

APPETIZERS

- * Acorn-fed Iberian ham with crushed tomato and olive oil toast 17,00 €
- * Pure sheep cheese with angel hair and red fruit jam 12,00 €
- * Author croquettes (5 units) 11,90 €
- * Sardine toast based on avocado and dried tomato 9,40 €
- * Platter of special anchovies "LaHerre" (12 units) 22,00 €
- * Red tuna tartare marinated in soybeans, exotic fruit and pine nuts 12,90 €
- * Sauteed mushrooms and prawns cooked with PX wine 12,20 €
- * Aubergine millefeuille with goat cheese and cane honey sauce 10,20 €

SALADS

- * Tomato carpaccio with fresh octopus salad 11,20 €
- * Traditional tuna salad with chamomile olives and fried egg 9,95 €

RICE AND PASTA

- * Goat cheese and mushroom risotto with truffle 11,50 €
- * Chicken cannelloni with garlic bechamel and teriyaki sauce 10,90 €
- * Pear fagotini with Thai sauce 11,95 €

MEATS

- * Iberian cheek in sweet wine based on mashed potatoes 11,95 €
- * Bull's tail with mint 13,40 €
- * Iberian pork cooked at low temperature with whiskey cream and Iberian ham 12,95 €
- * Lamb chops with garlic 13,60 €

SEA PRODUCTS

- * Cod with tomato fry and fake aioli skin 12,70 €
- * Roasted octopus on a potato base with spicy sauce 11,95 €
- * Hake with 'sanluqueña' sauce and prawns 13,25 €
- * Fried squid with black flake salt 16,45 €

Ask our waiters for the fresh fish of the day from our fish market.

DESSERTS

- * Death by chocolate 7,50 €
- * Toffee coulant and vanilla ice cream 7,20 €
- * Cheese cake with red fruit jam 7,00 €
- * Reconstruction of grandmother's cake 6,90 €
- * French toast with rice pudding and nougat ice cream 7,00 €
- * Apple flute with vanilla and cinnamon cream 6,40 €
- * Ice cream cup (chocolate, strawberry, vanilla nougat) 6,50 €

- * Bread and picks are offered per person, if you do not want this service, please let us know 1,80 €