

## Starters

<b>NEW</b> Spoon dish of the day	7,00 / 12,00
Roasted peppers salad, Tomato, Purple Onion, Garlic 	13,00
Caesar Lettuce Hearts, Crispy Chicken, Anchovies, Parmesan	14,00
<i>berebere</i> Salad Mezclum, Cherry, Apple, Nuts, 	15,00
Goat Cheese, Raisins, Quince, Vinaigrette	
Burrata with Pesto, Balsamic, Fresh Buds, Cherry tomato, Nuts 	16,00

## Grocery

Dried <b>GADIRA</b> Tuna “Mojama”	9,00 / 16,00
Ham <b>JOSSELITO</b> w. Crispy Bread, Tomato	14,00 / 26,00
Coppa <b>JOSSELITO</b> (Our Special Sausage)	9,00 / 16,00
Cheeses from Andalusia and its Contrasts	10,00 / 18,00
Diced Salchichón <b>JOSSELITO</b> w. Fried Almonds	13,00
The Appetizer: Can of Pickled Mussels, Chips	13,00
Our Classic Anchovy Gilda	2,50
Salted Anchovies “00” in Butterfly, Crispy Bread, Peppers	3,50
Oyster Amelie Fine de Claire N°2 <b>Normandie</b> (Japo Sauce +0.7€)	4,00
Caviar Black Per Sé Baerii 30gr	45,00
Caviar Per Sé Acipenser Naccarii 30gr	57,00

## To Share


<b>NEW</b> Sautéed Edamame w. Soy-Kimchi & Sesame	6,00
Spanish Potato Salad w. Octopus	6,00 / 10,00
<i>berebere</i> Spicy Potatoes	6,50 / 11,00
<b>NEW</b> Marinated Cauliflower w. Parmesan, Almonds and Togarashi 	10,00
Homemade Croquettes Chicken and Ham	11,00
Fried Squid with Lime Mayonnaise	13,00
<b>GADIRA</b> Red Tuna Meatballs w. Green Pepper Sauce, Cream, Whisky	14,00
<b>NEW</b> Sweet Potato Hummus w. Red Berries, Crudités, Pita Bread 	14,00
Mille-feuille of Aubergines Parmesan Style 	15,00
Foie Micuit, Quince Cream, Toasted Brioche Bread	15,00
<b>NEW</b> Salmon Tartare, Avocado, Carasatu Bread	18,00

## Bluefin Almadraba **GADIRA** Tuna

Bluefin Tuna Burger Tomato, Leaves, Red Onion, Japo Mayo,	16,90
Coleslaw, Potatoes	
Tuna Tartare, Creamy Burrata, EVOO, Carasatu Bread	21,90
Scrambled Free Range Eggs w. Tuna Tartare, Chips	22,90
Tuna Tataki, Pink Tomato, Ponzu	23,90

## Rices

45 Minutes, Min. 2 Pax

Veggie w. Artichokes, Asparagus, Mushrooms, Peppers 	17,00 / Pax
Black Ink Rice w. Cuttlefish, Prawns & Black Garlic Mayo	19,00 / Pax
Cuttlefish, Octopus, Prawns	19,00 / Pax
<b>JOSSELITO</b> Prey, Artichokes	21,00 / Pax

## Canalla

BBQ Pork Rib Brioche, Green Leaves, Purple Onion	8,00
Crab Bao Bread, Herbs, Red Onion, Mayo Kimchi	9,00
2 x Oxtail Taco, Mushrooms, Pico de Gallo, Chipotle Sauce	10,00
<b>GADIRA</b> Tuna Loin “Mollete”, Japo Mayo, Jowl	10,00

## Fusion

Chicken Fingers w. French Fries (Kids)	9,00
Natural Guacamole, Pico de Gallo, Totopos 	11,00
Chicken Quesadilla w. Mexican Sauce	12,00
Nachos with Cheese, Chili, Meat Tex-Mex Style	12,00
Veggie Burger Cheddar, Soy Mayo, Fried Sweet Potatoes 	14,00
Noodle Wok w. Prawns, Vegetables, Cashews, Soya 	15,00
<b>NEW</b> Fresh Eggplant & Pumpkin Pasta Mix 	16,00
Flavoured with Sage, Almond Crumble and Salted Ricotta	

BREAD W. OLIVE OIL ALIOLI 1,50 / PAX

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INFO& BOOKING 635 56 00 00 · OPEL ALL YEAR ROUND

## From The Sea

Pil-pil King Prawns w. cream	13,00
Grilled Salmon Loin, Fresh Asparagus Foam, Rice Noodles	20,00
Cod, Charcoal Peppers, Pil-pil	22,00
Grilled Octopus Leg, Potato Foam, Smoked Oil	27,00
Turbot in Salt (1 Kg.) - 40 Min.	47,00

## Grilled Meats

Angus Burger w. Cheddar, Tomato, Lettuce, Gherkin, Sauce	15,00
Roasted Eco Chicken, Rice & Vegetables w. Kimchi Sauce	18,00
Pork Fillet <b>JOSSELITO</b> , Pepper, Canarian Potato W. Red Mojo Sauce	21,00

### Meats Garnished w. Potatoes and Fried Peppers

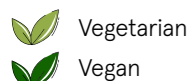
Entrecote Aged Beef Loin 300gr.	28,00
Carved Matured Cow Tenderloin	31,00
Rubia Gallega Cow Chop Aged for 30 Days	6,9 / 100gr

Extra Garnish:

Rice	5,00
Fresh Lettuce w. Spring Onion Salad	5,00
Baked Caramelized Piquillo Peppers	5,00
Garden Sautéed Vegetables	6,00

## Desserts

Cheesecake	6,90
Chef's Tiramisu	6,90
Chocolate Brownie w. Vanilla Ice Cream	7,50
Artisanal Ice Cream 2 Flavours: Strawberry, Belgian Choco, Vanilla, Nougat	7,50
White Chocolate Pana Cotta, Crispy Caramel	7,50
<b>NEW</b> Pistachio Cake, White Chocolate Frosting	7,50



Vegetarian



Vegan

Please ask our staff about allergens. VAT included.

