

## VEGETARIAN AND VEGAN SPACE WE HAVE YOU

- 02. VEGETARIAN BAO BUN.** Steamed vegetarian bao bread with vegetables and mini corn tortilla, kimchi mayonnaise and spinach. .... per unit / **2,70€**
- 57. HOMEMADE VEGETARIAN KIMCHI CROQUETTES.** (Vegetarian) ..... **6,00€**
- 53. ASSORTMENT OS FRESH VEGETABLE TEMPURA.** serves with wok and sweet and sour sauce. (Vegetarian) ..... **8,00€**
- 83. FREE RANGE EGGS WITH SANLUCAR POTATOES FRIED IN OLIVE OIL.** (Vegetarian) ..... **6,60 €**
- 13. VEGAN POTATOE AND VEGETABLE SALAD.** Prepared with homemade vegan mayoniassie. .... **6,00€**
- 14. QUINOA AND CONILS VEGETABLES SALAD.** Freshness of the summer with lots of properties. (Vegan) ..... **8,75€**
- 05. AUBERGINE HUMMUS.** Traditional oriental cream made with roasted aubergines and chickpeas, served with carrots and celery sticks. (Vegan) ..... **6,90 €**
- 26. COLD SALMOREJO SOUP.** Made with local tomatoes. (Vegan) ..... **4,40€**
- 46. FRESH VEGETABLE NOODLE.** Stir fry with soya sauce and honey. (Vegan) ..... **8,50€**
- 78. FALSE MEATBALLS WITH FRIED HOMEMADE TOMATOE.** You will be surprised to see what we can cook without meat. (Vegan) ..... **8,50€**
- 15. SPINACH AND CHICKPEA STEW.** (Vegan) ..... **4,50€**
- 08. CADIZ STYLE BERZA** stew with meat.
- 09. ANDALUSIAN SPICY MENUDO** stew with pig trotters and chickpeas.
- 10. CADIZ STYLE PUCHERO** stew (beef, chicken, pork and vegetable broth) served with thin noodles.
- 15. SPINACH AND CHICKPEA** stew. .... each plate / **4,50€**

## CLASSIC DISHES OF THE DAY

## BREAD AND A LITTLE SOMETHING ELSE

### TAPAS MADE ON DIFFERENT TYPES OF BREAD

- 01. STEAMED BAO [JAPANESE BREAD] STUFFED WITH IBERIAN MEAT.** Coconut mayonnaise, spinach and hoisin sauce. .... per unit / **2,70€**
- 03. TORRIJA WITH DUCK FOIE GRASS AND HAM.** Traditional torrija bread soaked in honey and moscatel sweet wine served with Iberian cured ham and duck foie grass. .... **5,00€**
- 04. PRINGA MEAT SELECTION IN WARM CHAPATA BREAD.** ..... two units / **4,40€**
- 06. SCORPION FISH.** Scorpion fish pate with homemade mayonnaise. .... **6,90€**
- 12. SEA ANEMONE AND WAKAME.** Pate with an intense flavour of the sea. .... **7,20€**
- 07. IBERIAN CURED HAM AND ROCKET LEAVES ON TOP OF HOMEMADE PIZZA.** with olive oil. .... **7,80 €**
- 11. HANDMADE GARLIC PRAWNS PIZZA.** ..... **7,80 €**
- 18. POTATOES WITH SPICY SAUCE.** ..... **6,50 €**
- 21. FRESH SPINACH AND BEETROT SALAD.** Spinach leaves with a beetroot vinaigrette, goats cheese, nuts, raisins and honey. .... **7,90€**
- 22. CHICKEN SALAD SERVED WITH SWEET MUSTARD.** ..... **8,50€**
- 23. SPROUTS WITH PRAWNS AND KIMCHI.** Different types of lettuce with crunchy prawns, kimchi mayonnaise, red onion, tomato and hazelnuts powder. .... **8,50€**

