

TO START WITH AND NATURAL

CAÑAILLAS (PC.)
5,50€

AMÉLIE SPÉCIALE
DE CLAIRE OYSTER (PC.)
(PONZU OR TIGER MILK) +1€ EXTRA
6,20€
POMMERY APANAGE CHAMPAGNE GLASS EXPERIENCE
+12€

OYSTER COCKTAIL AMÉLIE (PC.)
5,80€
CASA CURRO TÍO PEPE GLASS EXPERIENCE
+4,50€

FINE SHELL CLAM (PC.)
6,50€

“BOLOS” (PC.)
3,75€

QUISQUILLAS BRIOCHE
WITH EGG YOLK AND OUR AMONTILLADO
14€

SHRIMP SALAD WITH PINEAPPLE , ALMOND , AND
CARAMELIZED PEPPER SALPICON
24€

HOMEMADE MARINATED ANCHOVIES
IN OUR OIL AND EVOO
12€

«PAPAS ALIÑAS» WITH
RED TUNA AND SMOKED EEL
26€

HUELVA'S TIGER PRAWN SALAD A LA MINUTE
24€

RED TUNA PIPIRRANA
24€

HERVIDS OR GRILLED
AT THE MOMENT

(CHECK AVAILABILITY WITH STAFF)

ALISTADO RED SHRIMP
18€/100GR

WHITE MALAGA’S PRAWN
15€/100GR

QUISQUILLAS
12€/100GR

COCKLES
22€/200GR

BROWN CRAB
50€/UNIT (800GR APPROX.)

SPANISH CLAWED LOBSTER
90€/UNIT

SPECIALTY

RED PRAWN TO PIL PIL
29€

DIVER’S GALICIAN RAZOR SHELLS B (100GR)
9€

GALICIAN OPEN CLAMS WITH GARLIC AND OUR
MANZANILLA FROM SANLUCAR
25,50€

GRILLED OPEN-COOKED SPANISH RED PRAWN WITH
AROMATIC POTATOES AND FRIED EGGS (PC.)
36€

GRILLED AVOCADO WITH SALPICÓN, DRIED FRUITS AND
FETA CHEESE
24€

THE SEA

SOLE ACCOMPANIED WITH DICED POTATOES
AND RATATOUILLE
38€

GRILLED MONKFISH
24,50€

«POTA» SQUID WITH RATATOUILLE
24€

GRILLED RED TUNA
IN ORANGE PICKLED AND CARROT
32€

*ASK OUR PROFESSIONALS ABOUT THE
DISHES AND SUGGESTIONS OF THE DAY

CHEESE BOARDS

THREE CHEESE BOARD
24€

SIX CHEESE BOARD
42€

PREMIUM BOARD
three cheeses of extraordinary uniqueness by technology and origin
28€

With their garnishes, according to different origins and types of animal.
Daily selection by our fromelier Raúl Villabrille and his team.

DESSERTS

DARK CHOCOLATE COULANT
with vanilla ice cream
10€

CHEESE CAKE
Goat’s milk from Malaga
11€

FLAN
yolk flan with chantilly
9€

ROASTES PINEAPPLE IN TEXTURES
with its sorbet
9€

TORRIJA OF BRIOCHE
with meringue milk ice-cream
9€

* Bread, double fermented gran reserva bread, selection of extra virgin Andalusian olive oils and artisan butter
3,90 PP

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1
CELERY


2
GLUTEN


3
CRUSTACEANS


4
EGGS


5
FISH


6
LUPIN


7
MILK


8
MOLLUSCS


9
MUSTARD


10
NUTS


11
PEANUTS


12
SESAME


13
SOY


14
SULPHITES