

STARTERS

	PORTION
COLD TOMATO SOUP "SALMOREJO" with ham& egg	6,25
SEAFOOD COCKTAIL	12,50
RED PRAWN TARTARE with grilled head, wasabi pearls & tobiko roe	19,00
RED SEAFOOD CEVICHE with tortilla chips	12,50
GRILLED ZAMBURIÑA CLAM (2 u.)	9,60
GARLIC PRAWNS	18,90
GRILLED AUBERGINE with romescu sauce	7,50
STUFFED ARTICHOKE HEARTS filled with seafood béchamel, wood oven-roasted and Parmesan au gratin (4 u.)	8,80

OUR CLASSICS

	1/2	PORTION
SHRIMP AND POTATO SALAD with mayo dressing	7,15	11,50
LOBSTER AND PIQUILLO peppers paté	9,50	16,50
CLAMS à la marinière or in sherry wine (300 g.)		25,00
NOODLES with clams and prawns		15,75
GRILLED GALICIAN MUSSELS		15,75
POTATO OMELETTE "COULANT" with caramelised onions and garlic mayo sauce		8,00
SCRAMBLED COD with onions and deep fried potatoes		16,50
ACORN FEED IBERIAN PREY in a homemade stew (Price per 500 g.)		40,00

TOASTS, BITES & TACOS

DEEP FRIED SHRIMPS TACO with mexican salad and kimchee sauce	4,80
TUNA TACO with guacamole and chipotle sauce	4,80
ANCHOVIES TOASTS dried and marinated on a piparra peppers mousse (2 u.)	5,25
RAW TUNA TOASTS with wakame salad and kimuchi sauce (2 u.)	6,50
ALMADRABA SEMI-DRIED TUNA TOASTS on Payoyo cheese cream and sun-dried tomato vinaigrette (2 u.)	6,50
ALMADRABA TUNA MINI CROISSANT with spicy - crunchy mayo	5,00

SALADS & COLD PLATES

	1/2	PORTION
POTATO SALAD with garlic prawns carpaccio	7,90	14,70
TOMATO SALAD with garlic and olive oil dressing		8,00
CHARCOAL-ROASTED PEPPERS with spring onion, albacore loin and olive oil		15,50
LETTUCE HEARTS SALAD with candied piquillo peppers and albacore loin		14,90
TUNA COOKED IN SEAWATER with seasonal tomato and extra virgin olive oil	8,00	15,00
CAESAR SALAD with grilled chicken, grated parmesan cheese and our homemade dressing (Recommended for 2 people.)		11,00

100% RED WILD TUNA

ALMADRABA - GADIRA

CATCH 2025

DRIED SIRLOIN (50g./100 g.)	5,00 10,00
TUNA NIGIRI and seaweed (1u.) (Dry)	5,80
HAM Raw tuna marinated with pork fat (Dry)	20,00
GRILLED RIBS served with rice seasoned with ginger, garlic and lime (Semi-fatty)	19,00
GRILLED TARANTELO with wakame salad and sesame seeds (Semi-fatty)	27,50

MIX RAW TUNA

Tartar, Sashimi, Tataki and spicy Loin with japanese mayo,
chinese celery noodles
and garlic and almond mousse
(Recommendation: share for 2 people)

PORTION 40,00

SEMI - CURED WHITE LOIN (Descargado)
marinated on charcoal oil and wakame salad (Dry)

WHITE LOIN SASHIMI (Descargado)
with japanese mayo (Dry)

BLACK LOIN TATAKI (Descargamento)
served with chinese celery noodles and soy and
herbs vinaigrette (Dry)

1/2 18,00 | PORTION 29,50

TUNA TARTAR
with garlic and almond mousse (Dry)

PORTION 25,00

PRICES IN EUROS. 10% VAT INCLUDED.

OUR RICE

MINIMUM 2 PEOPLE
UNTIL 16:30

CREAMY SEAFOOD RICE	p.p.16,25
SEÑORITO RICE. Baked seafood rice.	p.p.14,20
BAKED BLACK RICE with squids	p.p.19,00
BAKED RED PRAWNS AND CUTTLEFISH RICE	p.p.30,00
CREAMY WHITE TUNA LOIN RICE with Sherry wine (Manzanilla)	p.p.18,50
ZAMBURIÑAS AND PRAWNS FIDEUÀ	p.p.18,25
UNTIL 16:30 AND FROM 20:30 TO 23:00	
GREEN SAUCE RICE with clams and prawns	p.p.16,80

CHARGRILLED MEAT

Josper®

IBERIAN PORK PREY (Price per 500 g.)	40,00
LIMUSIN BEEF SIRLOIN with deep fried potatoes and piquillo peppers (200 g.)	32,00
PREMIUM BURGER of limusin beef with goat cheese, crunchy bacon and special sauce (200 g.)	14,50
RETINTO BEEF STEAK with french fries (Price per 300 g.)	29,00
BLACK ANGUS RIBS slow-cooked and flame-glazed	18,00

ORDER IN ADVANCE

NATIONAL OR CANADIAN LOBSTER
PAELLA, CHARGRILLED, BOILED OR GRIDDLED

OUR FISHMONGER

FRIED FISH "PESCAÍTO FRITO"

CROQUETTES
of vieiras clams and ham (8u.)
PORTION 14,00€

SHRIMP FRITTER
OMELETTE (1u.)
2,75€

SLICED CUTTLEFISH
1/2 9,00€ | PORTION 17,00€

SEA BASS
diced and lemon marinated
PORTION 17,50€

ROOSTERFISH
PORTION 15,75€

ASK FOR OUR DAILY FRESH FISH
OR CHECK OUR DISPLAY

RAW

MAUGER OYSTER
FROM NORMANDY
(Unit)
4,50

SEAFOOD

BOILED, CHARGRILLED OR GRIDDLED

SCARLET SHRIMP (Price per 100 g.)	15,00
HUELVA WHITE PRAWNS (Price per 100 g.)	16,75
KING PRAWNS (Price per 100 g.)	15,00

AND ALSO...

GRIDDLED SEA BASS FILLET (Price per 250 g.)	24,25	GRIDDLED SMALL MONKFISH with grilled potatoes, garlic and olive oil (Price per 500 g.)	27,50
GRIDDLED AMBERJACK FILLET (Price per 250 g.)	24,25	TRASMALLO CUTTLEFISH griddled with parsley and garlic sauce (Price per 500 g.)	23,60
TURBOT Griddled (Price per 500 g.)	45,00	COD LOIN in parsley sauce or griddled (250 g.)	30,45
SOLE Griddled (Price per 500 g.)	38,00	WILD SEABASS OR GILT-HEAD gaditanian fried or open in half and griddled (Price per 500 g.)	38,00
SEABASS OR GILT-HEAD from the marshes, gaditanian fried or open in half or GriddleD (Price per 500 g.)	26,25	SNAPPER OR SEA BREAM from our bay, fried or griddled (Price per 500 g.)	42,50
COD KOKOTXAS in parsley sauce	28,00		

KITCHEN SERVICE: 13:00 TO 16:30 HR & 20:00 TO 23:30-24:00 HR.
BREAD SERVICE 0,90€/ PER PERSON

OUR FISH AND SEAFOOD SERVED IN OUR RESTAURANT ARE AFFECTED BY THE LAW 1420/2006 FROM THE
1ST OF DECEMBER OVER PEVENTION OF ANISAKIS.
ALL OUR PRODUCTS FORM THE SEA ARE CATCH ON SUSTAINABLE FISHING METHODS.