

glass & bottle

White

FLOR DE VETUS SPAIN VERDEJO, RUEDA	280	950
DOS BUHOS MEXICO SAUVIGNON BLANC		1100
PACO Y LOLA SPAIN ALBARIÑO	380	1400
MARA, GALICIA SPAIN GODELLO		1240
LA LOMITA VALLE DE GUADALUPE, BC SAUVIGNON BLANC	410	1800
TRES RAÍCES MÉXICO CHARDONNAY	375	1400

Red

GRAN COLEGIATA LAGRIMA SPAIN GARNACHA, TEMPRANILLO	240	
ZUAZO GASTON SPAIN, RIOJA ALAVESA TEMPRANILLO	380	1400
COSME PALACIOS SPAIN RIOJA	400	1800
TRES RAICES MEXICO ENSAMBLE	250	1200
PAUL MAS LANGUEDOC FRANCE PINOT NOIR	250	1200
CAMINS DEL PRIORAT SPAIN GARNACHA, CARINENA, C.S.		2100
XOLO MEXICO, VALLE DE GUADALUPE NEBBIOLO, CABERNET S.		2000
PAGO DE CARRAOVEJAS SPAIN TEMPRANILLO, R.D.		3800
SOL DE NOCHE MEXICO SHIRAZ, MERLOT, CB	400	1800
GRAN COLEGIATA 2012 ROBLE SPAIN GARNACHA, TEMPRANILLO	400	1800
FINCAS DE GANUZA RESERVA RIOJA, SPAIN TEMPRANILLO, GRACIANO		2800
ASTER SPAIN RIBERA DEL DUERO		1500
RAMÓN BILBAO SPECIAL EDITION SPAIN TEMPRANILO		1950
MATARROMERA RIBERA, SPAIN TEMPRANILLO		2100
MUCHO MÁS SPAIN TEMPRANILLO, GARNACHA, SYRAH	280	1120

Sparkling Rosé

TRES RAICES GUANAJUATO, MEXICO GRENACHE, CALADOC		1350
NAONIS JADER ITALY PROSECCO	190	1200
BORTOLOMIOL BRUT ITALY PROSECCO		1200
FREIXENET, CORDON NEGRO SPAIN CAVA		1250
PERRIER JOUET FRANCE CHAMPAGE		3500

ALL PRICES INCLUDE VAT & ARE IN MXN (MEXICAN PESOS)



Signatures Cocktails

Our cocktails are crafted with our own tequilas, mezcals, and artisanal spirits, also available for purchase in our shop.

SPIRITS OF ANDALUSIA

Martini Alma Gitana 320

Perfect balance between dry and citrus.

Reposado tequila | Fino sherry | Orange liqueur

Cádiz Spritz 320

Light and floral, our take on the classic St. Germain Spritz.

Gin | Elderflower liqueur | Fino sherry | Lemon | Cava | Soda

Rumba Flamenca 280

An elevated summer red wine.

White rum | Red wine | Mint | Lime | Sparkling water

Pacific Breeze 280

Fresh and herbal. The essence of summer.

Vodka | White vermouth | Cucumber & mint | Lemon | Ginger syrup | Soda

Amantes "Lovers" 280

Citrusy with a sweet touch.

Strawberry | Hibiscus salt | Vodka | Lime | Red wine

Guava Sour Gin 320

Fruity and herbal.

Guava | Chardonnay | Lime | Gin | Angostura bitters | Tarragon

Mimosa Cadiz 280

Refreshing & Elegant.

Orange | Passion fruit | Cinnamon | Port | Blanco tequila | Cava

MIRAGES (NON-ALCOHOLIC)

Winds of Sanlúcar 240

Light, floral, and with a saline touch.

Chamomile infusion | Lemon & agave cordial | Lemon | Soda | Sea salt

Triana 210

Light with a sweet touch.

Pineapple | Agave honey | Lime

MARGARITAS & CO.

Rita Manzanita 280

Fresh and fruity.

Tequila | Triple sec | Green apple with ginger | Lemon

Tierra Ardiente 320

Wild, intense, and with a spicy kick.

Mezcal | Pineapple | Lemon | Ginger syrup | Chile piquín | Agave honey | Tortilla ash with Tajín

Mezcalinda 320

Smoky and tropical.

Mezcal | Triple sec | Charred pineapple | Lemon

Fruto Dorado 320

Bright, born from sun and soil.

Reposado tequila | Spiced tamarind | Lemon

Best Sellers!

Shaken Carajillo 320

Traditional

Almond | Vanilla | Chocolate

Espresso Martinez 280

House Specialty

Tequila | Coffee liqueur | Espresso



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To Share

a must!

