

DINNER



ENTERING COLD

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1 "Salmorejo" (thick, creamy gazpacho served with ham and hard-boiled eggs)		11,00
2 Potatoe salad with prawns	9,00	15,00
3 Pickled monkfish, octopus and prawns "salpicon"	11,00	18,50
4 Candied bluefin tuna belly on fresh tomato of Conil and "piparras" (chillies)		21,00
5 Iberian ham (cut knife)		27,00

ENTERING HOT

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6 Potatoes with red mojo La Loma	12,50
7 Aubergine sticks with cane honey	14,00
8 Crystal prawns, fried egg and roasted peppers	18,00
9 Grilled octopus with "revolcona" potato and chiclano pork rinds	26,00

STEMS, LEAVES AND SPROUTS

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10 Black tomato, fresh burrata, yellow melon and basil oil	17,00
11 Veggie complete with nuts and cereals, with rice, quinoa, avocado, fresh goat cheese, carrot, olives and balsamic vinaigrette with pipes and walnuts	17,00
12 On lettuce, a tomato and Feta cheese salad confit, apple, walnuts and raisins with vinaigrette of honey and mustard	17,00
13 Hearts and smoked salmon, with strawberries, mango and pepper vinaigrette	19,00

POKE BOWL

14 Choose your protein from bluefin tuna, fresh salmon, octopus or heura (100% vegetable origin). Add the cereal you like the most, rice or quinoa. We add avocado, apple, toasted sesame, fresh chives, carrots, red cabbage, cucumber, wakame, chives and cashews. We dress it for you with a lime vinaigrette, sesame and soy.	18,00
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RAW, WILD AND FROM ALMADRABA

15 Red shrimp tartare and acevichado carabinero (150 grs)	26,00
16 Bluefin tuna tartare from almadraba (white loin 150 grs)	26,00
17 Bluefin tuna tataki (unloaded), celeriac and teriyaki sauce	26,00
18 Assorted bluefin tuna dish (tartare/tataki/sashimi)	37,00
19 Duo of mini bluefin tuna tartare (80 grs) and acevichado carabinero (80 grs)	28,00
20 Retinto steak tartare and mustard selection (sirloin, knife cut, 150 grs)	25,00

AMONG SHELLS

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21 Oyster No. 2 Km 0 (unit)	4,00
22 Mussels "a la marinera" or steamed	15,50
23 Mussels "La Loma" (coconut milk, red curry, lime and cilantro)	16,50
24 Clams "a la marinera" steamed or "Fino Vélez"	20,50
25 Wedge shell clams from Chiclana to the "Fino Vélez"	20,50
26 Wedge shell clams from Huelva to the "Fino Vélez"	20,50

OF STRIPPING

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27 Grilled prawns (200 grs.)	26,00
28 Grilled tiger prawns	130,00 €/Kg
29 Large red grilled prawns	170,00 €/Kg
30 Norway lobsters grilled trunk	170,00 €/Kg

FRIED AND OTHER THINGS

	½ Ración	€
31 Shrimp omelets (unit)		2,80
32 Anchovies	9,00	14,00
33 Diced fried tuna marinated in soy and kimchi sauce		17,00
34 Fried salmon cubes in garlic, lemon and parsley		17,00
35 Cuttlefish	13,00	18,00
36 Squid from the bay (500 grams approx.) with fried green peppers and mayonnaise		25,00
37 Fried sea bass served whole		60,00 €/Kg

ON THE FISH PLATE

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38 Baby squid with white rice and black ali oli” (garlic mayonnaise)	19,00
39 Fillet of sea bass with seafood sauce or white sherry wine	23,50
40 Fillet of snapper with seafood sauce or white sherry wine	23,50
41 Grilled bluefin tuna Tarantelo	26,00
42 Grilled bluefin tuna belly	28,00
43 Squid from the bay of Cadiz	65,00 €/Kg

WHOLE PIECE OPEN TO THE BACK ROASTED AT CONTROLLED MIXED TEMPERATURE MAXIMUM JUICINESS

	€
44 Sea bass	60,00 €/Kg
45 Sole	65,00 €/Kg
46 Snapper	65,00 €/Kg
47 Turbot (open at the table by our room service)	55,00 €/Kg

Possible accompanying garnishes

48 Green salad	6,00
49 Homemade fries	6,00
50 Grilled fresh vegetables	8,00
51 Baked potato with sautéed peppers	8,00

ON THE PLATE OF MEATS

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52 Retinta beef burger with arugula, tomato, red onion, guacamole and melted cheddar	18,00
53 Wok of Iberian secret with vegetables and fresh rosemary	21,00
54 “De la Janda, km 0” beef steak (300 grs)	24,00
55 Retinta beef tenderloin with sautéed baby potatoes	29,00

CHILDREN’S MENU

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56 Chicken nuggets with chips and salad	10,00
57 Hot dogs with chips	10,00
58 Fried fish “Gallo” with potatoes and fried egg	15,00
59 Homemade breaded chicken breast scallops, egg and french fries	16,00
60 Iberian pork fillets with mashed potatoes and cherry tomatoes	18,00

DESSERTS the ones we make at home

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61 Natural pineapple carpaccio with coconut ice cream	6,00
62 Lemon sorbet	6,00
63 Chocolate cake with vanilla ice cream	7,50
64 Creamy baked cheesecake	8,50
65 Sor Chiclana (almond, orange and chocolate ice cream) Ice cream Nestlé	8,50

Bread

VAT INCLUDED

2,50 € p/persona

celiacs

celiacs and Company

For our celiac or intolerant clients, we select some options that are gluten-free in origin. The characteristics of our kitchen prevent us from guaranteeing, that said dishes are free from possible contamination crusade, after our manipulation.

Dishes marked with an asterisk (*) have not been prepared in our kitchen and are specified as 100% gluten free.

If the degree of celiac disease is very severe, please, we advise you to inform the room staff. In this case we also recommend that you adjust your order to the products marked with this asterisk (*).

STARTERS

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1C	Gazpacho (andalusian cold vegetables soup) and cucumber slice (*)	6,00
2C	Zucchini cream with feta cheese stumbles (cold dish) (*)	7,00
3C	Pumpkin and carrot cream with croutons (*)	7,00
4C	Octopus leg with tomato fry and piquillo peppers (*)	25,00
5C	Iberian ham (cut knife)	26,00

TO THE STEAM AND THE MOMENT

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6C	Mussels with salt, bayleaf and lemon	15,00
7C	Clams or wedge shell clams with salt, bayleaf and lemon	20,00

FROM THE SEA

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8C	Supreme salmon with mushrooms, garlic and butter	22,00
9C	Tuna taco with onions with white wine	25,00

FROM THE LAND

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10C	Stewed Iberian pork cheek	20,00
11C	Sirloin of scalloped retinto, in Port sauce	28,00

DESSERTS

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12C	Curd (*) with sugar or flower honey	4,00
13C	Sliced melon from the Conil garden	5,00