

# STARTERS

	PORTION
COLD TOMATO SOUP "SALMOREJO" with ham & egg	6,50
SEAFOOD COCKTAIL	12,50
RED PRAWN TARTARE with grilled head, wasabi pearls & tobiko roe	20,00
RED SEAFOOD CEVICHE with tortilla chips	12,50
GRILLED ZAMBURIÑA CLAM (2 u.)	9,60
STUFFED ARTICHOKE HEARTS filled with seafood béchamel, wood oven-roasted and Parmesan au gratin (4 u.)	10,00
GRILLED AUBERGINE with romesco sauce	7,50

# SALADS & COLD PLATES

	1/2	PORTION
WARM POTATO SALAD with garlic prawn 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
CAESAR SALAD with grilled chicken, grated parmesan cheese and our homemade dressing (Recommended for 2 people.)		11,00

# 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
NOODLES with clams and prawns		15,75
GARLIC PRAWNS		18,90
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 & TACOS

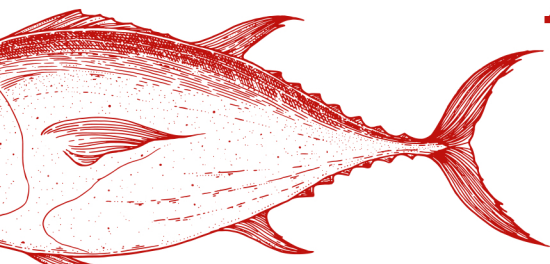
DEEP FRIED SHRIMPS TACO with mexican salad and kimchee sauce	5,00
TUNA TACO with guacamole and chipotle sauce	5,00
ANCHOVIES TOASTS dried and marinated on a piparra peppers mousse (2 u.)	5,25
ALMADRABA TUNA TOASTS with wakame salad and Kimuchi sauce (2 u.)	6,50

## XIX RED WILD

### TUNA DAYS

ALMADRABA - GADIRA

CATCH 2026



Every spring, for more than a decade, we have celebrated a unique culinary experience centred around Red Wild Almadraba tuna.

Since our beginnings in 2006, we have had the privilege of sharing with you the beauty and incomparable flavour of this true treasure of the sea.

We invite you to be part of this gastronomic journey, where Red Wild Almadraba tuna takes centre stage. Discover its magic and let yourself be carried away by an experience that pays tribute to tradition, excellence and a passion for fine dining.

Please consult our menu to discover our dishes and learn more about the art of ronqueo, the traditional carving of Red Wild Almadraba tuna.

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW.  
WE OFFER DISHES SUITABLE FOR COELIACS AND AN ALLERGEN MENU IS AVAILABLE.  
TO HELP REDUCE FOOD WASTE, WE OFFER THE OPTION TO TAKE AWAY ANY UNFINISHED FOOD.

PRICES IN EUROS. 10% VAT INCLUDED

# OUR RICE

MINIMUM 2 PEOPLE  
UNTIL 16:30

CREAMY SEAFOOD RICE with clams, red prawns & squid	p.p. 17,00
SEÑORITO RICE baked with red prawns, white white fish & mussels	p.p. 15,00
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
CREAMY RUSTIC RICE with iberian pork cheek	p.p. 17,00
<b>UNTIL 16:30 AND FROM 20:00 TO 23:00</b>	
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.)	30,00
BLACK ANGUS RIBS slow-cooked and flame-glazed (300 g.)	22,00

**ORDER IN ADVANCE**  
**NATIONAL OR CANADIAN LOBSTER**  
RICE, CHARGRILLED, BOILED OR GRIDDLED

# OUR FISHMONGER

## FRIED FISH "PESCAÍTO FRITO"

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

SEA BASS  
diced and lemon marinated  
PORTION 17,50€

HAKE IN TEMPURA  
PORTION 17,50€

CROQUETTES  
of vieiras clams and ham (8u.)  
PORTION 16,00€

SHRIMP FRITTER  
OMELETTE (1u.)  
2,90€

**ASK FOR OUR DAILY FRESH FISH  
OR CHECK OUR DISPLAY**

## RAW

MAUGER OYSTER  
FROM NORMANDY  
(Unit)  
4,50

## SEAFOOD BOILED | GRILLED | CHARGRILLED

SCARLET SHRIMP (Price per 100 g.)	15,00
HUELVA WHITE PRAWNS (Price per 100 g.)	12,50
KING PRAWNS (Price per 100 g.)	15,00

## AND ALSO...

COD LOIN in parsley sauce or griddled (250 g.)	30,00	HAKE in parsley sauce with prawns & clams or griddled	23,50
TRASMALLO CUTTLEFISH griddled with parsley and garlic sauce (Price per 500 g.)	25,00	GRIDDLED SMALL MONKFISH with grilled potatoes, garlic and olive oil (Price per 500 g.)	27,50
COD KOKOTXAS in parsley sauce or in Pil Pil Sauce	28,00	SEABASS OR GILT-HEAD from the marshes, gaditanian fried or open in half or Griddled (Price per 500 g.)	30,00
TURBOT Griddled (Price per 500 g.)	45,00	WILD FISH RED MULLET, RED SEA BREAM, MEAGRE, REDBANDED SEABREAM, SNAPPER, SEA BASS, GILT-HEAD SEA BREAM gaditanian fried or grilled or open in half or Griddled (Price per 500 g.)	42,50
SOLE Griddled (Price per 500 g.)	45,00		

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