



Hello and welcome!

Our menu is interactive — just click on the section that sparks your interest.

Drinks & Wine

Tapas

Principal Menu

Vegeterian Menu





Drinks & Wine



WHITE

FLOR DE VETUS | SPAIN | VERDEJO, RUEDA
DOS BUHOS | MEXICO | CHENIN BLANC
PACO Y LOLA | SPAIN | ALBARIÑO
MARA, GALICIA | SPAIN | GODELLO
TXAKOLI REZABAL | SPAIN, ZARAUZ

RED

ZUAZO GASTON | SPAIN, RIOJA ALAVESA | TEMPRANILLO
COSME PALACIOS | SPAIN | TEMPRANILLO
TRES RAICES | MEXICO | ENSAMBLE
PAUL MAS | FRANCE | PINOT NOIR
DAOU | USA | CABERNET SAUVIGNON, PETIT VERDOT, MERLOT
PRIMA | SPAIN | TEMPRANILLO
LAYA | SPAIN | GARNACHA TINTORERA, MONASTRELL
CAMINS DEL PRIORAT | SPAIN | GARNACHA, CARIÑENA, C.S.
JOEL GOTT | USA, CALIFORNIA | CABERNET SAUVIGNON
XOLO | MEXICO, VALLE DE GUADALUPE | NEBBIOLO, CABERNET S.
PAGO DE CARRAOVEJAS | SPAIN | TEMPRANILLO, R.D.
SOL DE NOCHE | MEXICO | SHIRAZ, MERLOT, CB

ROSE

BY OTT | FRANCE | GARNACHA, CINSULT, SYRAH, MOURVEDRE

SPARKLING

ESPUMA DE MAR BRUT RVA | MEXICO
BORTOLOMIOL BRUT | ITALY | PROSECCO
FREIXENET, CORDON NEGRO | SPAIN | CAVA
PERRIER JOUET | FRANCE | CHAMPAGNE



SIGNATURE COCKTAILS

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

SPIRITS OF ANDALUSIA

Martini Alma Gitana

Perfect balance between dry and citrus.

Reposado tequila | Fino sherry | Orange liqueur

Cádiz Spritz

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

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

Rumba Flamenca

An elevated summer red wine.

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

Pacific Breeze

Fresh and herbal. The essence of summer.

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

Amantes "Lovers"

Citrusy with a sweet touch.

Strawberry | Hibiscus salt | Vodka | Lime | Red wine

Guava Sour Gin

Fruity and herbal.

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

Mimosa Cadiz

Refreshing & Elegant.

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

MIRAGES (NON-ALCOHOLIC)

Winds of Sanlúcar

Light, floral, and with a saline touch.

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

Triana

Light with a sweet touch.

Pineapple | Agave honey | Lime

MARGARITAS & CO.

Rita Manzanita

Fresh and fruity.

Tequila | Triple sec | Green apple with ginger | Lemon

Tierra Ardiente

Wild, intense, and with a spicy kick.

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

Mezcalinda

Smoky and tropical.

Mezcal | Triple sec | Charred pineapple | Lemon

Fruto Dorado

Bright, born from sun and soil.

Reposado tequila | Spiced tamarind | Lemon

BEST SELLERS

Shaken Carajillo

Traditional

Almond | Vanilla | Chocolate

Espresso Martinez

House Specialty

Tequila | Coffee liqueur | Espresso



Tapas Menu



Aceitunas estilo Madrid

Aceitunas verdes y negras maceradas con finas hierbas.

Brocheta de pulpo y camarón con salsa romesco y mojo de ibéricos

Uva, queso, nuez y poro frito con jamón serrano 

Pulpo a feira con tahini, aceituna negra

Tapa de chistorra

Higo, nuez, queso y reducción de jamaica

Guacamole con sus chips  

Tapa Cádiz

Mini-tostada de robalo ahumado con mole xintextle, vinagreta de guayaba y viruta de plátano frito

Boquerón con mojo de jitomate, cebollino y dátil 

La clásica tortilla española en tapa 

Madrid-style Olives

Green and black olives marinated with fine herbs.

