

Menu

CÁDIZ

THIS MUST BE THE PLACE...

Hello and welcome!

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Drinks & Wine

White

FLOR DE VETUS| SPAIN | VERDEJO, RUEDA
 DOS BUHOS | MEXICO | SAUVIGNON BLANC
 PACO Y LOLA | SPAIN | ALBARIÑO
 MARA, GALICIA | SPAIN | GODELLO
 FLORIAN MOLLET| LA LOIRE, FRANCE| SAUVIGNON BLANC
 BOURGOGNE BLANC| FRANCE |CHARDONNAY
 SEAGLASS| CALIFORNIA, USA| SAUVIGNON BLANC
 LA LOMITA| VALLE DE GUADALUPE, BC| SAUVIGNON BLANC

Red

ZUAZO GASTON| SPAIN, RIOJA ALAVESA | TEMPRANILLO
 COSME PALACIOS | SPAIN | TEMPRANILLO
 TRES RAICES | MEXICO | ENSAMBLE
 PAUL MAS | CALIFORNIA, USA | PINOT NOIR
 CAMINS DEL PRIORAT | SPAIN | GARNACHA, CARIÑENA, C.S.
 XOLO | MEXICO, VALLE DE GUADALUPE | NEBBIOLO, CABERNET S.
 PAGO DE CARRAOVEJAS | SPAIN | TEMPRANILLO, R.D.
 SOL DE NOCHE | MEXICO | SHIRAZ, MERLOT, CB
 GRAN COLEGIATA LÁGRIMA | RIOJA, SPAIN | TEMPRANILLO, GARNACHA
 FINCAS DE GANUZA RESERVA | RIOJA, SPAIN | TEMPRANILLO, GRACIANO
 MARQUÉS DE MURRIETA RSVA| SPAIN | TEMPRANILLO, GARNACHA, GRACIANO
 RAMÓN BILBAO RESERVA | SPAIN | TEMPRANILO
 MATARROMERA |RIBERA, SPAIN| TEMPRANILLO

Rosé

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

Sparkling

NAONIS JADER | ITALY | PROSECCO
 BORTOLOMIOL BRUT | ITALY | PROSECCO
 FREIXENET, CORDON NEGRO | SPAIN | CAVA
 PERRIER JOUET | FRANCE | CHAMPAGE

Signatures Cocktails

Our cocktails are crafted with our own selection of artisanal tequilas, mezcals, and house-made 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



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Tapas

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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

Pera, 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

Pear, 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.

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.
PLEASE NOTE: ALL PRICES ARE IN MXN (MEXICAN PESOS).

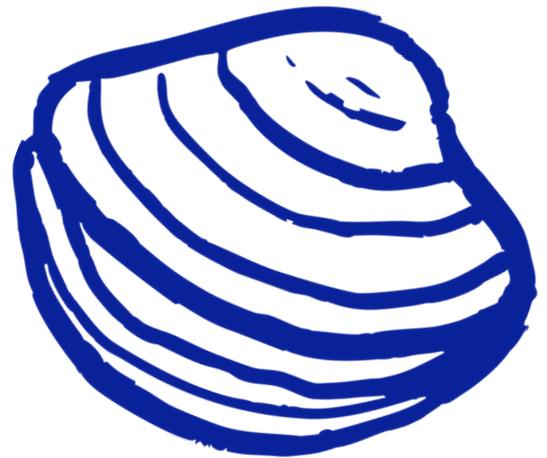
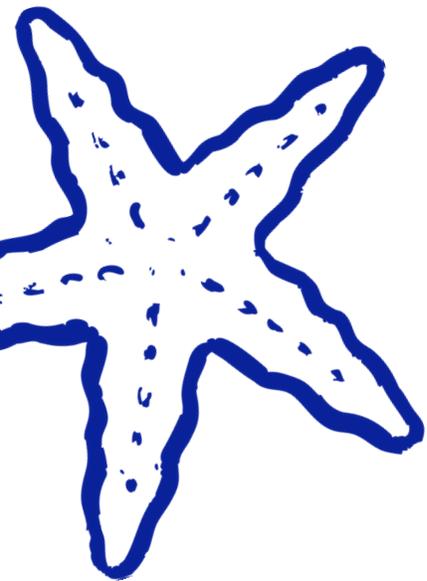
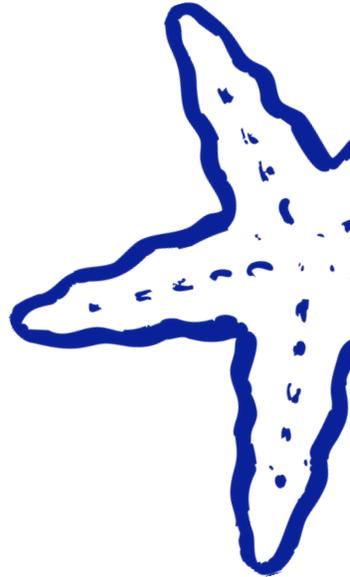
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Seasonal Specials

Rosarito Shrimp – Served with a slightly
spicy house-made mayonnaise.  



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To Share

A Must!

