



APPETIZERS

Creamy Iberian ham croquettes	10€ / 16€
Grilled San Fernando oysters with mild marine marinade	5€ (units)
Tomatoes from Conil, with Flor de Sal and spring onion	12€ / 16€
Semi-cured salted, seasoned sea bass	15€ / 24€
Mixed salad from our organic garden with semi-preserved Melva	16€
Summer vegetables sautéed on a grill in roasted sauce marinade	18€
"Marmitako de Choco" and seafood stew	17€ / 28€
Lobster salpicón served two ways	23€ / 38€

MEAT DISHES

Mature sirloin steak	30€
Loin of Iberian pork	26€
Premium Galician beef chop	64€/Kg.

SIDE DISHES

Caramelized grilled red peppers	15€
Cataria fried potatoes	10€
Lettuce and spring onion salad	8€

*All our products are seasonal and local.
They are subject to availability and quality.*

GRILLED SHELLFISH

"LATITUDE 36°, LONGITUDE 6°"

"Alistado" prawns (2 units)	17€
"Huelva" prawns (2 units)	8€
"Sanlúcar" prawns (2 units)	8€
Grilled Lobster	130€/Kg

GRILLED FISH

"LATITUDE 36°, LONGITUDE 6°"

Rock "Urta"	80€/Kg.
"Bocinegro"	78€/Kg.
"Borriquete"	65€/Kg.
Nape of the "corvinata"	60€/Kg.
Saint Peter's fish	70€/Kg.
Rock red mullets	33€
Rock grouper with "pil pil" sauce	35€
"Sama" (top loin)	35€
Morey	32€

CULINARY LANDSCAPE menu

A journey through the different sea beds (Biotopes) of the coast of Cadiz. Sampling its species and subspecies, exploring the bay, sands, different depths, channels and estuaries.

95€

Bread and various

3€