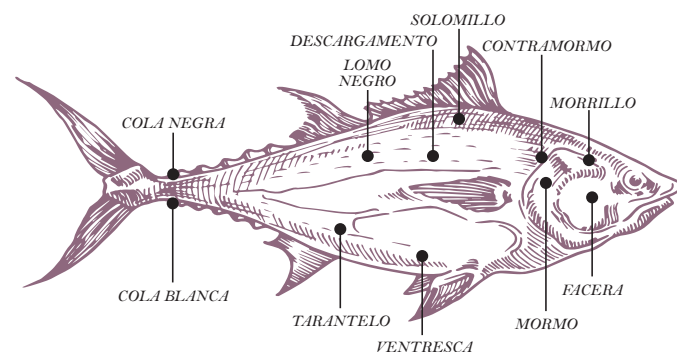


**AUTHENTIC WILD BLUEFIN TUNA FROM THE ALMADRABA**

FRESH IN SEASON. FROZEN -60° ALL YEAR ROUND



- Red tuna carpaccio with white shrimp tartare .....26.00€
- 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.....16.90€
- Salted or grilled red tuna morrillo with couscous and romesco sauce (*200 gr.*) ..... 35.80€
- Bluefin tuna morrillo tacos in homemade tomato with free-range fried egg ..... 35.80€
- Grilled bluefin tuna belly fillet with garnish of the day ..... 30.00€
- Bluefin tuna sirloin on fried ratatouille and oyster sauce ..... 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 ..... 26.80€
- Rockfish fillet in fine wine ..... 27.00€
- Grilled gilt-head bream fillet or Bilbain-style Tono ..... 25.80€
- 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 ..... 58.00€/kg

**FROM OUR COASTS**

- Urta, snapper, sole, red mullet, grouper, pinto bream, turbot and Bream ..... 80.00€/kg
  - Rubberlip grunt, croaker or white sea bream ..... 58.00€/kg
- All our fish can be salted, grilled or baked in its olive oil juice.*

**OUR MEATS**

- 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€

**FOR CHILDREN**

- Breaded chicken fillet with chips ..... 14.00€

*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 vinaigrette .....16.50€
- Shrimp and avocado salad w/ truffle vinaigrette, pink sauce and Conil strawberries .....17.50€
- Bluefin tuna salad in tataki with white garlic, wakame seaweed and sesame oil .....19.00€
- White garlic cream with smoked sardine loin, piparra and pear compote .....15.80€
- Cream of Cordovan salmorejo w/housemade bluefin with ham ..... 11.00€

**TO SHARE**

- Barbate sardines marinated in vinegar w/ a calamata black olive tapenade and basil-scented tomato (*6 loins*).....16.50€
- Rockfish ceviche with passion fruit tiger's milk ..... 26.00€
- Extra Cantabrian butterfly anchovies "Angelachu" hand-rubbed (*6 ud.*) ..... 29.50€
- Aged Payoyo cheese, quince paste, and walnuts..... 22.00€
- Anchovies in vinegar on a background of Cordoban salmorejo and a reduction of Modena balsamic vinegar 15.80€
- Inverted puff pastry toast with Retinto sirloin steak tartare and anchovy with truffle mayonnaise (*2 pcs*) ..... 18.00€
- 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 ..... 36.00€
- Red prawn tartare on candied artichoke, ponzu mayonnaise, oyster sauce and salmon caviar ..... 25.00€
- Confit leeks with romesco sauce and almond crisp ..... 16.00€
- Grilled vegetables from the Conil garden with ajoblanco and pesto (vegan option) ..... 18.00€

**OUR "USUAL" FRIED FOODS**

- Fried market squid ..... 23.00€
- Open anchovies w/lemon .....15.80€
- Fried basil-wrapped prawns w/ curry sauce and mango (*10 ud.*) .....17.00€
- Homemade croquettes from the house (*6 units*) ..... 15.00€

**SEAFOOD**

- Garlic shrimp ..... 22.00€
- Tío Pepe (sherry) clams ..... 26.00€
- Extra white shrimp grilled or cooked (*200 gr.*) ..... 34.00€
- Grilled or salted red shrimp (*min. 6*) ..... 140.00€/kg
- European lobster, cooked or grilled (*availability according to market*) ..... 130.00€/kg
- Lobster, cooked or grilled (*availability according to market*) ..... 140.00€/kg
- Extra special grilled or salted scarlet shrimp..... 200.00€/kg

**RICE AND SEAFOOD STEWS**

- Rice paella al señorito (peeled shellfish) (*min. 2 ppl*) ..... 22.00€/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*) ..... 24.00€/pax
- Rice casserole w/ lobster ..... 140.00€/kg
- Rice stew w/ European lobster from our coasts .....130.00€/kg
- Creamy rice pot with red prawns (*min. 2 ppl*) ..... 37.00€/pax
- Little pot of clam (*min. 2 ppl*) ..... 24.50€/pax
- Red prawn carpaccio rice (*for 2 ppl*) ..... 58.00€

**Bread and snacks service 2.40€**

(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.