

The background of the entire page is decorated with several watercolor-style illustrations of fish in various shades of blue and purple. The fish are scattered across the page, with some appearing larger and more detailed than others. They are drawn in a simple, artistic style with visible brushstrokes.

ARROZANTE

LA CASA DEL ARROZ

ENTRANTES | STARTERS

- 17,00 **Tabla de quesos (payoyo, azul y oveja curado)** ● ● ●
Cheese platter (payoyo, blue, cured sheep cheese)
- 12,00 **Ensaladilla de gambas** ● ● ●
Cold prawn salad
- 10,00 **Salmorejo cordobés con jamón ibérico y huevo** ● ● ●
Salmorejo cordobes with iberian ham and egg
- 12,00 **Ensalada fresca mixta con melva** ● ● ●
Mixed fresh salad with tuna
- 12,00 **Patatas cremosas con melva** ● ●
Creamy potatoes with tuna
- 13,00 **Tomates de la huerta con ventresca de atún** ● ●
Garden tomatoes with tuna belly
- 17,00 **Corazones de alcachofas salteadas con langostinos y jamoncito** ●
Sautéed artichoke hearts, prawns and ham
- 17,00 **Gambones al ajillo con huevo cuajado y su perejil** ● ●
Garlic prawns with curdled egg and parsley
- 17,00 **Cazuela de almejas al Jerez** ● ●
Sautéed clams with Jerez wine

FRITURA | FRIED FISH

- 17,00 **Gambas cristal fritas con pimientos asados y huevo cuajado** ● ● ●
Fried crystal prawns with roasted peppers and curdled egg
- 17,00 **Langostinos fritos con pimientos del padrón** ● ● ● ● ●
Fried prawns with padron peppers
- 16,00 **Boquerones fritos al limón** ● ●
Fried anchovies with lemon
- 18,00 **Fritura variada** ● ●
Boquerón, langostino, calamar y cazón | Anchovy, shrimp, squid and dogfish
- 19,00 **Boquerón frito malagueño** ● ●
Fried anchovies

ARROCES | RICES

Arroces secos

- 18,00 **Arroz a banda | Banda rice** ● ● ● ● ●
Calamar | Squid
- 25,00 **Arroz a banda de pulpo | Banda rice**
Pulpo | Octopus
- 18,00 **Senyoret** ● ● ● ● ●
Calamar, cazón y cola de gambón | Squid, dogfish and prawns tails
- 19,00 **Negro | Black** ● ● ● ● ●
Calamar, cazón y cola de gambón | Squid, dogfish and prawns tails
- 29,00 **Negro con carabineros | Red seafood black rice** ● ● ● ● ●
Carabineros, calamar, cazón, cola de gambón | Scarlet shrimp, squid, dogfish, prawns tails
- 25,00 **Marisco | Seafood** ● ● ● ● ●
Gamba, calamar, cazón y mejillones | Prawn, squid, dogfish and mussels
- 29,00 **Bogavante | Lobster** ● ● ● ● ●
- 29,00 **Carabineros | Scarlet shrimps** ● ● ● ● ●
Carabineros, calamar, cazón y cola de gambón | Scarlet shrimp, squid, dogfish and prawn tail
- 18,00 **Verduras de temporada | Seasonal vegetables** ● ● ● ● ●
Ajo, pimiento, alcachofa, espárragos | Garlic, pepper, artichoke, asparagus
- 18,00 **Pollo | Chicken** ● ● ● ● ●
Pimiento, puerro, zanahoria, pollo | Pepper, leek, carrot, chicken
- 28,00 **Pato con boletus y foie | Duck, boletus and foie** ● ● ● ● ●
Ajo, pato y boletus | Garlic, duck and boletus
- 23,00 **De ibéricos | Iberian** ● ● ● ● ● CERDO
Surtido de setas, chorizo, jamón y secreto | Iberian with mushrooms, sausage, ham and pork
- 20,00 **Valenciana** ● ● ● ● ●
Judía verde plana, garrofón, conejo y pollo | Flat green beans, garrofón beans, rabbit and chicken

Arroces caldosos

- 29,00 **Bogavante | Lobster** ● ● ● ● ●
Bogavante, cazón y cola de gambón | Lobster, dogfish and prawn tail
- 25,00 **Marinero | Sailor** ● ● ● ● ●
- 19,00 **Senyoret** ● ● ● ● ●
Calamar, cazón y cola de gambón | Squid, dogfish and prawn tail (without shells)
- 29,00 **Carabineros | Scarlet shrimps** ● ● ● ● ●
Carabineros, calamar, cazón y cola de gambón | Red prawns, squid, dogfish and prawn tail

FIDEUÁ | FIDEUÁ

- 19,00 Fideuá** ● ● ● ● ● ● ●
Cebolla, calamar, cazón y cola de gambón | Onion, squid, dogfish and king prawn tail
- 19,00 Negra | Black** ● ● ● ● ● ● ●
Cebolla, cazón, calamar y cola de gambón | Squid, dogfish and king prawn tail
- 19,00 Roja | Red** ● ● ● ● ● ● ●
Cebolla, cazón, calamar y cola de gambón | Squid, dogfish and king prawn tail
- 25,00 Marisco | Seafood** ● ● ● ● ● ● ●
Cazón, calamar, gambón, mejillón y cigala | Dogfish, squid, shrimp, mussels and crayfish

PESCADOS Y CARNES | FISH AND MEAT

- 26,00 Rejo de pulpo asado**
Roasted octopus fillet
- 18,00 Lubina con verduritas salteadas** ●
Sea bass with sautéed vegetables
- 22,00 Calamar de la costa**
Squid
- 22,00 Presa ibérica de bellota de la Sierra de Huelva** ● CERDO
Iberian acorn-fed pork from the Sierra de Huelva
- 26,00 Solomillo de ternera con láminas de batata frita y espárragos**
Beef tenderloin with fried sweet potato slices and asparagus

MENÚ INFANTIL | FOR KIDS

- 12,00 Pechuga empanada** ● ● ● ●
Breaded chicken breast
- 12,00 Pasta con tomate y huevo** ● ● ●
Pasta with tomato and egg
- 12,00 Hamburguesa de ternera con patatas** ●
Beef burger with french fries

POSTRES | DESSERTS

- 7,50** **Torrija brioche caramelizada con helado y crema de vainilla y lotus** ● ● ● ●
Caramelized brioche french toast with ice cream and vanilla and lotus cream
- 6,50** **Tarta de queso casera con galleta crujiente y mermelada de frutos rojos** ● ● ● ●
Homemade cheesecake with crunchy biscuit and red fruit jam
- 6,50** **Fruta de temporada**
Seasonal fruit salad

SUGERENCIAS | SUGGESTIONS

- 24,00** **Jamón ibérico** CERDO
Iberian ham
- 16,00** **Surtido de croquetas caseras** ● ● ● ●
Assortment of homemade croquettes



ALÉRGENOS



