



LA PESCADERIA

RESTAURANTE

Menu

English

www.lapescaderiayatun.com



Starters

- BURRATA SALAD WITH ARUGULA, LAMB'S LETTUCE, CANDIED TOMATOES, TOASTED PINE NUTS AND BASIL VINAIGRETTE (1/7/8) 14,00€
- HUERTA CONIL TOMATO WITH MACKEREL LOINS AND PIPARRAS (4) 12,00€
- LA PESCADERÍA SALAD: SPINACH, GOAT CHEESE, CARAMELIZED ONIONS AND BALSAMIC VINEGARD WITH PEDRO XIMENEZ (1/7/8) 14,00€
- POTATOES SEASONED WITH ALMADRABA MELVA (4) 12,00€
- CRYSTAL PRAWNS SALAD WITH FRIED EGG AND CURATED RED TUNA HEART (1/3/4/7) 12,00€
- GALICIAN OCTOPUS SALAD WITH SCOLDS (1/4/7) 12,00€
- BEET SALMOREJO WITH MOJAMA FROM BARBATE AND PINIONS (4/8) 8,00€
- TOAST CEREAL BREAD HUMMUS OF AVOCADO AND SARDINE IN VINEGAR (UNIT) (1/4/7/11) 3,50€
- PAYÉS BREAD TOAST WITH SANTOÑA ANXOVIES OO (UNIT) (1/4) 3,80€
- MEXICAN SHRIMPS TACO: IN TEMPURA SHRIMPS WITH GUACAMOLE AND YOGOURT SAUCE (UNIT) (1/4/7) 6,00€
- ASSORTMENT OF CURATED CHEESES OF PAYOYA GOAT FROM SIERRA DE CÁDIZ (7/8) 9,00€/16,00€
- BLACK COW MINI BURGER WITH PAYOYO CHEESE (1/7) 7,00€
- IBERIAN ACORN-FEED "LAGARTO" (LONG AND NARROW CUT ATTACHED TO THE SPINE) (1) 10,00/18,00€
- IBERIAN ACORN-FEED PORK "PRESA" (SHOULDER CUT) (1) 12,00€/19,00€
- RETINTO BEEF CERTIFIED ENTRECOTE (400 GR) (1) 35,00€

It will be charged 1,90€ for commensal in concept of bread and services. If you do not want this service, notice it to the room waiter.

Atún Rojo de Almadraba Gádira

• ASSORTMENT OF SALTED AND SMOKED (MOJAMA, SMOKED TUNA, IJADA TUNA BELLY (FILLET), TUNA SIRLOIN, BANDERILLAS TUNA AND CHEESE) (4/7/8)	24,00€
• BLUEFIN TUNA TARTAR WITH AVOCADO, WAKAME, WASABI, SOY AND CEREAL TOAST (1/4/6/11)	22,00€
• MOORISH TUNA AND VEGETABLE SKEWERS WITH MOROCCAN COUSCOUS (2 UD.) (1/4/8)	15,00€
• EXTRA ALMADRABA TUNA DIP WITH OIL AND SEA ALGAE (4 UD.) (4)	8,00€
• TUNA AND CHEESE SKEWERS (4 UD.) (4/7)	8,00€
• RED BARBATEÑA TUNA WITH ONION (1/4)	18,00€
• "AMONTILLADO" ALMADRABA TUNA WITH FRIED EGGS AND SANLÚCAR FRIES (1/3/4)	19,00€
• ALMADRABA RED TUNA WITH TOMATO, PAYOYO CHEESE AND SEA ALGAE (1/3/4/7)	17,00€
• TUNA CROQUETTES WITH MOROCCAN COUSCOUS AND SQUID INK MAYONNAISE (5 UD.) (1/3/4/7)	12,00€
• MELLOW RICE WITH ALMADRABA TUNA WITH CUTTLEFISH AND SHRIMPS (ONLY NOONS) (2/4/14)	20,00€
• RED TUNA GRILLED LOIN (1/4/8)	(100 GR) 14,00€ (200 GR) 24,00€
• SIRLOIN OF GRILLED RED TUNA (1/4/8)	(100 GR) 14,00€ (200 GR) 24,00€
• VENTRESCA OF GRILLED RED TUNA (1/4/8)	(100 GR) 16,00€ (200 GR) 26,00€
• ASSORTMENT OF GRILLED RED TUNA (LOIN, SIRLOIN AND BELLY) (1/4/8)	(300 GR) 35,00€

