CÁDIZ
MEXICAN ESSENCE · SPANISH TRADITION

	glass	bottle
White		
VERDEJO, RUEDA | **FLOR DE VETUS** | **SPAIN**	280	950
PINOT GRIGIO | **TENUTA DEL MORER** | **VENEZIA, ITALIA**	290	1200
ALBARIÑO | **PACO Y LOLA** | **SPAIN**	380	1400
GODELLO | **MARA, GALICIA** | **SPAIN**		1240
SAUVIGNON BLANC | **LA LOMITA** | **VALLE DE GUADALUPE, BC**	410	1800
CHARDONNAY | **TRES RAÍCES** | **MÉXICO**	375	1400
Red		
GARNACHA, TEMPRANILLO | **GRAN COLEGIATA LAGRIMA** | **SPAIN**	240	
TEMPRANILLO | **ZUAZO GASTON** | **SPAIN, RIOJA ALAVESA**	380	1400
SYRAH, TEMPRANILLO, CABERNET SAUVIGNON | PARVADA | MÉXICO		2100
ENSAMBLE | **TRES RAICES** | **MEXICO**	250	1200
PINOT NOIR | **PAUL MAS** | **FRANCE, LANGUEDOC**	250	1200
GARNACHA, CARIÑENA, C.S. | **CAMINS DEL PRIORAT** | **SPAIN**		2100
NEBBIOLO, CABERNET S. | **XOLO** | **MEXICO, VALLE DE GUADALUPE**		2000
TEMPRANILLO, R.D. | **PAGO DE CARRAOVEJAS** | **SPAIN**		3800
SHIRAZ, MERLOT, CB | **SOL DE NOCHE** | **MEXICO**	400	1800
GARNACHA, TEMPRANILLO | **GRAN COLEGIATA 2012 ROBLE** | **SPAIN**	400	1800
TEMPRANILLO, GRACIANO | **FINCAS DE GANUZA RESERVA** | **RIOJA, SPAIN**		2800
RIBERA DEL DUERO | **ASTER** | **SPAIN**		1500
TEMPRANILO | **RAMÓN BILBAO SPECIAL EDITION** | **SPAIN**		1950
TEMPRANILLO | **MATARROMERA** | **RIBERA, SPAIN**		2100
TEMPRANILLO, GARNACHA, SYRAH | **MUCHO MÁS** | **SPAIN**	280	1120
Rosé		
GRENACHE, CALADOC | **TRES RAICES** | **GUANAJUATO, MEXICO**		1350
Sparklings		
	190	1200
PROSECCO | **NAONIS JADER** | **ITALY**		1200
PROSECCO | **BORTOLOMIOL BRUT** | **ITALY**		1250
CAVA | **FREIXENET, CORDÓN NEGRO** | **SPAIN**		3500
CHAMPAGE | **PERRIER JOUET** | **FRANCE**		

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

IF YOU HAVE ANY FOOD INTOLERANCE OR ALLERGY, PLEASE INFORM OUR STAFF.
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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.

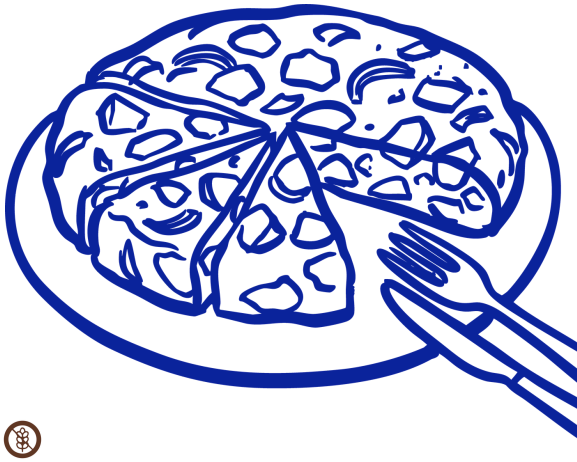
Spanish omelette 350
Confit potato, caramelized onion, egg. Choose your doneness.

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.

Sicilian Salad 290
Thinly sliced zucchini, toasted almonds, lemon and mustard vinaigrette, and shaved Grana Padano cheese.

KIKO´S RECOMENDATION GLUTEN FREE

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Paellas

A Banda 890
Jumbo Shrimp, squid, and drops of aioli.