Octopus & Shrimp Skewer with Romesco Sauce and Ibérico Mojo

Grape, cheese, pecan and fried leek with serrano ham 

Pulpo a feira with Tahini and Black Olive

Chistorra Sausage Tapa

Fig, walnut, cheese and hibiscus reduction

Guacamole with Housemade Chips  

Tapa Cádiz

Mini smoked sea bass tostada with xintextle mole, guava vinaigrette, and crispy plantain flakes.

Grilled shrimp & mushroom with garlic and guajillo sauce 

Boquerón with Tomato Mojo, Chive & Date

Classic Spanish Tortilla Tapa 



KIKO'S RECOMENDATION



GLUTEN FREE

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE LET OUR STAFF KNOW.



Principal Menu



TO SHARE

Guacamole and chips

Octopus 'a Feira' with Kalamata olives and baby potatoes

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

Served with sourdough bread, tomato, and olive oil.

Seasonal corn esquites

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

Chistorra skewers

Iberian ham croquettes

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

Parmesan bites

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

Spanish omelette

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

Patatas bravas

Roasted potato cubes with our house brava sauce.

Cheese platter

Variety of imported Manchego cheeses with seasonal chutney.

Octopus chips

Crispy octopus chips with aioli and charred lime.

SALADS

Pink Salad

Garden salad with watermelon, orange and ginger vinaigrette.

Tomatoes with homemade tuna

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

Roasted beet with arugula and jocoque

Arugula, roasted beet, jocoque, and crunchy pistachios.

Seared avocado with feta cheese and lemon vinaigrette

Cádiz Salad

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



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SEALED

Avanda 🍷 🍷

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

Black 🍷

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

Countryside with suckling pig 🍷

Seasonal vegetables with slow-cooked suckling pig pieces.

Seafood 🍷

Shrimp, clams, mussels, crab, and squid.

Valenciana 🍷

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

FISH

Cádiz Toast 🍷 🍷

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

Baked catch of the day, Basque style 🍷

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

Grilled giant shrimp with Iberian sauce

Totoaba casserole with shrimp and clams 🍷

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

Mussels in white wine 🍷 🍷

Mussels in white wine sauce, served with fries.

MEATS

Short rib in its own juice

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

Sirloin with vegetables and red wine sauce 🍷

Our best cut. Cooked to your preference.

Roasted suckling pig 🍷 🍷

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

Carnitas-style tacos 🍷

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



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PARA LOS PEQUEÑOS

FOR THE YOUNG

FOLKS

Pasta con salsa de tomate gratinado 🌾

Pescado empanizado o a la plancha con verduras

Carne a la plancha con papas fritas 🌾

Pasta with tomato sauce & cheese 🌾

Breaded or grilled fish with vegetables

Grilled meat with French fries 🌾



DESSERT

Crème Brûlée

Natilla cremosa, caramelizada con zarzamoras on top.

Coulant de chocolate

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

Helados y sorbetes

Helados de temporada.

Tarta de manzana al momento

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

Hecha con receta más reconocida de España.

Crème Brûlée

Creamy custard caramelized to perfection, topped with blackberries.

Chocolate Coulant

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

Ice Creams & Sorbets

Selection of seasonal ice creams.

Freshly Baked Apple Tart

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 Cheesecake

Made with Spain's most recognized recipe.

DESSERT



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Vegeterian Menu



Made for sharing. Everything in this menu is 

STARTERS

Grilled vegetables with romesco sauce & toasted almonds 

Grilled green asparagus with lemon vinaigrette & mixed seeds

Pumpkin soup with pepitas, olive oil, and croutons 

SALADS

Julienned cured cactus in pasilla chili broth with orange & apple, served with crispy tortilla strips

Mixed greens over seedless watermelon with an Asian-style orange vinaigrette

Grilled avocado salad with sun-dried tomato & lemon-parsley vinaigrette

MAIN

COURSES

Vegetable paella with edamame, peanuts, almonds, & vegan mayo (serves two) 

White beans with vegetable tapenade, paprika, and arugula

Oven-roasted mushroom and wild mushroom tacos, Provençal style, house-made chili sauce 

DESSERTS

Lemon sorbet with cava

Assorted sorbets



VEGAN



KIKO'S RECOMENDATION



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*If you have any food allergies or intolerances, please inform our staff.