

MENÚ

2024

SALADS

Traditional seasoned tomato / 8.90 €
Tomato, garlic, oregano, basil, salt flakes and extra virgin olive oil. 🧑

De la casa / 12.50 €
Mix leaves, tomato, onion, carrot, cucumber, corn, tuna and boiled egg. 🥘 🥗 🧑

Quinoa / 13.50 €
Quinoa with avocado, colored cherry tomatoes, corn, mango, red chillie, coriander y mint. Optional of feta cheese or boiled egg. + 1€. 🥘 🥗 🥗

Burrata and Italian pesto / 15.80 €
Tomato, Italian burrata, basil, pine nuts, EVOO and parmesan. 🥘 🥗 🥗

Prawn Cesar / 14.80 € 🧑 🥗 🥗 🥗 🥗 🥗 🥗
Assorted lettuce, cherry tomatoes, croutons, parmesan, tempura prawns and Caesar sauce.

Tuna Tataki, Cream Cheese and Pistachio / 14.80 €
Mix leaves, cream cheese, red tuna, pistachios, cherry tomato and EVOO. 🥗 🥗 🥗

Bahía Limón / 15.50 €
Mix lettuce, avocado, mango, prawns, cherry tomato, cucumber and yogurt sauce. 🥗 🥗 🥗 🥗 🥗 🥗 🥗

STARTERS

Homade Fries / 7.50 €
The good ones!

Bahía Limón Fries / 9.20 €
Homemade fries with bacon, cheddar and chive. 🥗

Arrieras Fries / 14.90 €
Homemade fries with prawns and alioli. 🥗 🥗

Chicken Fingers / 13.60 €
Crispy chicken strips. 🥗 🥗 🥗 🥗 🥗

Croquettes / 12.80 €
Ask variety. 🥗 🥗 🥗 🥗 🥗

Salmon Scramble / 14.80 €
French fries, salmón and fried egg. 🧑 🥗 🥗

Artichokes Stir-fry / 17.50 €
With ham and prawns. 🥗 🥗 🥗 🥗 🥗

Clams "A la Marinera" / 16.50 €
Clams, EVOO, oloroso wine and garlic. 🥗 🥗 🥗 🥗

Eggs "A la Marinera" / 17.80 €
Eggs, prawns, clams, monkfish, dogfish and garlic. 🥗 🥗 🥗 🥗 🥗

Pil pil prawns / 15.90 €
Prawns, EVOO, hot paprika, chillies, garlic and chamomile wine. 🧑 🥗

Mussels Steamed or "a la marinera". / 15.90 € 🥗

FLAVORS OF THE WORLDS

Andalucian Gazpacho / 7.00 €
Tomato, onion, vinegar and EVOO. 🧑

"Pancho villa" Nachos / 13.20 € 🥗 🥗 🥗
Wheat tortilla, cheddar cheese, green jalapeños, guacamole, red onion, tomato and cilantro.

Tuna "Moruno" Skewer / 8.70 € 🧑 🥗
Macerated tuna with cilantro, mint and lime.

"Provoleta" / 12.50 €
Melted provolone cheese with cherry tomatoes, oregano and basil oil. 🥗

"Provoleta" a Feira / 16.50 €
Melted Provolone cheese with paprika octopus, garlic and AOVE. 🥗 🥗

Ham and Cheese "Quesadilla" / 9.50 €
Wheat tortilla, ham and cheese. 🥗 🥗 🥗

Argentinian Empanadas / 4.50 €
Meat/ Spinach with Bechamel. 🥗 🥗 🥗 🥗 🥗

Tuna Curry with Mango Chutney / 16.90 €
With thai rice and coconut milk. 🥗 🥗

Sea Bass Ceviche / 14.50 €
Fresh sea bass, tiger milk, red onion, corn, sweet potato, cilantro and jalapeños. 🥗 🧑 🥗 🥗 🥗 🥗

Tuna Tartar de atún / 16.90 € 🥗 🥗
Fresh tuna, black and gold sesame seeds, soy and gin.

Tuna Tataki / 17.20 €
Fresh tuna and wakame salad. 🥗 🥗 🥗

ESPETOS

Sardines / 13.80 € 🥗
King Prawn / 17.80 € 🥗
Octopus / 24 € 🥗
Sea Bass / 19.50 € 🥗
Sea Bream / 19.50 € 🥗
Squid / 26 € 🥗

FRITURAS

Squid Rings / 17.80 € 🥗 🥗
Anchovies / 14.80 € 🥗 🥗
Baby Squid / 15.90 € 🥗 🥗
Dogfish / 14.50 € 🧑 🥗
Kingklip / 16.80 € 🥗 🥗

BREAD,
"PICOS"
AND OLIVES
/ 2.00 €
🥗

PASTA

Spaguetti Bolognese / 13.50 €
Wheat pasta, beef and fried tomato sauce. 🧑 🥗 🥗 🥗

Spaguetti Carbonara / 13.50 €
Wheat pasta with bacon, onion, cream and cheese. 🥗 🥗 🥗 🥗

Sea Food Spaguetti / 15.50 €
Wheat pasta, mussels, prawns, squid, kingklip and pink sauce. 🥗 🥗 🥗 🥗 🥗 🥗