## WE DO LOVE GREEN !!!

### COLD SOUPS, VEGETABLES, LETTUCE AND SEA KELP

- 24. HAWAIIAN POKE BOWL WITH MARINATED SALMON AND CHIPOTLE MAYONNAISE.** Rice, edamame, avocado, radis, pineapple, carrot and his dressing. .... **9,50€**
- 25. WAKAME AND JUMBO SHRIMP.** Japanese algae seasoned with peppers, spring onions, tomatoes, sesame and boiled jumbo shrimp. .... **7,90€**
- 27. CHILLED TOMATO SALMOREJO SOUP SERVED WITH** smoked tuna and potato crisp powder. .... **5,70€**
- 28. PRAWN SALAD.** Perfect mixture of boiled Sanlucar potatoes, mayonnaise with olive oil and shrimps. .... **7,50€**
- RAW AND MARINATED FANTASTIC WAY TO TASTE RAW QUALITY PRODUCTS WITH THE RIGHT SEASONING**
- All of those products went through freezing process according the terms established in RD 1420/2006 from 1st of December.
- 30. NATURAL RANGE PICKLED TUNA.** We use the part of the tuna Tartantelo. .... **8,90€**
- 31. RED TUNA TARTAR AND AVOCADO** and its perfect seasoning. .... **9,50€**
- 35. LARDED TUNA WITH COCONUT MAYONNAISE** and sun dried tomato. .... **9,50€**
- 33. SEA BASS CEVICHE** with its seasoning and fried corn. .... **9,00€**
- 34. THIN SLICES OF RETINTO BEEF.** Seasoned with sun dried tomato, celery, wild mushrooms and parmesan cheese. .... **9,00€**
- 32. BRAISED SALMON AND TUNA NIGIRI WITH DUCK FOIE.** .... **8,80€**

## FREE RANGE EGGS FROM CONILS DE LA FRONTERA'S ECOLOGICAL FARM

- 41. FRIED EGGS WITH FRENCH FRIES AND CURED SERRANO HAM.** fried in olive oil, Sanlucar potatoes fried in gluten free olive oil accompanied by Spanish cured ham. .... **9,00€**
- 42. EGGS WITH SMOKED COD AND CHILLI PEPPER.** ..... **8,50€**
- 43. BROKEN EGGS WITH ROPA VIEJA.** (mix of chickpeas, beef, chicken and tomate sauce) made from homemade pcuhero (meat and vegetable soup). .... **8,00€**
- 45. MEDINAS OYSTER PLANT SAUTEED WITH FREE RANGE EGGS AND PRAWNS.** ..... **8,50€**
- FRESH PASTA**
- 44. TAGLIATELLE WITH MUSHROOMS, BLACK TRUFFLES** and parmesan cheese. .... **7,90€**
- 46. RETINTO BEEF MEAT BALLS WITH HOMEMADE TOMATO SAUCE** and raviolis with basil. .... **7,90€**
- 70. IBERIAN PORK CHEEKS AND RAVIOLI** cooked in its own juice. .... **7,60€**
- 74. CHICKEN AND SPINACH CANNELLONI** with a tasty béchamel au gratin. .... **7,50€**
- FRIED OPTIONS COOKED INSIDE AND CRISPY ON THE OUTSIDE**
- 50. CUTTLE FISH CRISPS.** finely sliced cuttle fish and served with wakame ali oli sauce . .... **9,50€**
- 51. ROCK FISH FINGERS** seasoned with lime, coriander and garlic. .... **8,50€**
- 52. FRIED SEA ANEMONE.** An intensive bite of sea, iodine and seafood. .... **8,50€**

