






## Starters

<b>NEW</b> Daily Soup Special	7,00 / 12,00
Lettuce Caesar Hearts	14,00
 <b>berebere</b> Salad Mezclum, Cherry, Apple, Nuts, Goat Cheese, Raisins, Quince, Vinaigrette	15,00
 Burrata with Pesto, Fresh Buds, Cherry, Nuts	16,00

## Grocery

<b>NEW</b> Dried <b>GADIRA</b> Tuna "Mojama"	9,00 / 16,00
Ham <b>JOSSELITO</b> With Glass Bread, Tomato	14,00 / 26,00
Coppa <b>JOSSELITO</b> (House Special Sausage)	9,00 / 16,00
<b>NEW</b> Table of Cheeses of the World and its Contrasts	10,00 / 18,00
Salchichón <b>JOSSELITO</b> in Tacos with Fried Almonds	13,00
The Appetizer: Can of Pickled Mussels, Chips	13,00
Our Classic Anchovy Gilda	2,50
Pickled Eggplant Stuffed w. Pepper, Chips	3,50
<b>NEW</b> Salted Anchovies "00" in Butterfly, Crystal Bread, Peppers	3,50
Oyster Speciale Ancelin N°2 Normandie (Japo Sauce +0.7€)	4,00
Caviar Baerii Black Per Sé 30gr.	45,00
Caviar Nacarii Gold Per Sé 30gr.	57,00

## To Share

<b>NEW</b> Grandma's Potato Salad with Tuna	6,00 / 10,00
<b>berebere</b> Spicy Potatoes	6,50 / 11,00
Homemade Chicken and Ham Croquettes	11,00
 <b>NEW</b> Falafel, Tzatziki Sauce, Chilli Tomato Sauce	12,00
Fried Squid with Lime Mayonnaise	13,00
<b>NEW</b> <b>GADIRA</b> Red Tuna Meatballs w. Green Pepper Sauce, Cream, Whisky	14,00
 <b>NEW</b> Assorted Sautéed Mushroom, Dutch Onion	14,00
 <b>NEW</b> <b>berebere</b> Humus w. Crudities, Pita Bread	14,00
<b>NEW</b> Mille-feuille of Aubergines Parmesan	15,00
<b>NEW</b> Foie Micuit, Quince Cream, Toasted Brioche Bread	15,00
Salmon Tartare, Avocado, Carasatu Bread	18,00
Scrambled Free Range Eggs w. Ham <b>JOSSELITO</b>	18,00

## Bluefin Almadraba **GADIRA** Tuna

Bluefin Tuna Burger Tomato, Leaves, Red Onion, Japo Mayo, Coleslaw, Potatoes	16,90
Seasoned Tuna Tartare, Carasatu Bread	21,90
Scrambled Free Range Eggs w. Tuna Tartare, Chips	22,90
Tuna Tataki, Wakame, Citric Soy Sauce	23,90

## Rices

45 Minutes, Min. 2 Pax	
Black Rice Cuttlefish, Prawns, Black Garlic Mayo	17,00 / Pax
<b>NEW</b> Octopus, Squid, Prawns	17,00 / Pax
<b>JOSSELITO</b> Prey, Artichokes	18,00 / Pax
Soupy Rice w. Lobster	25,00 / Pax

## Canalla

<b>NEW</b> Bbq Pork Rib Brioche, Green Leaves, Purple Onion	8,00
Crab Bao Bread, Herbs, Red Onion, Mayo Kimchi	9,00
<b>NEW</b> Oxtail Taco, Mushrooms, Pico de Gallo, Chipotle Sauce (2 Units)	10,00
<b>GADIRA</b> Tuna Loin "Mollete", Japo Mayo, Jowl	10,00

## Fusion

Chicken Fingers with French Fries (Kids)	9,00
 <b>NEW</b> Natural Guacamole, Pico de Gallo, Totopos	11,00
Chicken Quesadilla w. Mexican Sauce	12,00
Nachos with Cheese, Chili, Meat Tex-Mex Style	12,00
 <b>NEW</b> Noodle Wok w. Prawns, Vegetables, Cashews, Soya	14,50
<b>NEW</b> Fettuccine, Prawns, Mussels, Basil Pomodoro	15,00

## From The Sea

Pil-pil King Prawns <b>berebere</b>	13,00
Bouchot 'Baby' Mussels Yellow Curry, Coriander, Citrus	14,00
Grilled Salmon Loin, Fresh Asparagus Foam	19,00
Cod, Charcoal Peppers, Pil-pil	20,00
<b>NEW</b> Grilled Octopus Leg, Potato Foam, Smoked Oil	27,00
Turbot in Salt (1 Kg.) - 40 Min.	40,00

## Grilled Meats

Angus Burger w. Cheddar, Tomato, Lettuce, Gherkin, Sauce	15,00
<b>NEW</b> Roasted Eco Chicken, Rice & Vegetables	17,90
<b>NEW</b> Pork Fillet <b>JOSSELITO</b> , Pepper, Canarian Potato w. Red Mojo Sauce	19,90

### Meats Garnished w. Potatoes and Fried Peppers

<b>NEW</b> Entrecote Aged Beef Loin 300gr.	27,00
<b>NEW</b> Carved Matured Cow Tenderloin	29,00
<b>NEW</b> Ribeye Black Angus Nebraska (U.S.A. Prime) 600gr.	60,00
Rubia Gallega Cow Chop Aged for 40 Days	6,9 / 100gr
Extra Garnish:	
Fresh Lettuce with Spring Onion Salad	5,00
Baked Caramelized Piquillo Peppers	5,00
Home Sautéed Vegetables	6,00

## Desserts

Cheesecake	6,50
<b>NEW</b> Chef's Tiramisu	6,90
Chocolate Brownie w. Vanilla Ice Cream	6,90
<b>NEW</b> Artisanal Ice Cream 2 Flavours: Strawberry, Belgian Choco, Vanilla, Nougat	6,90
<b>NEW</b> Piña Colada <b>berebere</b> : Coconut Foam, Minted Pineapple, Lemon Sorbet	6,90
<b>NEW</b> White Chocolate Panacotta, Crispy Caramel	7,50
 Fresh Seasonal Fruit Plate	12,00
<b>NEW</b> Carrot Cake	7,50

\*Please don't hesitate to ask our staff about allergens. VAT included.