Veggie Spaghetti / 13.50 €
Garlic, onion, broccoli and basil. 🧑 🥗 🥗 🥗

"PAELLAS"

MÍNIMO PARA 2 PERSONAS -
PRECIO POR PERSONA

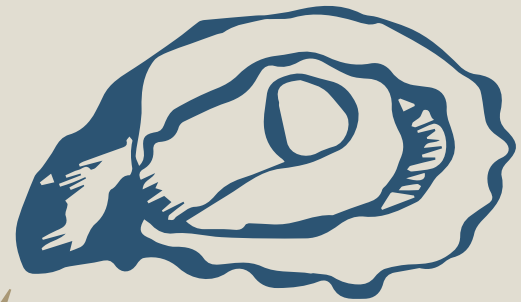
Black Rice / 16.50 €
With calamari and prawns. 🥗 🥗 🥗 🥗

Sea Food Rice / 17.50 €
With calamari and prawns. 🥗 🥗 🥗 🥗

Vegetable Rice / 16.50 €
Red and green peppers, red onion, green beans and pumpkin. 🧑 🥗

Beef Rice / 18.50 €
Beef entrecot. 🥗 🧑 🥗

Fideuá / 15.50 €
With calamari and prawns.
🥗 🥗 🥗 🥗 🥗 🥗 🥗



FISH

Grilled Tuna from The Straits / 26 €
With sauteed veggies. 🌱 🍴 🍷

Salmon in Leek and Pine Nuts Sauce / 18.50 €
With potatoes and peppers. 🍴 🍷 🌱

Fish and Prawns Skewer / 19.20 €
Kingklip, prawns, onion, red and green pepper. 🍴 🍷 🌱 🍴 🍷

GRILL

Grilled Iberian Pork / 22 €
With fries.

Argentine Beef Cut / 19.90 € 🍴
With baked potatoes and sweet potatoes.

Friesian Beef Tenderloin / 22.70 €
With baked potatoes and sweet potatoes.

Roasted Lamb / 22.70 €
With baked potatoes. 🍴 🍷 🌱

Low Tenderloin / 22.90 €
With red wine and black pepper sauce.

Angus Beef Burger / 16.70 €
Lettuce, tomato, pickle, fried onions, cheese and bacon. 🍴 🌱 🍷

Vegan Burger / 15.90 €
Vegetable protein, tomato, rocket, avocado and mustard vinaigrette. 🍴 🌱 🍷

Chicken Suprem / 13.70 €
Grilled chicken fillet, salad, fries and fried egg. 🍴

DESSERTS

Lemon pie / 6.50 €
Cookie base, lemon cream and cream. 🍴 🌱 🍷 🍴 🍷

Cheesecake / 6.50 €
Biscuit base, cream cheese and red fruit sauce. 🍴 🍷 🌱 🍴 🍷

Chocolate Mousse / 6.50 €
Creamy chocolate. 🍴 🍷 🌱

Banoffe / 6.50 €
Baked cookie, banana, "dulce de leche" and cream. 🍴 🍷 🌱 🍴 🍷

CHIRINGO



CHILL

VINOS BLANCOS

- CAL Y CANTO D.O VDT Mancha, VERDEJO / 19,50 €
- MARQUES DE RISCAL D.O Rueda, Verdejo / 23 €
- MARQUES DE RISCAL D.O Rueda, Sauvignon Blanc. / 23,80 €
- VIÑA DEL VERO D.O Somontano, Chardonnay. / 23,50 €
- LIBALIS Semidulce. / 20,50 €
- LIBALIS Frizzante. / 19,50 €
- TIERRABLANCA Tierras de Cádiz, Semidulce / 20,50 €
- VALTEA Albariño Rias Baixas. / 23,50 €
- PAZO DE SAN MAURO Albariño. / 28,50 €

VINOS TINTOS

- FULL FLAP D.O RIBERA DEL DUERO / 20 €
- LOPEZ DE HARO CRIANZA D.O Rioja Tempranillo Garnacha Graciano. / 21,50 €
- FINCA MONCLOA Tierras de Cádiz. / 26,50€
- MUGA CRIANZA D.O Rioja. / 28,50€
- CONDE DE SAN CRISTÓBAL D.O Ribera del Duero 2015. / 29.50€
- LAGARDE GUARDA MALBEC Argentina, Malbec. / 44,50€



CAVAS Y CHAMPAGNE

- BENJAMIN Brut. / 7€
- CINZANO Prosecco. / 23,50€
- JAUME SERRA Cava. / 23,50€
- JUVE CAMPS Reserva Familia. / 33,80€
- LLOPART CAVA Brut nature. / 38,50€
- LLOPART ROSE D.O Rioja - 90% Viura y 10% Malvasía. / 43.50 €
- MUMM CORDON ROUGE Champagne. / 80€
- MUMM ROSÉ Champagne. / 85€
- DOM PERIGNON Champagne. / 450€

- CAL Y CANTO D.O VDT Mancha / 19,50 €
- MUGA D.O Rioja. / 23,50€
- PUECH-HAUT- France. / 33,50€
- # VINOS ROSADOS