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

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 coriander. 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

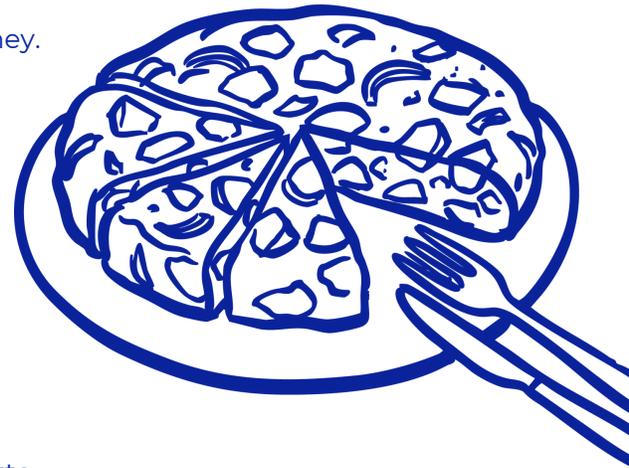
Roasted potato cubes with our house brava sauce.

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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Paellas

Avanda 🌾 🍷

Shrimp, squid, and drops of aioli.

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 totaba 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.

Meat

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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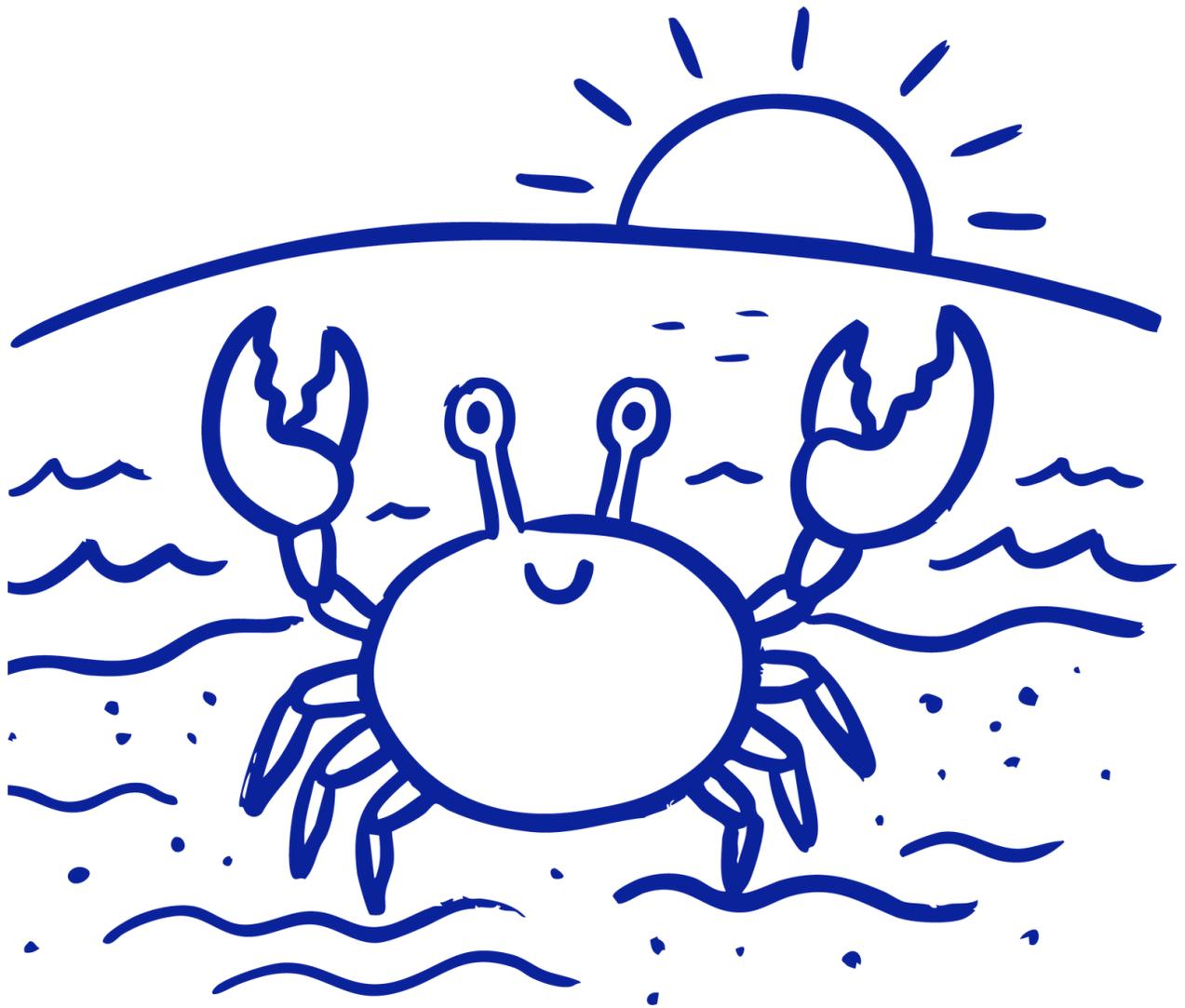
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For the young folks

Pasta with tomato sauce & cheese 🌾

Breaded or grilled fish with vegetables

Grilled meat with fries 🌾



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Postres

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 (Cheese Cake)

Hecha con receta más reconocida de España.

Dessert

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 Tart Cheesecake

Made with Spain's most recognized recipe.



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