House Bread – Our exquisite house-made bread, available with and without gluten.



Guacamole and chips 240

Octopus 'a Feira' with Kalamata olives and baby potatoes 390

Hand-sliced Iberian ham, Iberian salchichón, and Iberian chorizo 1300

Served with sourdough bread, tomato, and olive oil.

Rosarito Shrimp 550

Shrimp over black beans with crisp lettuce & lightly spicy house-made mayonnaise.

Seasonal corn esquites 360

Young corn with house-made mayo, habanero or coriander. Served at the table.

Chistorra skewers 350

Iberian ham croquettes 340

Golden on the outside, soft on the inside. A must!

Parmesan bites 300

Small parmesan spheres with homemade tomato sauce. Perfect for sharing... or not.

Spanish omelette 350

Confit potato, caramelized onion, egg. Choose your doneness.

Patatas bravas 290

Roasted potato cubes with our house brava sauce.

Cheese platter 490

Variety of imported Manchego cheeses with seasonal chutney.

Octopus chips 390

Crispy octopus chips with aioli and charred lime.

Fire & Smoke Salmon 550

Lightly smoked salmon sashimi with charred lemon vinaigrette, dill oil, toasted almonds and hibiscus-pickled radishes.

Salads

Pink Salad 320

Garden salad with watermelon, orange and ginger vinaigrette.

Tomatoes with homemade tuna 350

Fresh tuna with tomatoes, crispy red onion, and olive powder.

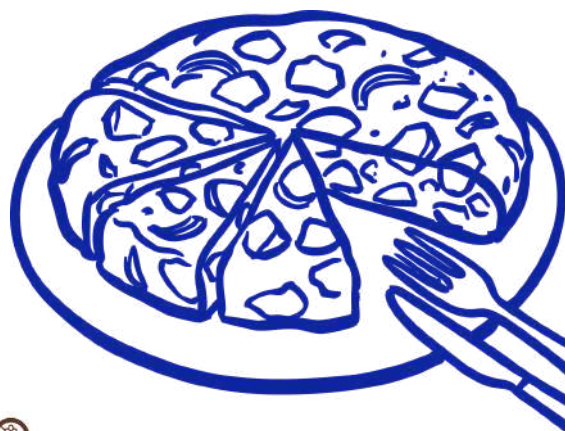
Roasted beet with arugula and jocoque 340

Arugula, roasted beet, jocoque, and crunchy pistachios.

Seared avocado with feta cheese and lemon vinaigrette 360

Cádiz Salad 360

Mixed greens, green apple, white cheese, dates, and house vinaigrette.



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Paellas

A Banda 890

Jumbo Shrimp, squid, and drops of aioli.

Black 890

Shrimp, clams, mussels, squid, and octopus, with squid ink and aioli on top.

Countryside with suckling pig 840

Seasonal vegetables with slow-cooked suckling pig pieces.

Seafood 1180

Shrimp, clams, mussels, crab, and squid.

Valenciana 1180

Meat, chorizo, sausage, shrimp, mussels, and clams.

Fideua 1180

Pasta, shrimp, clams, mussels, squid and crab.

Fish

Cádiz Toast 350

Smoked totaba with chintextle mole, avocado and tomato tartare, fried plantain shavings, and guava-chive vinaigrette.

Baked catch of the day, Basque style 750

Oven-baked fish with garlic confit, potatoes, and vegetables.

Grilled Atlantic Salmon with white wine sauce, chives and soufflé potatoes 820

Catch of the day casserole with shrimp and clams 900

Oven-baked fish with Basque sauce, shrimp, and clams.

Mussels in white wine 800

Mussels in white wine sauce, served with fries.

Meat

Short rib in its own juice 1350

Tender and juicy meat slow-cooked for 4 days, accompanied by glazed spring onions and vegetables.

Sirloin with vegetables and red wine sauce 1350

Our best cut. Cooked to your preference.

Roasted suckling pig 850

Slow-cooked for 2 days, sautéed apples, and its own sauce. Two pieces.

Carnitas-style tacos 450

4 tacos of golden, juicy pork, onion, cilantro, and house chili sauce.



