

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.

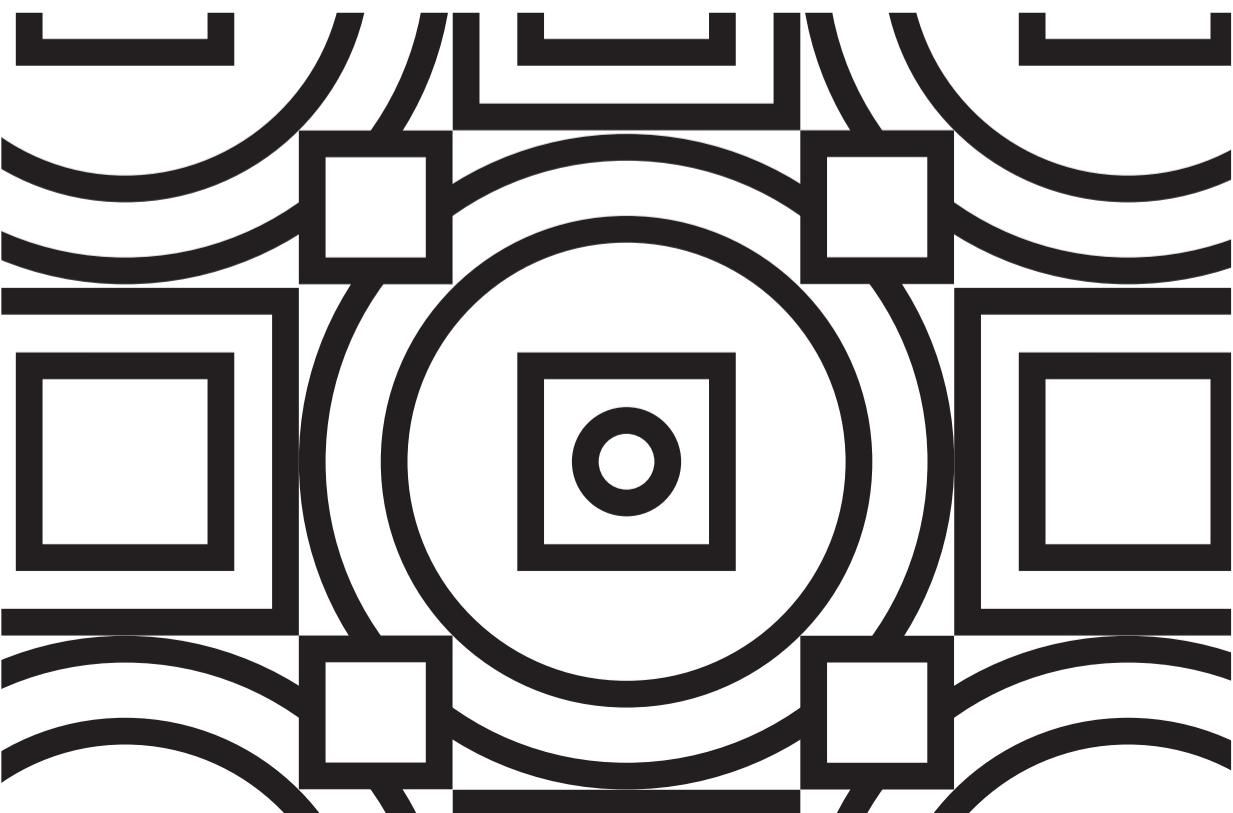
We have gluten free bread available and our French fries are prepared in gluten free olive oil.

For information about the menu items regarding food allergies and other intolerances, ask the restaurant staff for help. Thank you.

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

RESTAURANTE

CASINO



TO START WITH

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.	€ 6,10
SEA ANEMONE AND WAKAME PATÉ. Paté with an intense flavour of the sea served with homemade mayonnaise.	€ 8,25
FRESHLY HAND SLICED IBERIAN. Acorn "Castro & Gonzalez" ham.	€ 24,00
CURED SHEEP CHEESE. With homemade marmalades.	€ 15,00
WHITE SHRIMPS OR PRAWNS. Boiled or grilled.	€ 22,00
SPROUTS WITH PRAWNS AND KIMCHI. Different types of lettuce with crunchy prawns, kimchi mayonnaise, red onion, tomato and hazelnuts powder.	€ 10,50
SPOON OPTIONS OF THE DAY. Tradicional Andalusian stews.	€ 7,00
CHILLED TOMATO SALMOREJO SOUP. Served with smoked tuna and potato crisp powder.	€ 6,50
BROKEN EGGS. With Camarones de Salinas.	€ 10,50
CADIZ BAY CUTTLEFISH MEATBALLS. With prawn sauce.	€ 12,00
GRILLED OCTOPUS. On a bed of aubergines hummus and sea urchin ali oli sauce.	€ 15,00
FINE CLAMS FROM HUELVA. In seafood cream sauce and spinach with a hint of a sea.	€ 18,00
MEDINA OYSTER PLANT. Sauteed with free range eggs and prawns.	€ 12,50

RAW AND MARINATED

(All of those products went through freezing process according the terms established in RD 1420/2006 from 1st of December).

