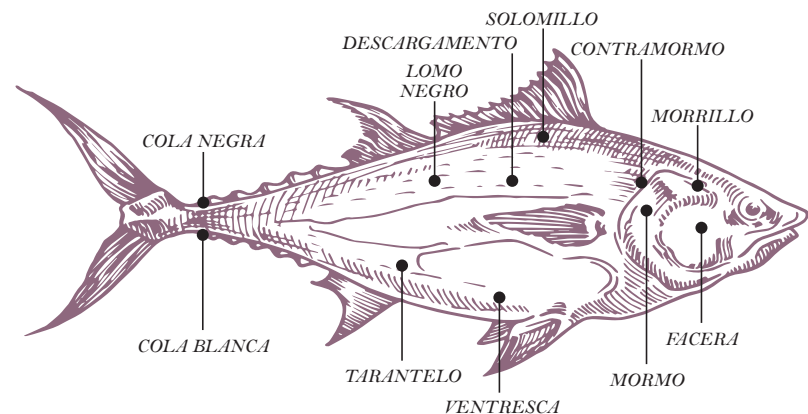


GENUINE WILD ALMADRABA
BLUEFIN TUNA

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



- Bluefin tuna tataki w/ soy mayonnaise, carrot julienne and seaweed 29.00€
- Red tuna marinated in truffle aroma with ginger pearls, wakame seaweed stock and parmesan flakes (semi-raw) 30.00€
- Red tuna carpaccio with white shrimp tartare 25.00€
- Bluefin tuna tartar w/ homemade guacamole..... 25.00€
- Tuna sirloin toast, semi-dried tomato, pistachio pesto and parmesan gratin..... 16.00€
- Bluefin tuna morrillo (neck cut), salted or grilled 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€
- Grilled red tuna tarantello 27.00€

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€
- Rockfish fillet in fine wine 24.00€
- Sea bass and shrimp meatballs w/ manzanilla de Sanlúcar (sherry) (8 ud.) 18.00€
- Grilled squid w/ chives vinaigrette and pistachio 25.00€
- 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 24.00€
- Pure Iberian pork shoulder 22.50€
- Boneless oxtail in red wine 24.50€
- SAUCE FOR THE MEATS: Pepper 2.80€

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 AND COLD CREAMS

- Shrimp and avocado salad w/ truffle vinaigrette, pink sauce and Conil strawberries 16.90€
- Bluefin tuna salad in tataki with white garlic, wakame seaweed and sesame oil 18.00€
- Candied bluefin tuna belly salad with raf tomato 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€
- Extra Cantabrian butterfly anchovies "Solano Arriola" (6 units.) 28.50€
- Knife-cut Iberian acorn-fed ham 25.00€
- 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 20.50€
- Extra special king prawn tartar w/ yuzu mayonnaise and 'pearls' of wasabi 30.00€
- Artichokes from the Conil garden with romesco sauce and Iberian dewlap (vegan option "without dewlap") 15.50€

OUR "USUAL" FRIED FOODS

- Fried market squid 20.00€
- Fried Sanlúcar Acedías 16.00€
- Open anchovies w/lemon 14.50€
- 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 19.00€
- Tío Pepe (sherry) clams 25.50€
- 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) 22.50 €/pax
- Little pot of brothy rice w/ Iberian ham shoulder and mushrooms (min. 2 ppl) 22.50€/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) 30.00€/pax
- Little pot of clam (min. 2 ppl) 22.50 €/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.