STARTERS

	PORTION
SEAFOOD AND FISH SOUP	10,00
RED SEAFOOD CEVICHE with tortilla chips	14,00
CHARGRILLED SCALLOPS 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 romescu sauce	7,50
GARLIC PRAWNS	19,50

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		29,00
MEJILLONES GALLEGOS DE ROCA a la brasa		16,00
POTATO OMELETTE "COULANT" with caramelised onions and garlic mayo sauce		8,00
SCRAMBLED COD with onions and deep fried potatoes		16,50
NOODLES with clams and prawns		16,00

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
** With Bonito tuna		18,00
CHARCOAL-ROASTED PEPPERS with spring onion, albacore loin and olive oil		16,50
LA MAREA SALAD Lamb's lettuce, avocado, candied piquillo peppers, bonito (albacore tuna), cheese, etc.		15,90
CAESAR SALAD with grilled chicken, grated parmesan cheese and our homemade dressing (Recommended for 2 people.)		13,00

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.)	5,75
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.)	6,00

100% RED WILD TUNA

ALMADRABA - GADIRA

CATCH 2026

DRIED SIRLOIN (50g./100 g.) (Lean)	6,00 | 11,00
TUNA NIGIRI and seaweed (1u.) (Lean)	6,50
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
SCALLOPS 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 (180 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.)	25,00

ORDER IN ADVANCE

NATIONAL OR CANADIAN LOBSTER

RICE, CHARGRILLED, BOILED OR GRIDDLED

OUR FISHMONGER

FRIED FISH

"PESCAÍTO FRITO"

SLICED CUTTLEFISH
1/2 10,00€ | PORTION 19,00€

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
HUELVA WHITE PRAWNS EXTRA Nº0 (Price per 100 g.)	20,00
KING PRAWNS (Price per 100 g.)	15,00

AND ALSO...

COD LOIN in parsley sauce or chargrilled (200 g.)	30,00
HAKE in parsley sauce with prawns & clams or chargrilled	23,50
CHARGRILLED HAKE COLLAR Donostia style (Recommended for 2 guests)	40,00
COD KOKOTXAS in parsley sauce or in Pil Pil Sauce	28,00
MEAGRE LOIN chargrilled (Price per 250 g.)	25,00
TURBOT OR SOLE chargrilled (Price per 500 g.)	48,00
LINE-CAUGHT SQUID fried, grilled or chargrilled (Price per 500 g.)	32,50
TRASMALLO CUTTLEFISH chargrilled with parsley and garlic sauce (Price per 500 g.)	27,50
CHARGRILLED SMALL MONKFISH with grilled potatoes, garlic and olive oil (Price per 500 g.)	27,50
SEABASS OR GILT-HEAD from the marshes, gaditanian fried or open in half or chargrilled (Price per 500 g.)	30,00
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.)	45,00

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

PRICES IN EUROS. 10% VAT INCLUDED.