BLUEFIN TUNA TARTAR WITH AJO BLANCO. (Chilled almond soup). Accompanied by prawns bread.	€ 16,50
LARDED TUNA WITH COCONUT MAYONNAISE. Olive oil and sun dried tomato.	€ 12,50
NATURAL RANGE PICKLED TUNA. We use the part of the tuna Tartantelo.	€ 13,50
TUNA TATAKI IN TEMPURA. Wrapped in nori algae and served with wasabi caviar .	€ 16,00
SEA BASS CEVICHE. With dressing and crunch of fried corn.	€ 14,50
WHITE SHRIMP CARPACCIO. With black salt, ecological olive oil and a touch of lime.	€ 13,00

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

10% tax included.

Bread and olive oil tasting € 2,00.

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

KITCHEN OPENING TIMES:

LUNCH from 1:00h to 4:00h pm / DINNER from 8:00h to 11:30h pm

COPAS para clientes hasta la 1:45h am

CÁDIZ STYLE FRIED OPTIONS

COOKED INSIDE AND CRUNCHY OUTSIDE.

CUTTLE FISH CRISPS. Finely sliced cuttle fish and served with wakame ali oli sauce.	€ 12,00
ROCK FISH FINGERS. Seasoned with lime, coriander and garlic.	€ 10,50
FRIED SEA ANEMONE. An intensive bite of the sea, iodine and seafood.	€ 11,50
CONIL VEGETABLE TEMPURA. Served with sweet and sour and wok sauce.	€ 10,00
ASSORTMENT OF HOMEMADE CROQUETTES vegetables, kimchi and cured pork loin (10 units).	€ 9,00
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.	€ 12,50

FROM THE SEA AND THE LAND

FISH AND MEAT FROM OUR REGIÓN COOKED IN DIFFERENT METHODS AND SEAFOOD RICE DISHES.

RED TUNA IN SPICES. Tuna LOIN with eight different types of seasonings and WAKAME.	€ 16,50
RED TUNA WITH PRAWNS AND ALMONDS SAUCE. Tuna BELLY.	€ 19,50
GRILLED HAKE LOIN. With carrot and almonds sauce.	€ 14,50
FISH AND SEAFOOD CREAMY RICE. Cocinado en cazuela. (Per pax).	€ 14,50
GRILLED TRAMMEL NET SQUID. With garlic, shrimps and red peppers sauce.	€ 14,50
GRILLED MEAGRE WITH FRIED SHRIMPS. In lobster sauce.	€ 16,00
YOUNG NORTHERN VEAL. STRIPLOIN 350 g. A cleanest fat free part. PRIME RIB 450 g. Vert tasty and juicy part of a beef, sliced to be shared .	€ 19,50 € 27,50
GRILLED DUCK MAGRET. On a bed of orange sauce and sundried tomatoe couscous. (350 g.)	€ 14,50
IBERIAN PORK "PLUMA" TENDERLOIN MARINATED IN PALO CORTADO WINE, GRILLEED. And sauteed baby beans and broccolini.	€ 14,50
RETINTA BEEF SIRLOIN. Served with vegetables and potato wedges.	€ 22,50
ROASTED SUCKLING LAMB SHOULDER. With purple garlic and jerez vinegar.	€ 22,50
IBERIAN RIB COOKED IN A LOW TEMPERATURE. Served with sweet and sour sauce.	€ 13,50

VEGETARIAN AND VEGAN SPACE

YOU DESERVE YOUR SPACE.

VEGAN POTATOE AND VEGETABLE SALAD. Prepared with homemade vegan mayoniasse.	€ 6,60
QUINOA AND CONILS VEGETABLES SALAD. Freshness of the summer with lots of properties.	€ 9,50
AUBERGINE HUMMUS. Traditional oriental cream made with roasted aubergines and chickpeas, served with carrots and celery sticks.	€ 7,50
COLD SALMOREJO SOUP. Made with local tomatoes .	€ 5,50€
FRESH VEGETABLE NOODLE. Stir fry with soya sauce and honey.	€ 8,50€
FALSE MEATBALLS WITH FRIED HOMEMADE TOMATOE. You will be surprised to see what we can cook without meat.	€ 8,50€