

Appetizers

Tapas

TARTARE OF ROAST TOMATO, with parmesan and basil 5,50

- served with Cantabrian Anchovies 00 +220€ unidad

SMALL SALAD WITH SALMON AND SHRIMP 5,20
with seaweed crackers

ROASTED SCALLOP with seafood emulsion. 3,50

SAUTÉED BOLETUS in Sherry sauce 9,50

"PIQUILLO" PEPPERS rolled up like a cannelloni stuffed with crab, king prawns and peppers sauce. 9,90

YELLOWTAIL KINGFISH SASHIMI 8,90
with andalusian salad and a asian touch

PUFF PASTRY WITH FOIE GRAS 11,90
and smoked sardines with caramelized apple

TRADITIONAL COLD CARROTS SOUP 6,60
cumin, fresh cheese and smoked mackerel

SALAD WITH PAYOYO CHEESE, 7,80
cherry tomatoes, greens, green mustard and honey

SALMON TARTARE 8,90
with ginger and soy emulsion

BEANS STEW WITH OXTAIL, 8,90
and seasonal wild mushrooms.

SMALL TRUFFLED MUSHROOM 7,90
and "acorn" ham pie

AUBERGINE PIE, 8,90
tomato, baked ham and cheese

To eat with your hands

TUNA TARTAR TOAST 8,90
with Kinchi emulsion, fresh chives and guacamole

KING PRAWNS with cruncy basil 8,10
and sweet and spicy sauce 4 un.

"EL ARBOL" SANDWICH, Croissant with roast foie gras, fried egg, Iberian ham and truffle mayo 7,90

SANDWICH STUFFED with pork fillets in homemade sauce 3,90
IF YOU PREFER IT WITH FRIED EGG +1€

HOMEMADE SQUID INK AND BUTTER CROISSANT filling with squid stew and roasted garlic 6,50

SAAM OF SEA ANEMONES, 5,20
seaweed. oyster sauce emulsion and apples unidad

To share (...or not)

Main Dish

"TUNA POKE BOWL", rice with spices, bluefin tuna, nuts and guacamole 12,90

CHEESEBOARD FROM LA SIERRA DE CÁDIZ (PAYOYOS) 180 gr 12,50

CROQUETTES OF SQUID IN ITS INK and king prawn stew 2,00 un.
- Min. 4 un.

RETINTO BEEF TATAKI and sauce ponzu 21,90

FRIED OCTOPUS, potatoes in a mortar, mustard emulsion of the world 20,90

GARLIC PRAWNS CARPACCIO 18,90
with fried egg

TYPICAL PORK BELLY FROM CHICLANA 11,90
on papadun, lime mayonnaise and pickles.

Fish

Tapas

LACQUERED TUNA 11,90
with oxtail bull juice and potatoes

CONFIT OF COD on ratatouille with tomato, fried egg and fingerling potatoes 10,90

Main Dish

ROASTED BASS "LOIN" 16,90
emulsion of black garlic and "bilbaina" sauce

Meats

Tapas

MATURED BEEF RIB 10,90
candied in creamy red lard

BREADED IBERIAN PORK ROLL 10,90
stuffed with trifled mushrooms and cheese

OXTAIL RAVIOLI with emulsion of Parmesan cheese and pinions 10,90

IBERIAN PORK CHEEKS in your juice, potatoes in a mortar, thyme and garlic. 9,90

RETINTO BEEF HAMBURGER, 10,50
emulsion of bacon, cheddar and crunchy onions

GLAZED CONFIT OF SUCKLING PIG 12,90
with Asian BBQ sauce

Main Dish

ROAST LAMB WITH GARLIC, 23,90
potatoes, garlic and pistachio sauce

FRISIAN BEEF STEAK, 41,90
matured for 40 days. 800 gr
With pan fried potatoes and seasonal vegetables

TAPAS ARE SERVED AS READY.

BREAD, PICKS AND OLIVES PER PERSON: 1€ · BREAD, PICKS AND OLIVES GLUTEN FREE: 2€ · OLIVES ONLY :0'50€

PVP IN €. VAT INCL



CONTIENE GLUTEN

CRUSTACEOS

HUEVOS

PESCADO

CACAHUETES

FRUTOS DE CÁSCARA

APNO

MOSTAZA

MIEL

GRANOS DE SESAMO

SALMÓN

SOJA

LACTEOS

MOLUSCOS

ALMORCIGOS

IF YOU ARE INTOLERANT TO ANY FOOD, TELL THE WAITER. SOME PRODUCTS MAY CONTAIN TRACES OF ALLERGENS