

STARTERS

	PORTION
COLD TOMATO SOUP "SALMOREJO" with ham& egg	6,50
SEAFOOD COCKTAIL	12,50
RED SEAFOOD CEVICHE with tortilla chips	12,50
CHARGRILLED ZAMBURIÑA CLAM (2 u.)	9,60
**Extra unit in portion	4,80
STUFFED ARTICHOKE HEARTS filled with seafood béchamel, wood oven-roasted and Parmesan au gratin (4 u.)	10,00
CHARGRILLED AUBERGINE with romesco sauce	7,50

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 in garlic & paprika sauce or with Manzanilla Sherry		25,00
GARLIC PRAWNS		18,90
NOODLES with clams and prawns		15,75
POTATO OMELETTE "COULANT" with caramelised onions and garlic mayo sauce		8,00
SCRAMBLED COD with onions and deep fried potatoes		16,50

SALADS & COLD PLATES

	1/2	PORTION
WARM POTATO SALAD with garlic prawn carpaccio	7,90	14,70
TOMATO SALAD with extra virgin olive oil		8,00
TOMATO SALAD WITH BONITO TUNA with extra virgin olive oil		16,00
CHARCOAL-ROASTED PEPPERS with spring onion, albacore loin and olive oil		15,50
LETTUCE HEARTS SALAD with candied piquillo peppers and albacore loin		15,90
CAESAR SALAD with grilled chicken, grated parmesan cheese and our homemade dressing (Recommended for 2 people.)		12,00

TACOS, TOASTS AND BITES

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
SEMIMOJAMA TOASTS with goat cheese cream and sun-dried tomato vinaigrette (2 u.)	6,50
DESCARGAMENTO MINI CROISSANT with crispy spicy sauce (1 u.)	5,00

100% RED WILD TUNA

ALMADRABA - GADIRA

CATCH 2026

DRIED SIRLOIN (50g./100 g.) (Lean)	5,25 10,50
TUNA NIGIRI and seaweed (1u.) (Lean)	6,00
WHITE LOIN SASHIMI PIZZA with anchovy mayonnaise, onion, cherry tomato, jalapeños, olives and rocket (Lean)	15,00
TUNA AND RED PRAWNS CARPACCIO with citrus vinaigrette, almonds and prawn head concentrate (Lean)	17,50
HAM Raw tuna marinated with pork fat (Lean)	21,00
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

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

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

RACIÓN 29,50

TUNA TARTAR
with garlic and almond mousse (Lean)

RACIÓN 25,00

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)

RACIÓN 50,00

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
UNTIL 16:30 AND FROM 20:00 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
IBERIAN PORK PREY in a homemade stew (Price per 500 g.)	40,00
LIMUSIN BEEF SIRLOIN with deep fried potatoes and piquillo peppers (200 g.)	35,00
PREMIUM BURGER of galician beef with goat cheese, crunchy bacon and special sauce (200 g.)	15,00
BEEF SIRLOIN ENTRECÔTE 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.)
3,00€

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 chargrilled (200 g.)	30,00	LINE-CAUGHT SQUID fried, grilled or chargrilled (Price per 500 g.)	32,50
HAKE in parsley sauce with prawns & clams or chargrilled	23,50	TRASMALLO CUTTLEFISH chargrilled with parsley and garlic sauce (Price per 500 g.)	25,00
CHARGRILLED HAKE COLLAR Donostia style (Recommended for 2 guests)	40,00	CHARGRILLED 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 chargrilled (Price per 500 g.)	30,00
MEAGRE LOIN chargrilled (Price per 250 g.)	24,25	WILD FISH RED MULLET, RED SEA BREAM, REDBANDED SEABREAM, SNAPPER, SEA BASS, GILTHEAD SEA BREAM gaditanian fried or grilled or open in half or chargrilled (Price per 500 g.)	42,50
TURBOT OR SOLE chargrilled (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.