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Pescadería

- GRILLED OCTOPUS LEG WITH POTATOES AND PEPPER (14) 22,00€
- FINE CLAMS FROM HUELVA WITH FINO WINE AND SHRIMPS (14) 18,40€
- GALICIAN MUSSELS WITH ARUGULA AND LEMON (14) 14,00€
- FRIED PEELED PRAWNS WITH SALICORNIA ALI-OLI (1/3/4/7) 16,00€
- FRIED BAY CUTTLEFISH WITH ALGAE (1/4) 15,00€
- SEAPORT FRIED STYLE SQUID (100 GR) (1/4) 7,00€
- DICED DOGFISH WITH LIME MAYONNAISE (1/4/7) 15,00€
- DICED FISH IN TEMPURA WITH SEA ALGAE AND TARTAR SAUCE (8 UD.) (1/3/4/7) 14,00€
- SEAFOOD AND FISHES FROM SEAPORT (PRICE ACCORDING TO MARKET)
- OUR STAFF WILL ADVISE YOU ABOUT THE DAILY SUGGESTIONS

Desserts

- CHOCOLATE AND NUTS BROWNIE WITH PISTACHIO ICE CREAM (1/3/7/8) 7,00€
- TARTA DE QUESO PAYOYO HOMEMADE CAKE WITH A COOKIE LAYER AND PAYOYO CHEESE CREAM (1/3/7) 6,00€
- TARTA DE QUESO Y NUTELLA HOME BREWING (1/3/7) 6,00€
- TOCINO DE CIELO MADE WITH EGG YOLK AND SYRUP, COOKED IN A BAIN-MARIE, AS IN THE PAST AND WHICH STANDS OUT ESPECIALLY FOR ITS CREAMINESS (3) 5,50€

