

AZURA

TO START

Traditional "salmorejo" with ibérico ham, egg and croutons	6.00
Artichoke flower with free-range egg yolk and Iberian pork belly	6.90
"Bravas" eggplants	7.50
Russian salad	7.50
Seasoned potatoes with tuna belly	7.90
Andalusian pork crackling	8.20
Ham croquettes. 6 u.	9.60
Ox croquettes. 6 u.	10.80
Anchovies in vinegar with olives	10.90
Cantabrian 00 anchovy in extra virgin olive oil. 4 u.	12.90

APPETIZERS

Marinated iberian pork carpaccio, pickles and payoyo cheese	16.90
Octopus "salpicón" with olive tapenade mayo and its garnish	17.90
Local clams in amontillado sauce	18.50
Beef steak tartare, mustard dressing, cured egg yolk and homemade lattice chips	19.90
Local white shrimp grilled. 200g	20.00
Bluefin tuna tartare with avocado, trout roe and dressing	20.90
Acorn-fed Iberian ham served with bread and tomato	21.90

SALADS AND COLD DISHES

Seasonal tomato salad with spring onion and our dressing	9.90
Burrata salad with mojo pesto, sun-dried tomatoes, arugula, Kalamata olives and nuts	13.50
Fresh green leaf salad with smoked salmon, tartar sauce and honey mustard vinaigrette	13.90
Homemade confit almadraba tuna belly salad with caramelized peppers and escabeche vinaigrette	18.90

FRIED SEAFOOD FROM CÁDIZ

"Tortillita de camarones"	3.50
"Chocos fritos"	12.00
Marinated dogfish with its mayonnaise	12.00
Fried local shrimp	12.00
Fried anchovies	12.00
Andalusian-style fried squid with lime mayo and zest	14.50
Fried sole with lemon zest and aioli	14.90

RICE DISHES (For 2 people, price per person)

Creamy mushroom and 100% Iberian pork lagarto (Individual)	19.50
Black "fideuá" with cuttlefish and Andalusian-style squid	19.00
Señorito (prawn, mussel, scallop and monkfish)	22.50
Lobster stew rice	29.00

FISH

Almadraba tuna tataki with avocado, sweet potato and its sauce	19.90
Grilled octopus, local cheese parmentier and its garnish	22.50
Wild seabass with black butter, capers and artichokes	22.50
Catch of the day Cádiz-style with mojos and garnish	36.00
Wild grilled gilt-head bream with garlic oil drizzle and green salad For 2 people.	50.00

MEAT

Organic chicken thigh, sautéed vegetables and Asian sauce	15.50
100% acorn-fed Iberian “secreto”, parmentier and fresh herb chimichurri	19.00
Oloroso-braised Iberian pork cheek	19.50
Dry-aged beef ribeye with fries and peppers. 300g.	32.00
Dry-aged beef rib steak with garnish. 1kg. Weight may slightly vary depending on the cut	80.00

DESSERTS

Fresh fruit	5.20
Mascarpone flan with whipped cream	5.50
Baked cheesecake with red fruit jam	6.90
Creamy chocolate cake with olive oil and salt	6.90
Layered puff pastry with lemon cream, red fruits and yogurt ice cream	7.50

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If you have any food intolerances, please let us know so we can take better care of you.