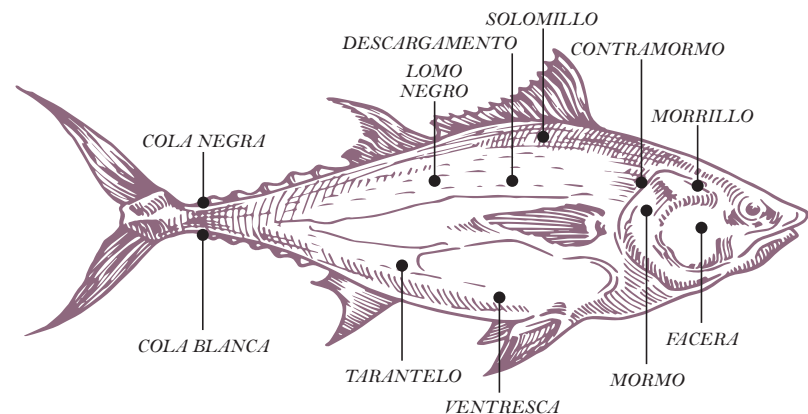


GENUINE WILD ALMADRABA BLUEFIN TUNA

FRESCO EN TEMPORADA. ULTRACONGELADO -60° TODO EL AÑO.



- Bluefin tuna tataki w/ soy mayonnaise, carrot julienne and seaweed 27.00€
 - Red tuna marinated in truffle aroma with ginger pearls, wakame seaweed stock and parmesan flakes (semi-raw).....28.00€
 - Red tuna carpaccio with white shrimp tartare.25.00€
 - Bluefin tuna tartar w/ homemade guacamole..... 26.00€
 - Tuna sirloin toast, semi-dried tomato, pistachio pesto and parmesan gratin.....16.00€
 - Bluefin tuna morrillo (neck cut), salted 32.00€
 - Bluefin tuna morrillo (neck cut) cubes in housemade tomato w fried egg..... 30.00€
 - Grilled red tuna belly fillet w/ garnish..... 28.00€
- Todo el atún que se trabaja en Casa Francisco es de almadraba y de máxima calidad certificada.*

COASTAL FISH

- Grilled rock croaker fillet 24.00€
- Mediterranean-style rock fish casserole..... 25.00€
- Estuary fish loin w/ Tío Pepe sherry 25.00€
- Sea bass and shrimp meatballs w/ manzanilla de Sanlúcar (sherry) (8 ud.)18.00€
- Grilled squid w/ chives vinaigrette and pistachio 24.00€
- Bream and estuary sea bass..... 48.00€/kg

FROM OUR COASTS

- Urta and Snapper from Conil..... 70.00€/kg
 - Rubberlip grunt, croaker or white sea bream..... 45.00€/kg
 - Sole, red mullet, grouper, pinto bream and turbot..... 65.00€/kg
- All our fish may be prepared w/ salt, grilled or baked w/ olive oil*

OUR MEATS

- Pork tenderloin carpaccio w/ parmesan and truffle pesto..... 21.00€
- Premium Friesian beef entrecôte (approximately 350 grams)..... 30.00€
- Pure Iberian pork shoulder, Sánchez Romero 5 Jotas (premium)..... 22.00€
- Boneless oxtail in red wine..... 22.50€
- Country chicken in a “señorito” sauce..... 18,50€

FOR CHILDREN

- Breaded chicken fillet with chips..... 11.00€

Se pone en conocimiento de los consumidores, que los productos de la pesca afectados por el Real Decreto 1420/2006, del 1 de Diciembre (Prevención de la parasitosis por anisakis), que se sirve en este establecimiento ha sido sometido a congelación de -20°C.

SALADS

- Shrimp and avocado salad w/ truffle vinaigrette and Conil strawberries17.00€
- Conil garden salad w/ tuna in olive oil.....12.80€
- Conil garden tomato salad w/ feta and a black olive tapenade.....12.90€
- Confit red tuna belly salad with pink tomato from Conil18.00€

APPETIZERS

- Cream of Cordovan salmorejo w/ housemade bluefin with ham 10.00€
- Cantabrian butterfly anchovies (6 units)..... 22.50€
- Extra Cantabrian butterfly anchovies "Solano-Arriola" traditional preparation (6 units) 28.00€
- Knife-cut Iberian acorn-fed ham..... 22.00€
- Payoyo goat cheese.....15.00€
- Fried squid from Conil.....16.00€
- Open anchovies w/ lemon.....14.00€
- Anchovies in vinegar on a background of Cordoban salmorejo and a reduction of Modena balsamic vinegar 15.50€
- Fried basil-wrapped prawns w/ curry sauce and mango (10 ud.).....15.50€
- Homemade croquettes (6 units) 14.00€

A SEA OF FLAVORS

- Barbate sardines marinated in vinegar w/ a calamata black olive tapenade and basil-scented tomato (6 loins).....15.00€
- Extra special king prawn tartar w/ yuzu mayonnaise and ‘pearls’ of wasabi 29.00€
- Garlic shrimp18.00€
- Tío Pepe (sherry) clams 26.00€
- Extra white shrimp grilled (200 gr.) 27.00€
- White shrimp cooked (200 g)..... 25.00€
- Grilled or salted red shrimp (min. 6)..... 140.00€/kg
- European lobster, cooked or grilled105.00€/kg
- Lobster, cooked or grilled120.00€/kg
- Extra special grilled or salted scarlet shrimp (dep. on market)170.00€/kg

FROM ORCHARD

- Oven-roasted seasonal vegetables with romesco sauce (vegan option).....14.00€
- Artichokes from the Conil garden with mushroom cream, grated foie gras and poached egg. ...18.00€

RICE AND SEAFOOD STEWS

- Rice paella al señorito (peeled shellfish) (min. 2 ppl)..... 20.00€/pax
- Black rice paella with squid (min. 2 ppl)..... 20.00€/pax
- Little pot of brothy rice w/ Iberian ham shoulder and mushrooms (min. 2 ppl)..... 21.50€/pax
- Rice casserole w/ lobster 130.00€/kg
- Rice stew w/ European lobster from our coasts115.00€/kg
- Little pot of rice w/ extra special carabineros (min. 2 ppl)..... 29.00€/pax
- Black fideuá w/ grilled squid (min. 2 ppl)..... 24.00 €/pax
- Little pot of clam (min. 2 ppl)..... 22.00 €/pax

Servicio de pan y aperitivos 2€.

(En caso de no querer este servicio, háganselo saber al camarero antes de ser servidos. Gracias)

10% IVA incluido.

Disponible carta de alérgenos. Consulten al camarero.