- 54. SALMON AND NORY ALGAE** bites wrapped in filo pastry served with wasabi and soya mayonnaise.. .... **8,50€**
- 55. BREADED RED CURRY CHICKEN** goujons served with coconut mayonnaise. .... **7,70€**
- 56. HOMEMADE CROQUETS.** Cured pork loin or vegetables with kimchi. .... **6,00€**
- DEL MAR FISH IN DIFFERENT TYPES OF COOKING AND RICE COOKS**
- 60. DEEP FRIED HAKE A LA ROMANA WITH A VEGETABLE RATATOUILLE.** Battered hake bites served with Conil vegetables in a ratatouille style with an aromatic touch. .... **9,50€**
- 61. COD WITH SPICY TOUCH.** ..... **8,50€**
- 62. RED TUNA IN SPICES.** Eight different types of seasonings. .... **9,50€**
- 63. GRILLED SALMON TATAKI.** Orange sauce and blue tea-breaded in sesame seeds, sliced and ready to enjoy. .... **9,50€**
- 64. BLACK RICE WITH CUTTLE FISH STRIPS COOKED IN A PAELLA TRADITIONAL DISH** and served with ali oli sauce. .... **10,00€**
- 65. GALICIAN MUSSELS CASSEROLE** with lobster an doloroso wine sauce. .... **7,00€**
- 66. CHOCO MEAT BALLS** in shrimp sauce. .... **8,50€**
- 71. FILLETS OF RETINTO BEEF LOIN IN AROMATIC BUTTER.** served with sweet potato purée. .... **15,50€**
- 72. ASIAN STYLE RETINTO BEEF COOKED IN A WOK** with fresh vegetables, noodles and a touch of coconut and soy. .... **9,50€**

- 73. IBERIAN PORK "PLUMA" TENDERLOIN MARINATED IN PALO CORTADO WINE AND JAPANESE MISO.** Grilled and stir fried with baby broad beans and puree. .... **9,50€**
- 75. IBERIAN RIB COOKED IN A LOW TEMPERATURE SERVED WITH SWEET AND SOUR SAUCE.** Tasty and tender. .... **7,90€**
- 74. RETINTA BEEF BURGER ON GLASS BREAD (CRISPY CHAPATA)** with cured ham, cheese and truffle mayonnaise. .... **7,50€**
- KIDS' CORNER TO YOUR TASTE**
- 80. HOMEMADE HAM AND CHEESE PIZZA.** .... **6,75€**
- 81. BREADED PORK LOIN FLAMENQUIN ROLL WITH CHEESE.** ..... **6,75€**
- 82. BREADED CHICKEN GOUJONS WITH POTATO CHIPS.** ..... **6,75€**
- 83. FRIED RANGE EGGS WITH FRENCH FRIES.** ..... **6,60€**
- DESSERTS HOMEMADE AND PREPARED AT THE TIME**
- 90. MASCARPONE CREAM CHEESE** with a raspberry jam and Oreo cookies served in a jar. .... **4,90€**
- 91. CARROT CAKE WITH A CHEESE FROSTING.** Soft and soaking sweet. .... **4,90€**
- 92. TWO CHEESE CRÈME CARAMEL WITH GREEK YOGURT.** ..... **4,90€**
- 93. LEMON AND CAVA SORBET.** ..... **4,90€**
- 94. CHOCOLATE BISCUIT 70% CARROT AND ORANGE ZEST.** ..... **4,90€**

# CASA MINO

GRUPO VELEZ · 2019

BAR

All the above dishes are made to order and require adequate time for its preparation.

10% tax included.

Bread and bread sticks 0.80€.

Please inform your waiter if you do not wish to be served any of those.

KITCHEN OPENING TIMES

LUNCH 13:00h a 16:30h / DINNER 20:00h a 24:00h

We can organize any kind of different menus for you in our facilities upon request.

Dear gluten-intolerant and other food -allergy friends , while our kitchen is highly conscientious about the problem involved when dealing with gluten containing products in a kitchen environment, traces might be present naturally in our preparations.

So please let us know should you have a gluten allergy so we can make sure your meal will be prepared adequately.

Lots of our dishes can be modified for you so you can enjoy it safely.

As an example we would like to inform you that we have gluten free bread available and our French fries are prepared in gluten free olive oil.

**All gluten free options are marked.**

Dear vegetarian friend- lots of our options on the menu can be adapted to your liking. They are marked so do not hesitate and ask your waiter.