

Starters

NEW Dish of the Day (Chef's Special Soup)	7,00 / 12,00
Roasted Pepper Salad ,Tomato, Red Onion, Garlic 	13,00
NEW Tabbouleh Salad, Feta Cheese, Cucumber, Tomato, 	14,00
Bell Pepper, Black Olives, Orange, Cilantro	
Little Gem Caesar – Crispy Chicken, Anchovies, Parmesan, Carasatu Bread	14,00
berbere Salad, Mesclun Greens, Cherry Tomatoes, Apple, Nuts, 	15,00
Goat Cheese, Raisins, Quince, Vinaigrette	
Burrata with Pesto, Balsamic, Baby Greens, Cherry Tomatoes, Nuts 	16,00

Fine Grocery

GADIRA Tuna Mojama with Fried Almonds	9,00 / 16,00
Iberian Acorn Fed Ham JOSELITO with Cristal Bread & Tomato	15,00 / 28,00
Acorn Fed Coppa JOSELITO with Cristal Bread & Tomato	9,00 / 16,00
NEW Cheese Board & Contrasts	10,00 / 18,00
with Semi-Cured Payoyo, Aged Cow Cheese, Blue Cured Payoyo, Aged Cow & Sheep Cheese	
Iberian Acorn Fed diced Sausage JOSELITO with Sliced Almonds & Lime	13,00
The Perfect Appetizer: Pickled Mussels & Chips	13,00
Our Classic Gilda with White Anchovy & Chips	2,50
“00” Butterfly Anchovy with Cristal Bread, Peppers or Calaveruela Butter	3,50
Amelie Fine de Claire Oyster N°2 Normandy / (with Japo sauce +0.7€)	4,00
Black Per Sé Baerii Caviar 30g	45,00
Per Sé Acipenser Naccarii Caviar 30g	57,00

Shares

Sautéed Edamame with Soy-Kimchi, Sesame	6,00
NEW Russian Salad with Pil-Pil Shrimp	6,50 / 11,00
Patatas Bravas berbere	11,00
NEW Marinated Cauliflower with Parmesan, Almonds, & Togarashi 	12,00
Homemade Croquettes with Chicken and Ham	13,00
NEW 2 Artichokes in Bloom with Ham Shavings and Foie Micuit Zest	13,00
Fried Squid with Lime Mayo	14,00
NEW GADIRA Tuna Meatballs with Curry, Coconut Milk, Cream, Peanuts & Coriander	14,00
NEW Chickpea Hummus with Crudités & Pita Bread 	15,00
Eggplant Millefeuille Parmigiana Style 	16,00
Foie Micuit with Quince Cream & Toasted Brioche	18,00
Salmon Tartare with Avocado & Carasatu Bread	

 Vegetarian

 Vegan


If you have any food allergies or intolerances, please inform our staff.
VAT included

Wild Red 'Almadraba' GADIRA Tuna

Red Tuna Burger with Tomato, Baby Greens, Red Onion, Japanese Mayo, Cabbage & Potato Wedges	16,90
Tuna Tartare with Burrata Cream, Extra Virgin Olive Oil & Carasatu Bread	21,90
Broken Free-Range Eggs with Spicy Tuna & Potatoes	22,90
Tuna Tataki with Heirloom Tomato & Ponzu	23,90
NEW Sea Entrecôte “Parpatana” with Grilled Vegetables	25,00

Rices

45 minutes, min. 2 pax

Veggie with Artichokes, Asparagus, Mushrooms, Charred Pepper Mayo 	17,00 / pax
Black with Cuttlefish, Prawns, Lime Mayo	19,00 / pax
Cuttlefish with Octopus, Prawns, PilPil Mayo	19,00 / pax
NEW Cuttlefish Fideuá with Octopus, Prawns, PilPil Mayo	20,00 / pax
Iberian Pork JOSELITO with Artichokes & Charred Pepper Mayo	21,00 / pax

Dirty Delicious

BBQ Pork Rib Brioche with Baby Greens & Red Onion	8,00
Crab Bao Bun with Herbs, Red Onion & Kimchi Mayo	9,00
2 Oxtail Tacos with Mushrooms, Pico de Gallo & Chipotle Sauce	10,00
GADIRA Tuna Loin Bread with Japo Mayo & JOSELITO Pork Jowl	10,00

Fusion

Chicken Fingers with French Fries (Kids)	9,00
Fresh Guacamole with Pico de Gallo, Totopos, Guacamole, Fresh Cream 	11,00
Chicken Quesadilla with Mexican Sauce	12,00
Nachos with Cheese with Chili & Tex-Mex Beef	12,00
Veggie Burger with Cheddar, Vegetables, Soy Mayo & Sweet Potato Fries 	14,00
Wok Noodles & Prawns with Vegetables, Cashews & Soy 	15,00
NEW Fresh Pasta Mix with Eggplant & Pumpkin 	16,00

BREAD SERVICE WITH BLACK OLIVE AIOLI 1.50 / PAX

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From the Sea

NEW 2 Grilled Zamburiñas with Lime Mayo	8,00
Pil-Pil Prawns with Cream	13,00
NEW Spicy Mussels with Tomato Sauce, Vegetables & Green Chillies	14,00
Grilled Salmon Fillet with Fresh Asparagus Foam & Rice Noodles	21,00
Cod with Charred Peppers & Pil-Pil Sauce	22,00
Grilled Octopus Tentacle with Potato Foam & Smoked Oil	27,00
Salt-Baked Turbot (1 kg) – 40 min.	47,00

Grilled Meat

Angus Burger with Cheddar, Vegetables, Sauce & Fries	15,00
NEW Organic Chicken Churrasco with Grilled Zucchini, Vegetable Rice & Kimchi Sauce	19,00
JOSELITO Pork Fillet with Gernika Peppers, Canary Potatoes & Red Mojo	23,00

Meats served with Fries & Fried Peppers

300g Aged Rib-Eye Steak	28,00
Sliced Aged Beef Tenderloin	31,00

Extra Sides:

White Rice	5,00
Fresh Lettuce Salad with Spring Onion	5,00
Oven-Roasted Caramelised Piquillo Peppers	5,00
Sautéed Garden Vegetables	6,00

Desserts

Creamy Cheesecake	6,90
Chef's Tiramisu	6,90
Ice Cream (2 Flavours): Strawberry, Belgian Chocolate, Bourbon Vanilla	6,90
Chocolate Brownie with Bourbon Vanilla Ice Cream	7,50
White Chocolate Panna Cotta with Caramel Crunch	7,50
Pistachio Cake with White Chocolate Frosting & Pistachio Ice Cream	7,50

