

WHITE

TERRE NARDIN ITALY PINOT GRIGIO	190	950
DONOVAN PARK USA CHARDONNAY	200	1000
RODNEY STRONG, CHALK HILL USA (SONOMA) CHARDONNAY		1000
JOEL GOTT USA, CALIFORNIA SAUVIGNON BLANC		1100
PACO Y LOLA SPAIN ALBARIÑO	380	1400
MARA, GALICIA SPAIN GODELLO	330	1240
TXAKOLI REZABAL SPAIN, ZARAUZ	325	1300

RED

COSME PALACIOS SPAIN TEMPRANILLO	400	1800
TRES RAICES MEXICO ENSAMBLE	250	1200
PAUL MAS FRANCE PINOT NOIR	250	1200
DAOU USA CABERNET SAUVIGNON, PETIT VERDOT, MERLOT		2000
PRIMA SPAIN TEMPRANILLO		1500
LAYA SPAIN GARNACHA TINTORERA, MONASTRELL	380	1400
CAMINS DEL PRIORAT SPAIN GARNACHA, CARIÑENA, C.S.		2100
JOEL GOTT USA, CALIFORNIA CABERNET SAUVIGNON		1400
XOLO MEXICO, VALLE DE GUADALUPE NEBBIOLO, CABERNET S.		2000
PAGO DE CARRAOVEJAS SPAIN TEMPRANILLO, R.D.		3800

ROSE

BERTAROSE ITALY MOLINARA, CORVINA, RONDIELLA	240	1200
BY OTT FRANCE GARNACHA, CINSULT, SYRAH, MOURVEDRE		1770

SPARKLING

ESPUMA DE MAR BRUT RVA MEXICO	190	1100
BORTOLOMIOL BRUT ITALY PROSECCO		1200
FREIXENET, CORDON NEGRO SPAIN CAVA		1250
PERRIER JOUET FRANCE CHAMPAGE		3500



SIGNATURE COCKTAILS

Our cocktails are crafted using our own artisanal tequilas, mezcals, and liqueurs.

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 | Agave honey | Lemon | 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 210

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 280

Traditional

Almond | Vanilla | Chocolate

Espresso Martinez 280

House Specialty

Tequila | Coffee liqueur | Espresso

CÁDIZ

THIS MUST BE THE PLACE...

TO SHARE

Guacamole and chips 240



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



Hand-sliced Iberian ham, Iberian salchichón, and Iberian chorizo 1200



Served with sourdough bread, tomato, and olive oil.

Seasonal corn esquites 360



Young corn with house-made mayo, habanero or serrano style. 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.

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.



KIKO'S RECOMENDATION



GLUTEN FREE

*IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE LET OUR STAFF KNOW.
ALL PRICES ARE LISTED IN MXN (MEXICAN PESOS).*

SEAFOOD

Avanda 890

Shrimp, squid, and drops of aioli (serves approx. 2 people).  

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. 

FISH

Cádiz Toast 350

Smoked sea bass 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 giant shrimp with Iberian mojo 820

Grilled shrimp in Basque sauce, served with white rice.

Totoaba casserole with shrimp and clams 820

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

Mussels in white wine 800

Mussels in white wine sauce, served with fries.

MEATS

Short rib in its own juice 1350

Tender and juicy meat slow-cooked for 4 days, served with pan-fried potatoes.

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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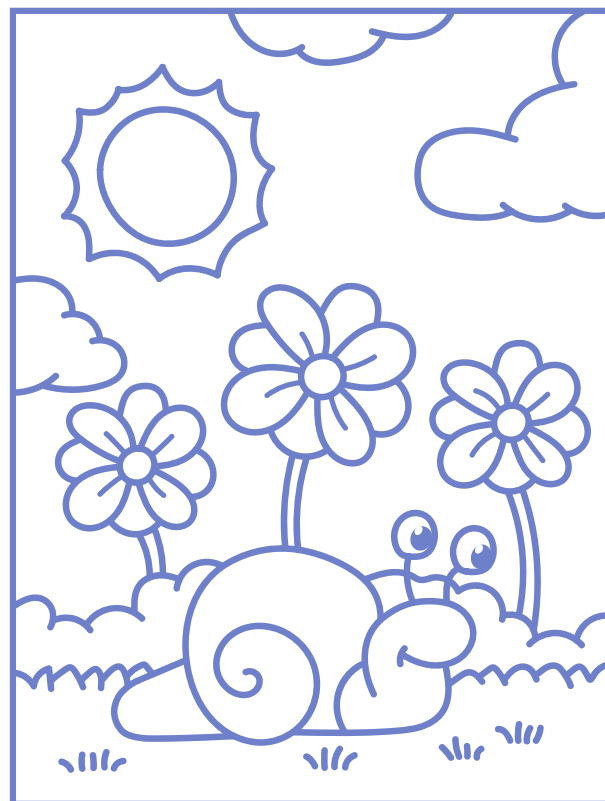
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FOR THE YOUNG FOLKS

Pasta with tomato sauce au gratin 250 🍴

Breaded or grilled fish with vegetables 350

Grilled meat with French fries 370 🍴



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DESSERT

Crème Brûlée 290

Natilla cremosa, caramelizada con zarzamoras on top.

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

Crème Brûlée 290

Creamy custard caramelized to perfection, topped with blackberries.

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.

DESSERT



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