



APPETIZERS

Creamy Iberian ham croquettes	17€ / 12€
Grilled San Fernando oysters with mild marine marinade	6€ (units)
Grilled Bell Peppers, Spring Onions and tuna	27€ / 16€
Semi-cured salted, seasoned sea bass	26€ / 18€
Grilled morey and 'pil-pil' sauce	24€
Mixed salad from our organic garden with semi-preserved Melva	16€
Tomato from Conil, spring onion and salt flower from San Fernando	16€ / 12€
Spring vegetables sautéed on a grill in roasted sauce marinade	23€
"Marmitako de Choco" and tuna (seafood stew)	29€ / 18€
Salpicon of lobster, roe and coral.	38€ / 24€

MEAT DISHES

Mature sirloin steak	32€
Loin of Iberian pork	28€
Premium Galician beef chop	70€/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)	20€
"Huelva" prawns (2 units)	9€
"Sanlúcar" prawns (2 units)	9€
Grilled Lobster	130€/Kg

GRILLED FISH

"LATITUDE 36°, LONGITUDE 6°"

Rock "Urta"	90€/Kg.
"Bocinegro"	90€/Kg.
"Borriquete"	65€/Kg.
Nape of the "corvinata"	65€/Kg.
Saint Peter's fish	70€/Kg.
Rock red mullets	30€
"Sama" (top loin)	35€

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.

110€

Bread and various

3,5€