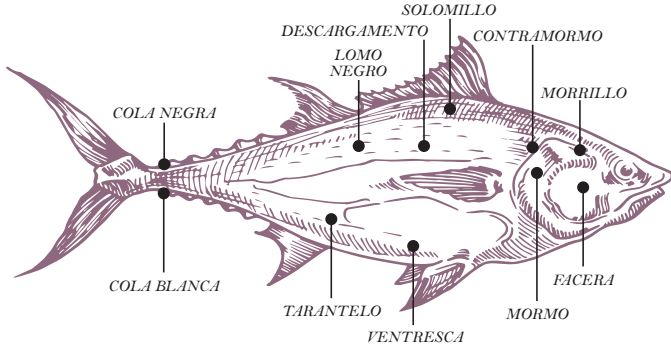


AUTHENTIC WILD BLUEFIN TUNA
FROM THE ALMADRABA

FRESH IN SEASON.
FROZEN -60° ALL YEAR ROUND



- House-made bluefin tuna gilda (semimojama, green onion, olive, feta cheese, piparra pepper, fried corn, and anchovy mayonnaise) 12.90€/2uds
- Red tuna carpaccio with white shrimp tartare25.00€
- Bluefin tuna tartar w/ homemade guacamole..... 30.00€
- Tataki red tuna marinated in truffle aroma with Yuzu pearls, wakame seaweed stock and parmesan flakes (*semi-raw*) 30.00€
- Bluefin tuna toro tartare (belly) with truffle aroma, fresh burrata, basil, and marinated tomato 32.00€
- Bluefin tuna toro (belly) sashimi 35.00€
- Shrimp tortilla taco stuffed with spicy bluefin tuna tartar 15.50€/ud
- 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€
- Bluefin tuna sirloin on fried ratatouille and oyster sauce 27.90€

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€
- Rockfish fillet in fine wine 26.50€
- Sea bass and shrimp meatballs w/ manzanilla de Sanlucar (sherry) (8 ud.)18.00€
- Grilled squid with chives vinaigrette and pistachio 26.00€
- Sea bream / Sea bass from Barbate estuary 55.00€/kg

FROM OUR COASTS

- Urta, snapper, sole, red mullet, grouper, pinto bream, turbot and Bream 78.00€/kg
- Rubberlip grunt, croaker or white sea bream 55.00€/kg

All our fish can be salted, grilled or baked in its olive oil juice.

OUR MEATS

- Beef sirloin with 30 days of aging 'Cannibal selection' (350 gr. aprox.) 36.00€
- Grilled aged beef tenderloin 30.00€
- Aged beef tenderloin with French foie gras 35.00€
- Pure 100% Iberian pork shoulder 25.00€
- Boneless oxtail in red wine 26.00€
- 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

- Spinach salad with crispy goat cheese, caramelized onions, and berry vinaigrette16.00€
- Shrimp and avocado salad w/ truffle vinaigrette, pink sauce and Conil strawberries16.90€
- Bluefin tuna salad in tataki with white garlic, wakame seaweed and sesame oil19.00€
- White garlic cream with smoked sardine loin, piparra and and pear compote12.90€
- Cream of Cordovan salmorejo w/ housemade bluefin with ham 8.90€

TO SHARE

- Our almadraba ham with fried almonds 25.00€
- Barbate sardines marinated in vinegar w/ a calamata black olive tapenade and basil-scented tomato (6 loins).....15.50€
- Rockfish ceviche with passion fruit tiger's milk 25.00€
- Extra Cantabrian butterfly anchovies "Angelachu" hand-rubbed (6 units.) 29.50€
- Aged Payoyo cheese, quince paste, and walnuts..... 20.00€
- Anchovies in vinegar on a background of Cordoban salmorejo and a reduction of Modena balsamic vinegar 15.50€
- Wagyu Kobe Carpaccio, highest A5 quality (approx. 25 g) 22.50€
- Retinto sirloin carpaccio with parmesan and truffle-scented pesto 25.00€
- 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 octopus oar with mashed potatoes and violet chips 26.00€
- Grilled vegetables from the Conil garden with ajoblanco and pesto (vegan option) 17.00€

OUR "USUAL" FRIED FOODS

- Fried market squid21.90€
- Open anchovies w/lemon15.00€
- Fried basil-wrapped prawns w/ curry sauce and mango (10 ud.)15.90€
- Homemade croquettes from the house (6 units) 14.00€

SEAFOOD

- Garlic shrimp20.00€
- Tío Pepe (sherry) clams 26.00€
- Extra white shrimp grilled or cooked (200 gr.) 34.00€
- Extra white shrimp warmed with charcoal aroma (8 ud.) 28.50€
- Grilled or salted red shrimp (min. 6) 140.00€/kg
- European lobster, cooked or grilled (availability according to market)120.00€/kg
- Lobster, cooked or grilled (availability according to market)130.00€/kg
- Extra special grilled or salted scarlet shrimp.....200.00€/kg

RICE AND SEAFOOD STEWS

- Rice paella al señorito (peeled shellfish) (min. 2 ppl) 20.50€/pax
- Black fideuá w/ grilled squid (min. 2 ppl) 24.00 €/pax
- Little pot of brothy rice w/ Iberian ham shoulder and mushrooms (min. 2 ppl) 23.50€/pax
- Rice casserole w/ lobster 140.00€/kg
- Rice stew w/ European lobster from our coasts130.00€/kg
- Creamy rice pot with red prawns (min. 2 ppl) 35.00€/pax
- Little pot of clam (min. 2 ppl) 24.00€/pax
- Red prawn carpaccio rice (for 2 ppl) 58.00€

Bread and snacks service 2.30€

(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.