ESTURIÓN
Restaurant & events

TO SHARE... OR NOT! *(cold)*

	HALF	FULL
Russian salad, garlic prawns *Ensaladilla de gambón al ajillo*	8€	12€
Trio of pink Raff and cherry tomatoes and bonito loin *Trilogía de tomates*		11,20€
Seasonal tomato with slow-cooked tuna *Tomate del tiempo y atún a baja temperatura*		12€
Crispy spinach salad with prawn *Ensalada de espinacas crujientes y gamba*		12€
Fresh burrata salad with red pesto, lamb's lettuce, rocket and crackling *Ensalada fresca de burrata*		12,80€
Avocado & anchovies, secret dressing *Aguacate y anchoas*	10€	19€
Foie gras *Nuestro foie*	10€	18€
Focaccia with smoked sardine, baba ganoush and red pesto (2 pcs) *Focaccia con sardina ahumada*		8,60€
Crystal bread toast with peppered Iberian presa tataki and teriyaki mayo (x4) *Tosta de tataki de presa ibérica*		14,60€
Toast with marinated sturgeon carpaccio and pisto *Tosta con carpaccio de esturión*		7€
Huelva white prawns *(Ask about our fresh seafood of the day)* *Gambas blancas de Huelva*		18€

TO SHARE... OR NOT! *(hot)*

	HALF	FULL
Chef's croquettes (4/8 pcs) *Croquetas del Chef*	8€	12€
Fried marinated mullet *Albur de estero en adobo frito*	9€	15€
Fried Huelva cuttlefish *Chocos de Huelva fritos*	9€	15€
Garlic king prawns with a Japanese touch *Gambones al ajillo con toques japoneses*		18€
Patatas bravas (Los Palacios tomato sauce, aioli and kimchi mayo) *Patatas bravas*		9€
Creamy potato, garlic prawns, fried egg and aioli (arriero potatoes) *Cremoso de patata (patatas arrieras)*		16€
Braised octopus, crushed potatoes and spicy crackling *Pulpo braseado*		18,80€
Sautéed artichokes with king prawns, scallop and seafood velouté *Alcachofas salteadas con gambones*		19,60€
Fried eggs with chips and ham *Huevos fritos con patatas y jamón*		14€

TRIBUTE TO RAW TUNA *(Gadira bluefin tuna)*

	HALF	FULL
Bluefin tuna tartare, guacamole, fried corn, wakame, crystal bread toasts (150 g) *Tartar de atún rojo*	14€	24€
Tarantelo, truffled egg and crushed potatoes *Tarantelo, huevo trufado y patatas*		20€
Bluefin tuna toast with truffle mayo *Tosta de atún rojo y mayonesa de trufa*		7€
Bluefin tuna sashimi, descargamento cut (100 g) *Sashimi de atún rojo*	14€	24€
Gadira bluefin tuna symphony (tartare, sashimi, tataki, truffle toasts and spicy cubes) approx. 300 g *Sinfonía de atún rojo de Gadira*		48€

RICE DISHES *(minimum 2 people)*

	PRICE
Creamy duck rice *Meloso de pato*	15€/pax
Dry rice, Iberian presa *Seco de presa ibérica*	18€/pax
Dry rice, aged beef chop *Seco de chuleta de vaca madurada*	20€/pax
Brothy rice with lobster *Caldoso con bogavantes*	25€/pax
Señorito dry rice (cuttlefish, king prawns, sturgeon) *Seco del Señorito*	16€/pax
Octopus, prawn & sobrasada dry rice *Seco con pulpo, gambones y sobrasada*	17€/pax

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CHARCOAL-GRILLED MEATS

	PRICE
Acorn-fed Iberian presa (approx. 300 g) *Presa ibérica de bellota*	24€
Acorn-fed Iberian abanico (approx. 300 g) *Abanico ibérico de bellota*	22€
Grilled beef burger, brioche bun, bacon, cheddar sauce *Burger de vaca a la parrilla*	16€
Black Burger (aged beef, black bun, Manchego cheese, lamb's lettuce, rocket and bacon jam) *Black Burguer*	17,50€
Iberian mixed grill *Parrillada ibérica*	45€
Retinta beef tenderloin (approx. 280 g) *Solomillo de vaca de retinta*	25€
Boneless sirloin *Lomo bajo sin hueso*	80€/kg
American Angus rib-eye (approx. 450 g) *Rib-Eye de angus americano*	42€

(Ask about off-menu breeds and cuts)

FISH

	PRICE
Estuary mullet *Albur de estero*	24€
Sturgeon loin *Lomo de esturión*	22€
Meagre loin *Lomo de corvina*	22€
Bluefin tuna tarantelo *Tarantelo de atún rojo*	24€

SIDES FOR THE MEAT

French fries *Patatas fritas*	5€
Roast potatoes *Patatas asadas*	4€
Fresh salad *Ensalada fresca*	4€
Fried eggs *Huevos fritos*	2,50€/ud.

OUR DESSERTS

Homemade cheesecake *Tarta de queso casera*	7€
Cream mille-feuille, hot chocolate *Milhoja de nata con chocolate caliente*	7€
Torrija with dulce de leche and meringue milk ice cream *Torrija con dulce de leche*	7€
Dark chocolate coulant with vanilla ice cream *Coulant de chocolate negro*	7€
Dark chocolate & hazelnut brownie, turrón ice cream (gluten & lactose free)* *Brownie de chocolate negro*	7,50€

*(Please tell us about any allergies)**

Eggs · Peanuts · Celery · Fish · Sulphites · Sesame · Soy · Crustaceans
Milk · Tree nuts · Molluscs · Gluten · Mustard · Lupin

Service 1,20€/pax - EVOO 0,80€ - Extra sauces 0,80€ - Bread toasts, regañá or EXTRA bread 0,80€
Scoop of ice cream 2€ - Cake-cutting service with health registration 2€/pax