressing                   | ●   |  |  | ●   |   |   | ●   | ●   | ●   |   |   | ●   |
| Crema de puerro asado<br>Creamy roasted leek soup                                       | ●   | ●  | ●  |   |   |   |   |   |   |   |   |   |
| Croquetas de jamón ibérico<br>Very creamy Iberian ham croquettes                        | ●   | ●  | ●  |   |   |   | ●   | ●   | ●   |   |   | ●   |
| Buñuelos líquidos de queso payoyo<br>Soft fritters with Payoyo cheese                   | ●   | ●  | ●  |   |   |   | ●   |   |   |   |   | ●   |
| Tartar de tomates secados al sol<br>Tartare made with sun-dried tomatoes                |   |  | ●  | ●   |   |   |   |   |   |   |   |   |
| Ensaladilla rusa de gamba blanca<br>Russian potato salad with white shrimps             | ●   | ●  | ●  |   |   |   | ●   | ●   | ●   |   |   | ●   |
| Extra tartar de atún rojo de Barbate  |   | ●  |  | ●   | ●   |   | ●   | ●   | ●   |   |   |   |
| Extra caviar  |   |  |  |   |   |   | ●   | ●   | ●   |   |   |   |
| Ménage à trois  |   |  |  | ●   |   |   | ●   | ●   | ●   |   |   |   |
| Carpaccio de atun rojo<br>Red tuna carpaccio  | ●   | ●  |  |   |   |   | ●   | ●   | ●   |   |   | ●   |
| Tartar de atún rojo de Barbate<br>Tartare of diced Bluefin tuna from Barbate            |   | ●  |  | ●   | ●   |   | ●   | ●   | ●   |   |   | ●   |
| Tartar de atún rojo de Barbate<br>Tartare of diced Bluefin tuna from Barbate            | ●   | ●  | ●  | ●   | ●   |   | ●   | ●   |   |   |   | ●   |

## VERDURAS Vegetables

|   |  |  |   |  |   |  |  |  |  |  |  |  |
|---|--|--|---|--|---|--|--|--|--|--|--|--|
| Berenjenas a la brasa con salsa de yogur<br>Grilled aubergine with yoghurt sauce          |  |  | ● |  |   |  |  |  |  |  |  |  |
| Puerro asado, queso payoyo y su velouté<br>Roasted leek and Payoyo cheese                 |  |  | ● |  |   |  |  |  |  |  |  |  |
| Alcachofas asadas en horno de carbón<br>Artichokes roasted in the charcoal oven           |  |  |   |  |   |  |  |  |  |  |  |  |
| Panaché de verduras de la zona al carbón<br>Local vegetable mix made in the charcoal oven |  |  |   |  | ● |  |  |  |  |  |  |  |

## HUEVOS Eggs

|   |  |   |  |  |  |  |  |   |  |  |  |  |
|---|--|---|--|--|--|--|--|---|--|--|--|--|
| Pisto al carbón en huevos rotos con puntilla<br>Ratatouille made in the charcoal oven   |  | ● |  |  |  |  |  |   |  |  |  |  |
| Carabinero de Huelva asomado a las brasas<br>Barely grilled large red prawn from Huelva |  | ● |  |  |  |  |  | ● |  |  |  |  |

## PESCADO *Fish*

Tarantelo de atún rojo lacado a la brasa  
Glazed Bluefin tuna on the grill

Rapito a la parrilla  
Grilled mini-angler fish

Lenguado a la espalda Grilled sole

## ARROCES Y PASTAS

### *Rice & pasta*

Fideuá a la sartén Fried fideua

Risotto de puntalete Risotto puntalete pasta

Dim-sum

## CARNE *Meat*

Escalope de ternera blanca  
Thin and crispy breaded veal

Pollito de campo al horno de carbón  
Free-range chicken made in the charcoal oven

Presalada ibérica Grilled pork

Solomillo de vaca asado al josper  
Steak roasted in the Josper oven

Mini hamburguesa de picaña madurada  
Mini-hamburgers of aged beef picanha

Entrecote de vaca madurado Aged sirloin steak

## COMPAÑÍAS *Accompaniments*

Patatas fritas bien crujientes  
Truly crunchy chips

Pimiento rojo asado al horno de carbón  
Red pepper roasted in the charcoal oven

Lechuga de huerto aliñada  
Lettuce from the market garden

Boniato braseado  
Sweet potato with smoked sheep's butter

## POSTRES *Desserts*

Crème Brûlée

Tarta de queso cremosa Creamy cheesecake

Tarta de praliné de chocolate  
Chocolate praline cake

Torrija de croissant con helado de pistacho  
Croissant torrija with pistachio ice-cream

Flan muy cremoso al caramelo  
Very creamy caramel flan

