



Starters

●●●●	Special savoury cake style bread with Cheese and anchovies	3,75€
●●●	Special savoury cake style bread with Salmorejo and cured ham	3,75€
●●	Special savoury cake style bread with Roquefort cheese	3,75€
	Spanish cured ham.....	18,00€
●●	Cured Pork Loin	22,00€
●	Cheese made with sheep's milk.....	15,00€
●●	Iberian Assortment: Spanish cured ham, cheese and cured pork loin	22,00€
●	Sautéed baby broad beans with cured ham.....	12,00€
●●	Shrimp in garlic sauce	16,00€
●●●	Octopus Galician style.....	18,00€
●●●●	Scorpionfish pâté.....	10,00€
●●	Cod Roe Seasoned with oil and vinegar.....	10,00€
●●●●●●	Spanish Potato Salad with peas, carrots, tuna and mayonnaise	10,00€
●●●●●	Seafood cocktail.....	10,00€
●●●●	Boiled Potatoes with garlic mayonnaise.....	9,00€
●●	White shrimp (steamed or grilled)	22,00€
●●	King Prawns (steamed or grilled)	22,00€
●●	Chistorras (spicy, long, thin sausages)	9,00€
●●●	Rice-blood sausages.....	9,00€
●	Fresh Anchovies marinated in vinegar & oil.....	10,00€
●●	Fried Potatoes with spicy sauce.....	6,00€
●●●●	Fried Potatoes with 4 sauces (garlic mayonnaise, Bbq, Brandy & Roquefort in separate bowls) ..	7,00€
●●	Viscount (Shrimp with mushrooms & cured ham with garlic)	16,00€
●●	Marinated Mussels.....	12,00€
●●●●	Mussels with sweet red pepper and mayonnaise	13,00€
	Grilled mushrooms with Spanish cured ham	12,00€
●●●●●	Clams "Tragabuche" style with a special white sauce made with garlic, cured ham and shrimp	22,00€
●●●●	Clams Marinara style	22,00€

Bread per person 0,70€
PRICES INCLUDE VAT



Salads

	Green Salad (for one)	4,00€
● ●	Mixed Salad (for one)	6,00€
	Green Salad	5,50€
● ●	Mixed Salad	8,00€
● ● ● ● ●	"Tragabuche" Salad – assortment of lettuces, anchovies & Thousand Islands style sauce	9,00€
	Lettuce Hearts	7,00€
● ●	Lettuce Hearts with anchovies	8,50€
●	Lettuce Hearts with Roquefort	8,50€
● ● ●	Lettuce Hearts with Anchovies and Roquefort	9,00€
	Lettuce Hearts Cordoba style (served with warm oil and garlic)	7,00€
● ● ●	Sweet Grilled red peppers with Melva (similar to Tuna fish) and King Prawns	12,00€

Soups and Creams

● ● ●	Consomé - Chicken Broth with diced cured ham and hard-boiled egg (small bowl)	4,00€
● ● ● ●	Picadillo soup - Same as above with rice (Large bowl)	6,50€
	Stew of the Day	8,00€
● ●	- Berza (Andalusian stew with chickpeas & white beans, blood sausage & chorizo)	
● ●	- Menudo (Tripe Andalusian style with chickpeas)	
	Gazpacho – cold soup (made with tomatoes, cucumber, green pepper, garlic,	
●	bread, olive oil & vinegar)	4,00€
	Salmorejo – cold cream (made with tomatoes, bread, olive oil, garlic and garnished	
● ● ●	with diced hard-boiled egg and cured ham)	4,50€



Eggs

				Scrambled eggs “Tragabuche” style (Cod, wild mushrooms and shrimp).....	10,50€
				Scrambled eggs with Cod	10,00€
				Scrambled eggs with Wild Mushrooms	9,00€
				Scrambled eggs with tender, green asparagus and cured ham	10,00€
				Scrambled eggs with baby broad beans and cured ham	11,00€
				Scrambled eggs with cured ham	9,00€
				Scrambled eggs with Shrimp	12,00€
				Scrambled eggs farmhouse style (Chistorra (spicy sausage), Bacon, Onions & Potatoes)	10,00€
				Fried eggs & potatoes with cured ham.....	10,00€
				Fried eggs & potatoes with chistorra (spicy sausages).....	10,00€

Gilthead Seabream Fillet
(a type of Gold Snapper from the Bay of Cadiz)

Fish

				Gilthead Seabream Fillet Rota style (tomatoes, onion, red & green peppers)	15,00€
				Gilthead Seabream Fillet with clams, shrimp & tender, green asparagus	16,00€
				Gilthead Seabream Fillet with a leek sauce	15,00€
				“Tragabuche” Gilthead Seabream Fillet with clams, shrimp and cured ham	16,00€
				Gilthead Seabream Fillet with a Brandy sauce	16,00€
				Grilled Gilthead Seabream Fillet	16,00€
				Cod in Green Sauce (clams, shrimp & parsley)	18,00€
				Cod with leek sauce	18,00€
				Grilled Cod	17,00€
				Megrim fish with Minier sauce (lemon and caper sauce).....	16,00€
				Grilled Megrim fish	16,00€
				Breaded Megrim fish.....	14,00€
				Grilled Sea Bream.....	15,00€
				Grilled Cuttlefish	15,00€



“Retinto” is a special breed of cow from the region of Cadiz

Meats

	Grilled tenderloin	20,00€
	Tenderloin Castellana Style (mushrooms, bacon, and cured ham).....	22,00€
	Tenderloin with Roquefort sauce	22,00€
	Tenderloin with peppercorn sauce.....	22,00€
	Tenderloin with Brandy sauce	22,00€
	Tenderloin with sweet sherry sauce.....	22,00€
	Tenderloin with leek sauce.....	22,00€
	Grilled Sirloin steak.....	17,00€
	T-bone steak (min. 2 people).....	36,00€
	Tenderloin medallions (min. 2 people).....	44,00€
	Suckling Lamb cutlets.....	16,00€
	Lamb Gizzard.....	16,00€
	Leg of Lamb.....	22,00€
	Lamb’s shoulder	24,00€

Desserts / Pudding

	Ice Cream with Sweet Sherry.....	6,50€
	Homemade Creme Caramel.....	4,00€
	Egg custard	4,00€
	Rice pudding	4,00€
	“Tocino de cielo”- Spanish Creme Caramel	5,00€
	Almond cake.....	4,50€
	Chocolate cake.....	4,50€
	“Grandma’s” Cake (vanilla custard/pudding, chocolate custard/pudding and biscuits/cookies).....	4,50€
	Cheesecake	4,50€
	Pistachio Cheesecake.....	5,50€
	Fresh Seasonal Fruit	4,00€
	Lemon sorbet	4,50€
	Figs in Moscatel (sweet) wine	4,50€
	Fig cake	4,50€
	Ice-cream (Strawberry, Vanilla, Chocolate).....	5,50€
	Creamy yoghurt with “Tocino de cielo” (Spanish Creme Caramel).....	5,00€