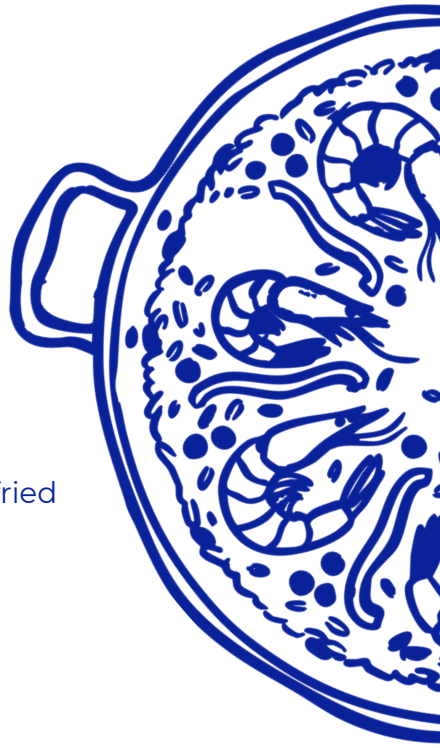
Black 890
Shrimp, clams, mussels, squid, and octopus, with squid ink and aioli on top.

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.

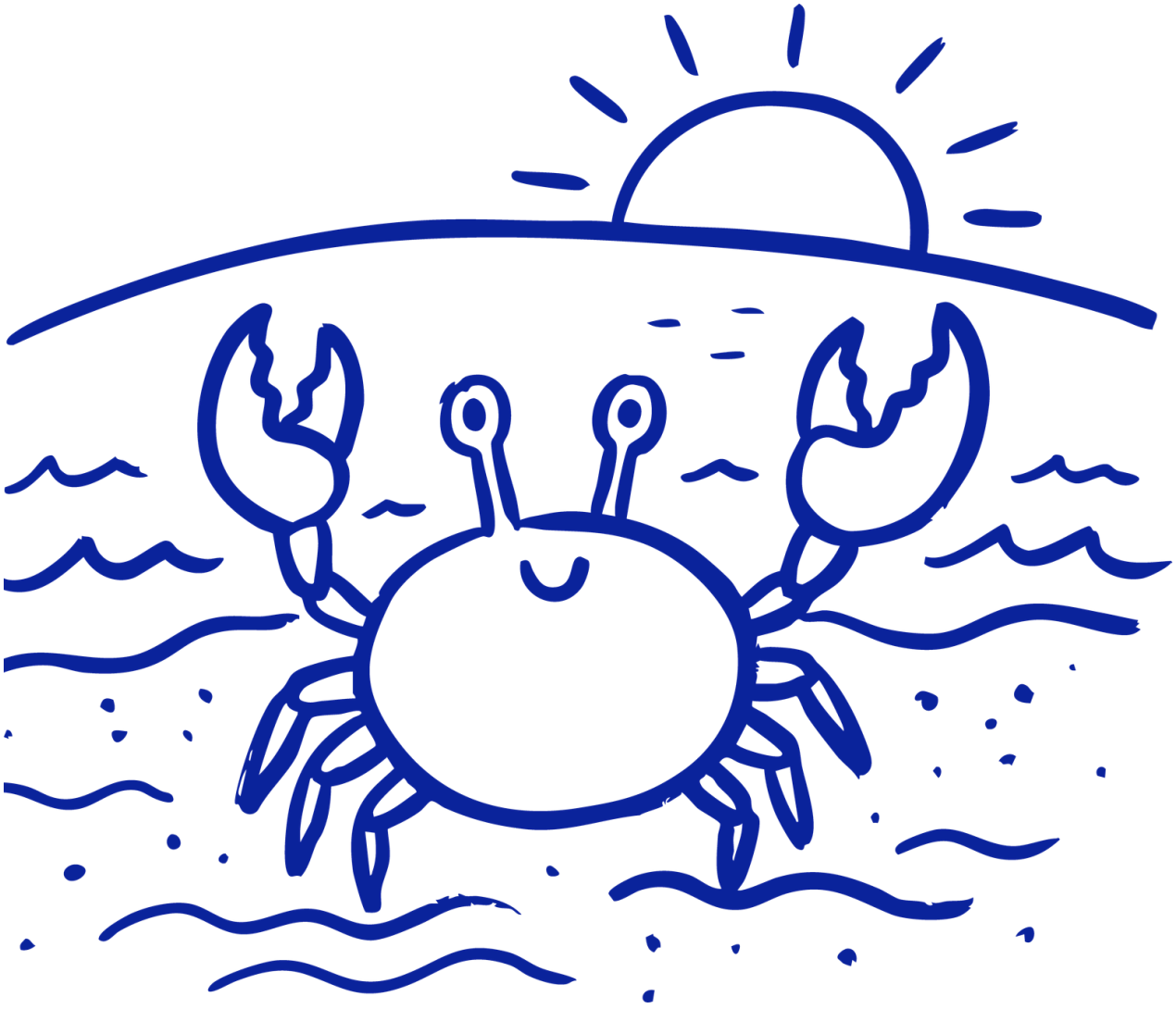
Carnitas-style tacos 450
4 tacos of golden, juicy pork, onion, cilantro, and house chili sauce.

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For the young folks

Pasta with tomato sauce & cheese 250
Breaded or grilled fish with vegetables 350
Beff 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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