Alérgens

1 GLUTEN
2 CRUSTACEANS
3 EGG
4 FISH
5 PEANUTS

6 SOYBEANS
7 MILK/DAIRY
8 SHELL FRUITS
9 CELERY
10 MUSTARD

11 SESAME GRAINS
12 SULFUR DIOXIDE OR
SULPHITES
13 LIPINS
14 MOLLUSKS



LA PESCADERIA

RESTAURANTE

Wines

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Carta de Vinos

Tierra de Cádiz



BARBADILLO BLANCO ALBARIZA

- BODEGAS BARBADILLO
- PALOMINO
- BLANCO SECO
- 3,50€
- 17,00€



BARBADILLO SEMIDULCE

- BODEGAS BARBADILLO
- PALOMINO
- BLANCO SEMIDULCE
- 3,50€
- 17,00€



BARBADILLO ROSADO

- BODEGAS BARBADILLO
- TEMPRANILLO, C. SAUVIGNON
- ROSADO JOVEN
- 17,00€



VI COOL

- BARBADILLO
- MOSCATEL
- FRIZZANTE 100% MOSCATO
- 19,00€



PETIT FORLONG

- BODEGAS FORLONG
- SYRAH, MERLOT Y TINTILLA DE ROTA
- JOVEN CRIANZA
- 3,70€
- 20,00€



FORLONG BLANCO ECO

- BODEGAS FORLONG
- PALOMINO Y P. XIMENEZ
- BLANCO ECOLÓGICO
- 3,70€
- 20,00€



FORLONG ÁNFORA

- BODEGAS FORLONG
- TINTILLA DE ROTA
- TINTO CRIANZA
- 24,00€



FORLONG BURBUJA

- BODEGAS FORLONG
- PALOMINO (100%)
- VINO ESPUMOSO
- 29,00€



FORLONG IMAGINARIO

- BODEGAS FORLONG
- PALOMINO (100%)
- BLANCO CRIANZA
- 29,00€



CAMPESTRAL RED ROBLE

- BODEGAS CAMPESTRAL
- SYRAH, MERLOT, C. SAUVIGNON, T. ROTA, Y P. VERDOT
- TINTO CRIANZA
- 20,00€

Carta de Vinos

Tierra de Cádiz



ABULAGA

- 🍷 LUIS CABALLERO
- 🍇 -
- 🍷 BLANCO SIN CRIANZA
- 🏷️ 3,50€
- 🏷️ 17,00€



SAMARUCO

- 🍷 BODEGAS LUIS PÉREZ
- 🍇 SYRAH (50%), PETIT VERDOT (50%)
- 🍷 TINTO CON CRIANZA
- 🏷️ 28,00€



GARUM

- 🍷 BODEGAS LUIS PÉREZ
- 🍇 MERLOT, SYRAH Y PETIT VERDOT
- 🍷 TINTO CRIANZA
- 🏷️ 24,00€



SOHO'S FINO SPRITZ

- 🍷 SÁNCHEZ ROMATE
- 🍇 PALOMINO
- 🍷 VINO ESPUMOSO
- 🏷️ 17,00€

Rioja



AZPILICUETA ORIGEN

- 🍷 BODEGAS AZPILICUETA
- 🍇 100% TEMPRANILLO
- 🍷 TINTO CON CRIANZA
- 🏷️ 24,00€



AZPILICUETA COLECCIÓN PRIVADA

- 🍷 BODEGAS AZPILICUETA - RIOJA
- 🍇 100% VIURA
- 🍷 BLANCO FERMENTADO EN BARRICA
- 🏷️ 30,00€



RAMÓN BILBAO CR.

- 🍷 BODEGA RAMÓN BILBAO
- 🍇 100% TEMPRANILLO
- 🍷 TINTO CON CRIANZA
- 🏷️ 21,00€



MONTECILLO CRIANZA

- 🍷 BODEGAS OSBORNE
- 🍇 TEMPRANILLO Y GARNACHA
- 🍷 TINTO CON CRIANZA
- 🏷️ 3,70€
- 🏷️ 19,00€

Carta de Vinos

Ribera del Duero



EMILIO MORO

- BODEGAS EMILIO MORO
- 100% TEMPRANILLO
- TINTO CON CRIANZA
- 32,00€



FINCA RESALSO

- BODEGAS EMILIO MORO
- 100% TEMPRANILLO
- TINTO CRIANZA JOVEN
- 20,00€



ARZUAGA ROSAE 2023

- ARZUAGA
- TEMPRANILLO
- VINO ROSADO JOVEN
- 22,00€



MONTECILLO SINGLADURAS

- BODEGAS OSBORNE
- 100% TEMPRANILLO
- TINTO CON CRIANZA
- 3,70€
- 20,00€



MATARROMERA

- BODEGAS MATARRONERA
- 100% TEMPRANILLO
- TINTO CON CRIANZA
- 34,00€



LA COTORRA

- SANTIAGO JORDI
- VERDEJO
- BLANCO SIN CRIANZA
- 3,80€
- 19,00€



MONTECILLO SINGLADURAS

- BODEGAS OSBORNE
- 100% VERDEJO
- BLANCO SEMIDULCE
- 3,70€
- 19,00€



JOSÉ PARIENTE

- BODEGAS JOSÉ PARIENTE
- 100% VERDEJO
- BLANCO
- 23,00€

Carta de Vinos

Rías Baixas



MONTECILLO SINGLADURAS

- BODEGAS OSBORNE
- 100% ALBARIÑO
- BLANCO
- 21,00€



PACO Y LOLA

- BODEGAS PACO Y LOLA
- 100% ALBARIÑO
- VINO BLANCO
- 25,00€

Valdeorras



O LUAR DO SIL

- PAGO DE LOS CAPELLANES
- 100% GODELLO
- BLANCO SIN CRIANZA
- 25,00€

Bierzo



POLVORETE

- EMILIO MORO
- 100% GODELLO
- BLANCO
- 23,00€

Vinos de Jerez Osborne



FINO QUINTA (1/2 BOTELLA)

- BODEGAS OSBORNE
- 3,00€
- 12,00€



OLOROSO BAILÉN

- BODEGAS OSBORNE
- 4,00€
- 25,00€



COQUINERO AMONTILLADO

- BODEGAS OSBORNE
- 4,00€
- 25,00€



IORF MEDIUM

- BODEGAS OSBORNE
- 4,00€
- 25,00€



SANTA MARÍA CREAM

- BODEGAS OSBORNE
- 4,00€
- 25,00€



PEDRO XIMENEZ

- BODEGAS OSBORNE
- 5,00€
- 27,00€