

We care about traditional food. Try out the best dishes we chose for you.

Individual tapas or to share with each other

Spanish Iberian ham.....	16.50
Selection of fine cheeses from Cádiz.....	15.50
Filleted salt-cured tuna from Bábate.....	16.50
Spanish omelet	3.....9.90
Potato salad with white prawns.....	3..... 9
Tropical salad with seasonal fruits.....	9.50
Croquettes Puro Arte.....	2..... 9
Fried eggplant with cane honey.....	2.50..... 8
Small beans with Iberian ham.....	3.50..... 12
Barbecue grilled vegetables from the orchard.....	10.50
Snails in almond sauce.....	3..... 9
Prawn omelet.....	2.50
Fried anchovies.....	2.90..... 9.50
Marinated dogfish.....	2.90..... 9.50
Fried cuttlefish.....	3..... 10
Fried pork crackling.....	2.90.....9.50

Stews from aunt Anica (According to the season of the year)

Andalusian cold tomato soup.....	5
Spanish cold tomato soup.....	5.50
Spanish stew with vegetables, beans and meat.....	8.50
Spanish stew with vegetables and meat.....	8.50

Rice dishes

(Price per person, minimum 2 persons)

Mixed paella (Spanish rice dish).....	12
Soupy fish and seafood rice.....	12.50
Rice with vegetables.....	11
Iberian rice.....	12

Fish and seafood from our coast

Fried fish from the bay.....	12.50
Hake with parsley sauce.....	13
Grilled cuttlefish.....	13.50
Tuna from traps in the atlantic coast.....	17
White prawns (100gr) according to market	
Langoustine from Sanlúcar (100gr) according to	

Meat from the mountains of Cádiz

Oxtail in Oloroso wine sauce.....	14.70
Iberian cheek stew.....	13
Mix of grilled iberian meat.....	12.50
Grilled free range meat.....	17

Something sweet

Cream cheese with quince jelly and walnuts.....	4
Homemade rice pudding.....	3.50
Chocolate cake.....	4.5
Artisan ice cream.....	5

Bread and small bread sticks..... 1€ per person

**** Ask for our recommendations. Fish, meat and seasonal products.***

In summer time, taste the products made on our grill