

## BITES WHILE YOU WAIT...

Creamy garlic mushroom pot with parmesan gratin topping and toasts for dipping - **6,20 €**

Paté of mackerel with pickled cucumber and lemon and thyme toasts - **6,20 €**

'Haggis' of local morcilla with secret spices on a bed of caramelised onions, mash potato with a whisky cream sauce - **8,25 €**

'Chupa chup' of organic chicken croquettes with a home made ketchup  
4uds/8uds **4,50 / 8,80 €**

Turlu turlu 'So good they named it twice' - a pisto of aubergines, courgettes, red & green pepper with chickpeas in a cumin and cilantro sauce served in an individual pan with a poached egg - **7,95 €**

*\*With thanks to 'Moro' cookbook for the inspiration. ♡*



## SOMETHING TO SHARE

Fried calamares with zucchini and a cucumber and yoghurt sauce - **10,50 €**

Fresh cauliflower fritters with turmeric and coriander and a yoghurt and honey sauce - **8,95 €**

Spiced aubergine in tomato and coconut salsa served with warm pitta - **8,95 € ♡**

Baked whole cheese served with jamón, toasts and a pear and star anis chutney - **13,50 €**

Skewers of Presa Iberica on caramelized red apple with a salsa of soya, ginger and PX dressed with fresh dill - **9,70 €**

Wig wam of langostinos wrapped in cream cheese and leek dipped in almond flour, toasted almonds and sesame seeds with a beetroot gazpacho - **9,95 €**

## FROM THE GARDEN

'Feel Good' salad (vits. A,B,C,E,K, potassium, magnesium and zinc)  
Roasted beetroot, sweet potato, pumpkin, red onion and red pepper with pine nuts and honey - **9,95 € ♡**

*Option of pan fried shredded chicken or Goat's cheese - 1€*

Salad Jar - goats cheese, sweet potato, beetroot, caramelized nuts and salsa verde with sesamo. - **10,50 € ♡**

Beetroot risotto with Manzanilla sherry & fresh goats cheese topped with chantarelle mushrooms - **13,50 € ♡**

Roasted cauliflower steak in harissa marmelade, cumin and lemon served with almond and raisin rice - **10,50 € ♡**

Gema's home made empanada filled with 'pisto de Cádiz', spinach and goats cheese served with a garden salad - **10,50 € ♡**

Bread and bread sticks - **1,30 €** | VAT included in all prices | Vegetarians dishes ♡  
Open for coffees, teas, cakes and drinks from 11.00 to 23.00  
Allergenic information available for customers on request.

## SOUPS

Membrillo, celery and caramelised walnut soup topped with crème fraiche and dill - **5,50 € ♡**

Chestnut, chorizo and saffron soup - **5,50 €**

Rich fish soup from Andalucia...recipe from Grandma - **6,95 €**

## FROM THE SEA

Seared red tuna in sesame seeds on a bed of 3 types of Algas and samphire from the coast of Cadiz dressed in soya, ginger and lime.  
Served with langostines and wasabi ice cream - **18,20 €**

Octopus legs on the grill served with squid ink puree potato, and sweet potato spiced with garum masala topped with local greens - **18,50 €**

Catalan fish stew of hake, mussels and langostine in a saffron and lemon broth on a bed of potatoes & local beef tomatoes - **16,95 €**

Coconut fish curry with ginger, coriander and lime served with noodles and almonds - **15,50 €**

Our spectacular squid ink rice with calimari, alioli and langostine  
(Price per person/min 2 per) - **14,94€**

Pot of mussels in a seafood broth with skinny fries for dipping - **10,50 €**



*Fish of the day filled with fresh spinach, vine tomatoes, prawns and rosemary scored with Damascan lemon baked in in Cava and drizzled with salsa verde. Served with garlic potatoes*

**24,50 €.**

## FROM THE LAND

Whole roast 'Spatchcock' chicken marinated with damascan lemon, garlic, capers and rosemary. Served with roast potato and splashed with manzanilla sherry - **20,50 €**

Eva's meatball stew with sausages, beans and a rich tomato sauce - **14,95 €**

Oloroso marinated pork cheeks braised for 4 hours with cumin and paprika topped with roasted almonds and prunes served with cauliflower puree and cinnamon - **16,95 €**

Organic burger of Vejer 'Retinto' beef with caramelised onions served with fried potatoes, salad and homemade tomato ketchup - **10,50 €**

Ottolenghi lamb, potato, cardamom and lime curry served with crushed spiced carrots on lime yoghurt topped with our own harissa marmalade and pistachio. Served with rice - **16,95 €**

Entrecôte steak (organic retinto beef from Vejer) on the grill with Pedro Ximenez sauce, roasted garlic potatoes & black lava salt - **18,95 €**