AZURA

TO START

Artichoke flower with acorn-fed Iberian ham and cured egg yolk 4	6.90
Russian salad 1-3-4-5-8	7.50
Homemade Andalusian pork cracklings 3-5	8.20
Ham croquettes. 6 units. 2-3-4	9.60
Beef croquettes. 6 units. 2-3-4	10.80
Cantabrian anchovy 00 with extra virgin olive oil and tomato bread. 4 units. 1-3-5	12.90

APPETIZERS

Marinated Iberian pork carpaccio with pickles and Payoyo cheese 2-5-8	16.90
Bluefin tuna tartare almadraba catch with avocado, trout roe and dressing 1-5-8-11	20.90
Acorn-fed Iberian ham served with tomato bread 3	21.90

SALADS & COLD DISHES

Garden tomato salad with tender onion and olives 1-5-8	9.90
Caesar salad with crispy chicken, bacon, croutons and our homemade Caesar dressing 1-2-3-4-5-8-9	12.90
Burrata salad with red pesto, sun-dried tomatoes, arugula, Kalamata olives and nuts 2-5-8-12	13.50

GADITANA FRIED SPECIALTIES

Shrimp fritter 3-4-7-8	3.50
Fried cuttlefish 3-6	12.00
Fried anchovies 1-3-5-6-7-8	12.00

FISH

Wild catch of the day grilled with garlic sauté and salad 1-5-8	21.50
Wild sea bass with brown butter, capers and artichokes 1-2-5-8	22.50
Grilled octopus with local cheese parmentier and its picadillo 2-5-6-8-11	22.50

MEAT

Organic chicken thigh with sautéed vegetables and Asian sauce 5-8-11	15.50
100% acorn-fed Iberian pork secreto with parmentier and fresh herb chimichurri 2-5-8	19.00
Dry-aged beef sirloin with French fries and peppers. 300g 5	32.00

RICE DISHES (For 2 people, price per person)

Black squid ink fideuà with cuttlefish and Andalusian-style calamari 1-3-6-7	19.00
Creamy mushroom rice with 100% Iberian pork lagarto (Individual) 2	19.50
"Señorito" rice (prawn, mussel, scallop and monkfish) 1-6-7	22.50

DESSERTS

Mascarpone flan with whipped cream 2-4	5.50
Baked cheesecake with red berry compote 2-3-4	6.90
Chocolate and praline coulant with yogurt ice cream 2-3-4	6.90

BODEGAS
WILLIAMS & HUMBERT

1. Fish   2. Lactose   3. Gluten
4. Egg   5. Sulphites   6. Mollusks
7. Crustacean 8. Soy   9. Mustard
10. Celery   11. Sesame   12. Nuts

@galeragroup
@azurachipiona