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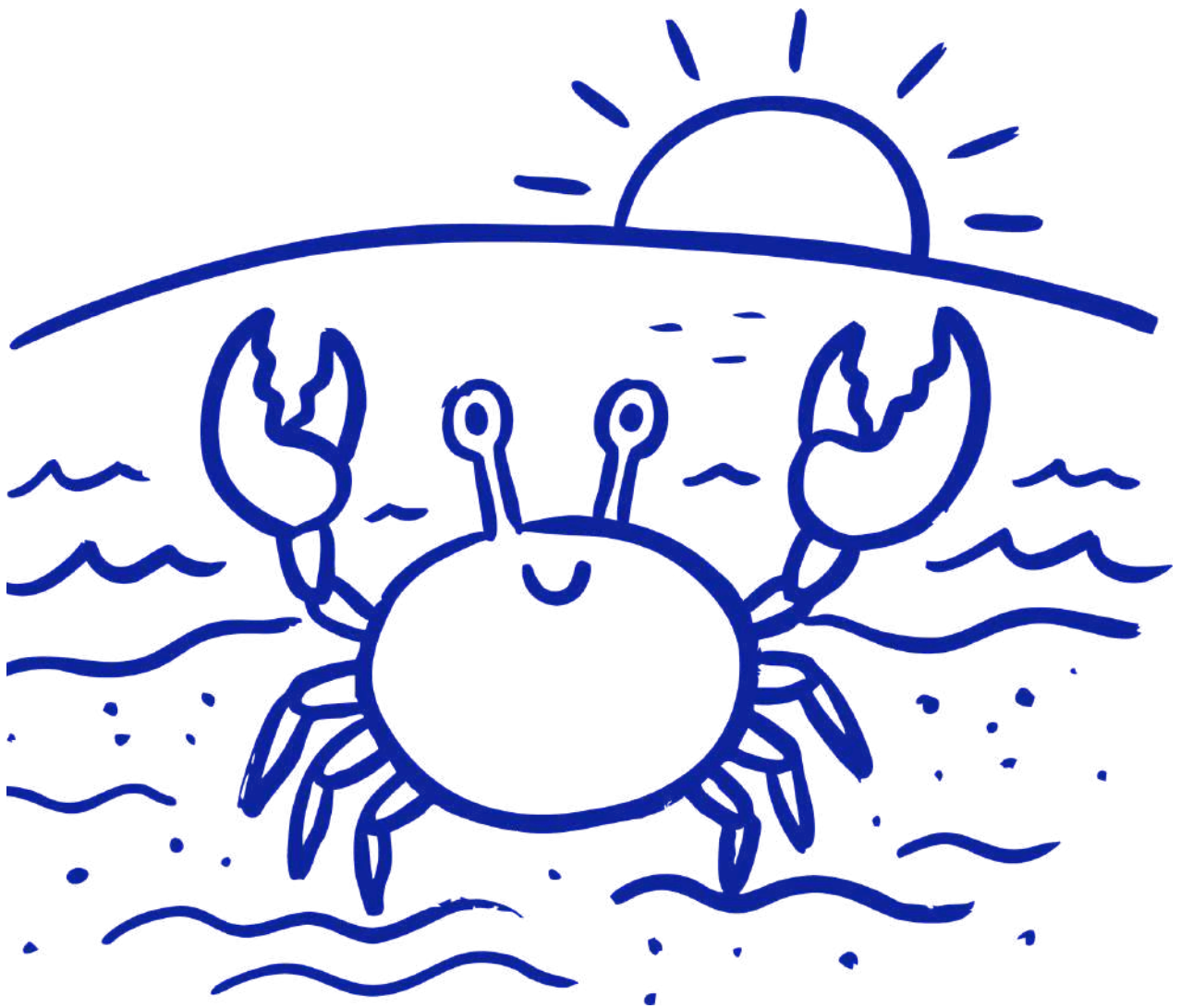
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For the young folks

Pasta with tomato sauce & cheese 250 🌾

Breaded or grilled fish with vegetables 350

Beef cutlet with fries 370 🌾



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Postres

Coulant de chocolate 320

Nuestra interpretación del "lava cake", con chocolate oscuro, acompañado con helado de temporada.

Helados y sorbetes 250

Helados de temporada.

Tarta de manzana al momento 350

Finas rebanadas de manzana sobre hojaldre, horneada en nuestro horno de la casa y helado de vainilla.

*Le rogamos que pida este plato al comienzo de su comida.

*Preparación: 20 minutos

Tarta de Queso Vasca (Cheese Cake) 290

Hecha con receta más reconocida de España.

Dessert

Chocolate Coulant 320

Our take on the classic "lava cake," made with dark chocolate and served with seasonal ice cream.

Ice Creams & Sorbets 250

Selection of seasonal ice creams.

Freshly Baked Apple Tart 350

Thinly sliced apples on a puff pastry base, baked in our house oven & vanilla ice cream.

*We kindly ask that you order this dish at the beginning of your meal.

*Please note: This dessert takes 20 minutes to prepare.

Basque Tart Cheesecake 290

Made with Spain's most recognized recipe.



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