

english

ENTERING COLD

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1 Glass of fresh "gazpacho"(andalusian cold vegetables soup) and cucumber slice		6,00
2 "Salmorejo" (thick, creamy gazpacho served with ham and hard-boiled eggs)		10,00
3 Potatoes in olive oil, dressed with bullet tuna	6,00	10,00
4 Potatoe salad with prawns	8,00	14,00
5 Roasted peppers with bullet tuna	8,00	15,00
6 Pickled monkfish, octopus and prawns "salpicon"	10,00	18,00
7 Candied bluefin tuna belly on fresh tomato of Conil and "piparras" (chillies)		20,00
8 Iberian ham (cut knife)		26,00

ENTERING HOT

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9 Fried green peppers	7,50
10 Potatoes with our ali oli	12,00
11 Potatoes with red mojo La Loma	12,00
12 Aubergine sticks with cane honey	13,50
13 Crystal prawns, fried egg and roasted peppers	17,00
14 Grilled octopus with "revolcona" potato and chiclanero pork rinds	25,00

STEMS, LEAVES AND SPROUTS

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15 Black tomato, fresh burrata, yellow melon and basil oil	16,00
16 On lettuce, a tomato and Feta cheese salad confit, apple, walnuts and raisins with vinaigrette of honey and mustard	16,00
17 Our avocado salad with prawns, apple and pink sauce	16,00
18 On Raf tomato slices, chives, melva and black olives	16,00
19 Veggie complete with nuts and cereals, with rice, quinoa, avocado, fresh goat cheese, carrot, olives and balsamic vinaigrette with pipes and walnuts	17,00
20 Hearts and smoked salmon, with strawberries, mango and pepper vinaigrette	18,00

POKE BOWL

21 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

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22 Red shrimp tartare and acevichado carabinero (150 grs)	26,00
23 Bluefin tuna tartare from almadraba (white loin 150 grs)	26,00
24 Bluefin tuna tataki (unloaded), celeriac and teriyaki sauce	26,00
25 Assorted bluefin tuna dish (tartare/tataki/sashimi)	36,00
26 Duo of mini bluefin tuna tartare (80 grs) and acevichado carabinero (80 grs)	28,00
27 Retinto steak tartare and mustard selection (sirloin, knife cut, 150 grs)	25,00

AMONG SHELLS

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28 Oyster No. 2 Km 0 (unit)	3,50
29 Mussels "a la marinera" or steamed	15,00
30 Mussels "La Loma" (coconut milk, red curry, lime and cilantro)	16,00
31 Clams "a la marinera" steamed or "Fino Vélez"	20,00
32 Wedge shell clams from Chiclana to the "Fino Vélez"	20,00
33 Wedge shell clams from Huelva to the "Fino Vélez"	20,00

OF STRIPPING

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34	Grilled tiger prawns	130,00 €/Kg
35	Grilled prawns (200 grs.)	26,00
36	Large red grilled prawns	170,00 €/Kg
37	Norway lobsters grilled trunk	170,00 €/Kg

PASTA AND EGGS

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38	Fried eggs with Iberian ham, potatoes and peppers	14,00
39	Fried eggs with potatoes and roasted carabinero with its coral (2 pieces)	38,00
40	Farfalle with Thai sauce, clams and prawns	20,00
41	Black spaghetti "a la marinera" with bluefin tuna and fresh salmon	20,00

FRIED AND OTHER THINGS

½ Ración

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42	Shrimp omelets (unit)	2,50
43	Cuttlefish	9,00 14,00
44	Anchovies	9,00 14,00
45	Dogfish	9,00 14,00
46	Baby squid	9,00 14,00
47	Fish "Gallo"	9,00 14,00
48	Squid	13,00 18,00

SPECIAL FRIES

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49	Fried sea bass served whole	55,00 €/Kg
50	Diced fried tuna marinated in soy and kimchi sauce	16,00
51	Fried salmon cubes in garlic, lemon and parsley	16,00
52	Squid from the bay (500 grams approx.) with fried green peppers and mayonnaise	24,00

ON THE FISH PLATE

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53	Sardines (unit)	3,00
54	Baby squid with white rice and black ali oli" (garlic mayonnaise)	18,00
55	Fillet of sea bass with seafood sauce or white sherry wine	23,00
56	Fillet of snapper with seafood sauce or white sherry wine	23,00
57	Grilled bluefin tuna Tarantelo	25,00
58	Grilled bluefin tuna belly	28,00
59	Squid from the bay of Cadiz	65,00 €/Kg

WHOLE PIECE OPEN TO THE BACK ROASTED AT CONTROLLED MIXED TEMPERATURE

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MAXIMUM JICINESS

60	Sea bass	55,00 €/Kg
61	Sole	60,00 €/Kg
62	Snapper	60,00 €/Kg
63	Turbot (open at the table by our room service)	50,00 €/Kg

Possible accompanying garnishes

64	Green salad	5,00
65	Homemade fries	5,00
66	Grilled fresh vegetables	7,00
67	Baked potato with sautéed peppers	7,00

ON THE PLATE OF MEATS

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68 Grilled Iberian pork loin with sautéed baby potatoes	20,00
69 Wok of Iberian secret with vegetables and fresh rosemary	20,00
70 "De la Janda, km 0" beef steak (300 grs)	23,00
71 Retinta beef tenderloin with sautéed baby potatoes	28,00

BURGUER

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72 Choose between 100% retinto burger, breaded chicken breast or vegan burger of heura (100% vegetable origin)	
On the plate: Your chosen meat plus 2 fried eggs with potatoes (without bread)	15,00
Between bread and bread with chips:	
Classic: Your chosen meat plus lettuce, fresh tomato and onion	16,00
Cheese: Your chosen meat plus lettuce, fresh tomato, onion and melted cream cheese	16,50
Complete: Your chosen meat plus lettuce, tomato, onion, cream cheese and fried egg	17,00

IN PAELLA

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73 Black rice of cuttlefish with prawns and "ali oli" (garlic mayonnaise)	20,00 €/pers.
74 Dry rice of ribs and Iberian pork prey	20,00 €/pers.

IN CASSEROLE

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75 Mellow sailor rice with peeled seafood	20,00 €/pers.
76 Rice with large red prawns (Served with broth)	28,00 €/pers.
77 Rice with Norway lobsters (Served with broth)	29,00 €/pers.
78 Mellow rice with lobster (for order)	100,00 €/Kg.

CHILDREN'S MENU

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79 Chicken nuggets with chips and salad	10,00
80 Hot dogs with chips	10,00
81 Espaguetti with butter	10,00
82 Espaguetti with tomatoe sauce	13,00
83 Espaguetti Bolognaise	13,00
84 Fried f"Gallo" with potatoes and fried egg	15,00
85 Homemade breaded chicken breast scallops, egg and french fries	15,00

DESSERTS the ones we make at home

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86 Sliced melon from the Conil garden	5,00
87 Bowl of freshly cut watermelon cubes	5,00
88 Natural pineapple carpaccio with coconut ice cream	6,00
89 Lemon sorbet	5,50
90 Baked apple on cinnamon cream and Pedro Ximénez	6,00
91 Rice with coconut milk, crispy muesli and ice cream	6,00
92 Cold lemon cream, cookies and Maria biscuit ice cream	6,50
93 Chocolate cake with vanilla ice cream	7,00
94 Creamy baked cheesecake	8,00
95 Sor Chiclana (almond, orange and chocolate ice cream) Ice cream Nestlé	8,00

Bread 2,00 € per person

VAT INCLUDED

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