

Cold Starters

Olives

Roasted peppers with prawns

Seasoned potatoes

Seafood cocktail

Seafood cocktail (Half portion)

Seasoned Roe

Red Scorpionfish Pâté

Hot Starters

Galician octopus with cachelo

Potatoes with beer sauce

Salads

Large Mixed Salad

Small Mixed Salad

Tomato Salad

Lettuce Hearts with Anchovies

Cold Meats

(Portion / Half Portion)

Ham

Cane of loin

Cheese

Iberian Chorizo

Mixed Cold Meats

Soups

Grandma's broth

Onion soup with grated cheese

Clam chowder with croutons

Mozárabe gazpacho with ham shavings

Combined Dishes

Grilled Chicken

Fried Chicken breast

Flamenquines

Cordon bleu (House's speciality)

Tomato meatballs

Chicken tears

Homemade croquettes (Portion)

Homemade croquettes (Half Portion)

Stews

Venison with sauce

Stewed boar

Bull tail stew

Carrillada stew

Beef gizzard with mushrooms

Meat with tomato

Iberian sirloin (Tio Pepe's speciality)

Iberian Prey with Salmorejo

Baked shoulder of lamb

Charcoal grilled meat

- Charcoal-grilled Iberian meats
 - Sirloin
 - Iberian "secreto" fillet
 - Iberian "presa" fillet
 - Iberian "pluma" fillet
 - Steak pork
- Charcoal - grilled Red meats
 - Beef entrecot
 - Beef chop
 - Beef sirloin
 - Steak beef
- Other dishes
 - Lamb chop
 - Steak chicken
 - Charcoal- grilled venison

Meat Sauces

- PX reduction sherry
- Pepper sauce
- Grandma's garlic sauce
- Barbecue sauce
- Canary sauce "red" and "green"
- Mushrooms sauce with bouquet brandy
- Cheese cream
- Roquefort cream
- Oloroso cream

Fish

- Grilled shortfin mako
- Grilled swordfish
- Grilled cuttlefish
- Grilled gilt head bream
- Grilled bass
- Grilled Tuna
- "Roteña" sea bream
- Cazón with tomato
- "Encebollado" of tuna
- Cod pastry with Gibalbin
- Monkfish with prawns sauce

Fried Fish

- Cuttlefish "chocos"
- Small squid "puntillitas"
- Small sole "acedias"
- Anchovies
- Tapaculos
- Small Hake
- Jellyfish "ortiguillas"

Barbecue

- Extra barbecue (Pork, lamb, chicken)
- Boar Barbecue
- Chicken barbecue
- Iberian and beef barbecue
- Beef barbecue

Half Barbecue

- Pork and chicken
- Boar
- Chicken
- Iberian
- Beef

Seafood

- White prawns from Huelva (boiled or grilled)
- Sanlúcar Prawns (boiled or grilled)
- "Marinera" clams
- "Bajo de guia" Clams
- Clams with artichoke
- Clams with garlic

Eggs

- Scrambled eggs with asparagus
- Scrambled eggs with ham and prawns
- Capricho Rancho (eggs, chorizo, potatoes, ham, onions, garlic)
- Season scrambled eggs
- Meat and mushroom

Chef Suggestions

- Prawns and monkfish brochette
- Salmon with cheese cream
- Cod confit at low temperature with pumpkin cream
- Ox tenderloin and Px reduction sherry

HOMEMADE DESSERT

- Coconut pudding
- Homemade pudding
- Raisin pudding with Pedro Ximenez
- Egg and syrup pudding
- Rice and milk
- Dark chocolate cake
- Chocolate and cookies cake
- White chocolate cake
- Cheesecake
- Chocolate, cookies and mint cake
- Three chocolate cake
- Chocolate and nuts chocolate

