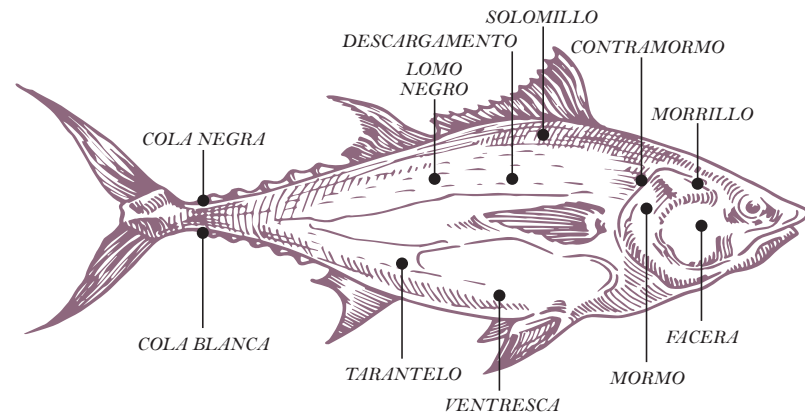


**GENUINE WILD ALMADRABA BLUEFIN TUNA**

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 ..... 23.00€
- Bluefin tuna tartar w/ homemade guacamole..... 24.50€
- Tuna sirloin toast, semi-dried tomato, pistachio pesto and parmesan gratin..... 15.50€
- 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€

*All the tuna that is worked at Casa Francisco is from almadraba and of the highest certified quality.*

**COASTAL FISH**

- Grilled rockfish loin ..... 22.90€
- Roteña-style rockfish fillet ..... 24.00€
- Sea bass and shrimp meatballs w/ manzanilla de Sanlúcar (sherry) (8 ud.) ..... 18.00€
- Grilled squid w/ chives vinaigrette and pistachio ..... 23.00€
- Bream and estuary sea bass ..... 48.00€/kg

**FROM OUR COASTS**

- Urta and Snapper from Conil ..... 68.00€/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 can be salted, grilled or baked in its olive oil juice.*

**OUR MEATS**

- Grilled beef tenderloin ..... 27.00€
- Beef tenderloin with French foie gras ..... 33.00€
- Certified retinta beef entrecôte ..... 23.00€
- Pure Iberian pork shoulder, Sánchez Romero 5 Jotas (premium) ..... 22.00€
- Boneless oxtail in red wine ..... 22.50€
- SAUCES FOR THE MEATS: Pepper or Chimichurri ..... 2.80€

**FOR CHILDREN**

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

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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 AND COLD CREAMS**

- Shrimp and avocado salad w/ truffle vinaigrette and Conil strawberries ..... 15.90€
- Bluefin tuna salad in tataki with white garlic, wakame seaweed and sesame oil ..... 17.00€
- Candied bluefin tuna belly salad with beef heart tomato from Conil ..... 18.00€
- Cream of Cordovan salmorejo w/ housemade bluefin with ham ..... 8.50€

**TO SHARE**

- Barbate sardines marinated in vinegar w/ a calamata black olive tapenade and basil-scented tomato (6 loins)..... 15.00€
- Cantabrian butterfly anchovies (6 units) ..... 22.50€
- Knife-cut Iberian acorn-fed ham ..... 23.50€
- Payoyo goat cheese ..... 15.00€
- Anchovies in vinegar on a background of Cordoban salmorejo and a reduction of Modena balsamic vinegar 14.50€
- Pork tenderloin carpaccio w/ parmesan and truffle pesto ..... 18.00€
- Extra special king prawn tartar w/ yuzu mayonnaise and 'pearls' of wasabi ..... 28.00€
- Artichokes from the Conil garden with mushroom cream, grated foie gras and poached egg .... 15.50€

**OUR "USUAL" FRIED FOODS**

- Fried squid from Conil ..... 16.00€
- Fried Sanlúcar Acedías ..... 15.00€
- Open anchovies w/lemon ..... 14.00€
- Fried basil-wrapped prawns w/ curry sauce and mango (10 ud.) ..... 15.50€
- Iberian ham croquettes with Iberian jowl veil and reineta apple compote (6 units) ..... 14.00€

**SEAFOOD**

- Garlic shrimp ..... 18.00€
- Tío Pepe (sherry) clams ..... 25.00€
- Extra white shrimp grilled (200 gr.) ..... 26.00€
- Extra prawns salted or grilled (min. 6) ..... 90.00€
- Grilled or salted red shrimp (min. 6) ..... 140.00€/kg
- European lobster, cooked or grilled ..... 105.00€/kg
- Lobster, cooked or grilled ..... 120.00€/kg
- Extra special grilled or salted scarlet shrimp..... 170.00€/kg

**RICE AND SEAFOOD STEWS**

- Rice paella al señorito (peeled shellfish) (min. 2 ppl) ..... 20.00€/pax
- Black fideuá w/ grilled squid (min. 2 ppl) ..... 22.00 €/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 coasts ..... 115.00€/kg
- Little pot of rice w/ extra special carabineros (min. 2 ppl) ..... 27.50€/pax
- Little pot of clam (min. 2 ppl) ..... 22.00 €/pax

**Bread and snacks service 2€.**

(If you do not want this service, please let the waiter know before you are served. Thank you)

10% VAT included.

**Allergen menu available. Ask the waiter.**