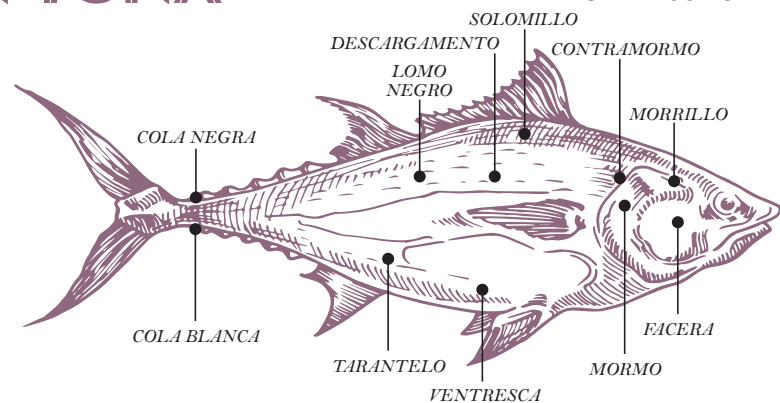


GENUINE WILD ALMADRABA BLUEFIN TUNA

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



- Red tuna loin sashimi with wasabi mayonnaise and oyster sauce 25.00€
 - Warm bluefin tuna tarantello sashimi with EVOO and sesame oil and crispy toasted garlic (raw) 26.50€
 - Tataki 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..... 30.00€
 - Tuna sirloin toast, semi-dried tomato, pistachio pesto and parmesan gratin..... 16.00€
 - Salted or grilled red tuna morrillo with couscous and romesco sauce 34.00€
 - Bluefin tuna morrillo tacos in homemade tomato with free-range fried egg 34.00€
 - Grilled bluefin tuna belly fillet with garnish of the day 30.00€
 - Grilled bluefin tuna tarantello with garnish of the day 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 25.00€
- Rock fish loin flavoured with salt and tartar sauce 25.00€
- Rockfish fillet in fine wine 25.00€
- Sea bass and shrimp meatballs w/ manzanilla de Sanlucar (sherry) (8 ud.) 18.00€
- Grilled squid with chives vinaigrette and pistachio 25.00€
- Cod kokotxas in pil pil sauce (200 gr.) 31.50€
- Sea bream / Sea bass from Barbate estuary 52.50€/kg

FROM OUR COASTS

- Urta, snapper, sole, red mullet, grouper, pinto bream, turbot and Bream 70.00€/kg
 - Rubberlip grunt, croaker or white sea bream 50.00€/kg
- All our fish can be salted, grilled or baked in its olive oil juice.*

OUR MEATS

- Grilled certified retinta beef sirloin 27.00€
- Beef tenderloin with French foie gras 33.00€
- Pure 100% Iberian pork shoulder 24.50€
- Boneless oxtail in red wine 25.50€
- SAUCE FOR THE MEATS 3.00€

*Our grilled meats are garnished with roasted vegetables and potatoes

FOR CHILDREN

- Breaded chicken fillet with chips 12.00€

If you have any allergies or intolerance, please notify our staff before being treated.
Consumers are informed that the fishing products affected by Royal Decree 1420/2006, of December 1 (Prevention of parasitosis by anisakis), which are served in this establishment have been subjected to freezing at -20°C.

SALADS AND COLD CREAMS

- Shrimp and avocado salad w/ truffle vinaigrette, pink sauce and Conil strawberries 16.00€
- Bluefin tuna salad in tataki with white garlic, wakame seaweed and sesame oil 18.00€
- White garlic cream with smoked sardine loin, piparra and vermouth pearls..... 12.90€
- Cream of Cordovan salmorejo w/ housemade bluefin with ham 9.00€

TO SHARE

- Barbate sardines marinated in vinegar w/ a calamata black olive tapenade and basil-scented tomato (6 loins)..... 15.00€
- Extra Cantabrian butterfly anchovies "Angelachu" hand-rubbed (6 units.) 28.50€
- Knife-cut Iberian acorn-fed ham 25.50€
- Payoyo goat cheese 18.00€
- Anchovies in vinegar on a background of Cordoban salmorejo and a reduction of Modena balsamic vinegar 15.00€
- Retinto sirloin carpaccio with parmesan and truffle-scented pesto 24.00€
- Extra special king prawn tartar w/ yuzu mayonnaise and 'pearls' of wasabi 35.00€
- Red prawn tartare on candied artichoke, ponzu mayonnaise, oyster sauce and salmon caviar 25.00€
- Artichokes from the Conil garden with romesco sauce and Iberian dewlap (vegan option "without dewlap") 15.50€
- Grilled vegetables from the Conil garden with ajoblanco and pesto (vegan option) 16.00€

OUR "USUAL" FRIED FOODS

- Fried market squid 20.00€
- Open anchovies w/lemon 15.00€
- 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 25.50€
- Extra white shrimp grilled or cooked (200 gr.) 28.00€
- Grilled or salted red shrimp (min. 6) 140.00€/kg
- European lobster, cooked or grilled (*availability according to market*) 115.00€/kg
- Lobster, cooked or grilled (*availability according to market*) 130.00€/kg
- Extra special grilled or salted scarlet shrimp..... 190.00€/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) 23.00 €/pax
- Little pot of brothy rice w/ Iberian ham shoulder and mushrooms (min. 2 ppl) 22.90€/pax
- Rice casserole w/ lobster 140.00€/kg
- Rice stew w/ European lobster from our coasts 125.00€/kg
- Little pot of rice w/ extra special carabineros (min. 2 ppl) 35.00€/pax
- Little pot of clam (min. 2 ppl) 23.00 €/pax

Bread and snacks service 2.25€

(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.