

STARTERS

Galician Mussels in Oloroso

Steamed and perfumed with Oloroso sherry, served with piparra vinaigrette and fresh tomato

14.00€

Clams in white wine

Fresh clams slowly cooked in white wine, enhancing their natural and delicate flavour.

24.00€

White Prawns al Pil-Pil

Huelva prawns sautéed in olive oil with sliced garlic and chilli

28.00€

Andalusian Gazpacho with King Crab

Traditional cold tomato soup, served with king crab meat

12.00€

Scarlet Prawn Croquettes with Tartare

Golden croquettes filled with their own carabinero tartare

16.00€

Crispy Prawns with Honey and Habanero

Ivory prawns in light tempura, served with a sweet and spicy sauce

24.00€

Crispy Baby Squid with Black Mayonnaise

Battered and fried, served with black ink mayonnaise and a touch of lime

18.00€

Beetroot Carpaccio with Burrata

Thinly sliced beetroot with creamy burrata, dressed with orange oil

16.00€

SALADS

Malva Salad

Salad with prawns, tomatoes, radishes, and Caesar dressing

18.00€

Salad with Bonito and Pickled Onion

Classic cold salad with pickled mayonnaise, northern bonito, and pickled onion

12.00€

Seasonal Tomatoes with Basil

Fresh seasonal tomato salad with tender basil shoots and onion

12.00€

Charcoal-Roasted Peppers

Sweet peppers roasted over our grill, with charred skin and a smoky flavour

8.00€

Fresh Lettuce with Avocado and Spring Onion

Crispy leaves with fresh avocado and mild spring onion

14.00€

Fried Potatoes with Padrón Peppers

Homemade and golden, served with sautéed Padrón peppers.

8.00€

White Asparagus with Vinaigrette

Northern asparagus, served cold with classic vinaigrette

8.00€

Servicio de pan artesano 3€, se cobrará por comensal.

RAW AND NATURAL

Tuna Tartare with Avocado

Chopped red tuna with avocado and pickles, delicately seasoned

26.00€

Red Tuna Sashimi with Salmorejo

Clean cuts of red tuna served with yellow tomato salmorejo

24.00€

Tuna Belly with Sweet Tomato and Breadcrumbs

Red tuna belly with confit tomato, black olives, and crispy breadcrumbs

24.00€

Red Prawn Carpaccio with Onion

Thin slices of red prawn with lime and red onion compote

32.00€

Aged Beef Slices with Truffle

Thin cut of aged beef with smoked cheese, truffle, and carasau bread

22.00€

Iberian Ham with Bread, Oil, and Tomato

Hand-sliced acorn-fed jamón ibérico with rustic bread, extra virgin olive oil, and fresh tomato

32.00€

Steak Tartare with Crystal Bread

Sirloin tartare prepared to order, served with thin, crispy pan de cristal toasts

24.00€

OYSTERS

Gillardeau Oyster, Natural

Served natural, with all the intensity of the sea

7.00€

Amélie Natural Oyster

Firm texture and balanced flavour, served without dressings

6.00€

SAUCES

Ponzu

Light, citrus-based sauce inspired by Japanese cuisine

Bloody Mary

A salty and spiced twist on the classic cocktail

Yellow chili

Spicy and fruity touch of Peruvian chili

2.00€



MAIN DISHES

Cod Pil-Pil with Vegetables

Loin of cod in a warm emulsion of olive oil, garlic, and chilli, served with sautéed seasonal vegetables

28.00€

Black Cod with Miso

Alaskan black cod glazed with miso, silky in texture and full of flavour

32.00€

Braised Baby Squid with Pumpkin and Puntalette Risotto

Grilled baby squid with squid sauce, served over pumpkin and puntalette risotto

16.00€

Slow-Cooked Chicken with Pesto and Pak Choi

Chicken breast cooked at low temperature, served with herb pesto and braised pak choi

26.00€

Rossini Sirloin with Truffle Parmentier

Seared sirloin with foie gras, served over truffle-infused potato parmentier

38.00€

Lamb with Potatoes and Padrón Peppers

Tender lamb chops with diced potatoes and sautéed Padrón peppers

34.00€

Gnocchi with Truffle Cream

Soft potato pasta served with a smooth truffle cream

16.00€

GRILLED MEATS

Whole Coquelet Chicken

Coquelet weighing 500–600 g, marinated and grilled.

28.00€

Beef Tenderloin

Clean cut of national tenderloin. Grilled to perfection, with resting time before serving.

32.00€

Tomahawk

Beef rib with long bone. Served after slow cooking and final grilling.

84.00€ / kg

Cowboy Steak (600 g)

Aged boneless beef chop. Thick cut, intense grill marks, and just the right resting time.

64.00€

SEA TO GRILL SELECTION

Grilled Sardines

Eight fresh whole sardines, cooked over direct heat. Aiming for crispy skin and juicy texture. Finished with sea salt.

12.00€ - 8 pcs.

Red Prawn

Three large prawns grilled with the head on. A high-value product, briefly cooked to preserve iodine and creamy texture.

64.00€ - 3 pcs.

Sanlúcar Prawns

Sanlúcar prawn, size G. Grilled over live coals, with head. Natural sweetness and firm texture.

68.00€ - 5 pcs.

White Prawn

Twelve units of national white prawn, quickly grilled. Tender, flavorful, perfect for sharing.

32.00€ - 12 pcs.

Grilled Carabinero

Whole large carabinero. Grilled precisely to highlight its iodized juice. The head is essential in the serving.

36.00€

Charcoal Sea Bass (Small / Big)

Whole sea bass grilled in the traditional style. Golden skin, juicy flesh. Cut at the table to the customer's liking.

45.00€ / kg (small)

48.00€ / kg (big)

Grilled Sole

Whole sole cooked on the grill. Deboned at the table if requested by the customer.

56.00€ / kg

Grilled Turbot

National turbot cooked skin-side down. Filleted at the table upon customer request.

50.00€ / kg

Grilled Octopus

Tentacle of octopus previously cooked and finished on the grill. Served with our special sauce, with a spicy and light profile.

28.00€

Dorada (Gilthead Sea Bream)

Whole gilthead sea bream, grilled until the skin is golden and crisp. Juicy and mild-flavored, filleted at the table if requested.

48.00€

Red Snapper

Firm, white-fleshed red snapper, grilled whole over open flame. Clean, slightly sweet flavor, perfect for sharing.

56.00€

Meagre

Delicate meagre fish, cooked whole on the grill for a tender, moist texture and subtle, elegant taste.

48.00€

Hake

National hake, grilled simply with sea salt to preserve its flaky, buttery texture. Served whole and filleted at the table if requested.

61.00€

FISH OF THE DAY

Ask your waiter for today's selection and price.