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HINCHA MENU

Bread and Salmorejo
Croake fish gilda gilda skewer
White prawn "ensaladilla", garlic style
Andalusian-Thai style mussels

Black rice with cuttlefish, prawns, and alioli
or
Shell-off seafood “Señorito” rice with Mediterranean red prawn

Grilled pineapple with coconut-yogurt ice cream

Crispy wafer filled with fresh cheese and Quin Cacau

The menu will be serve for the entire table. 62€ p/p

TO BEGIN WITH

Tuna loin gilda skewer (2pcs)	8,5€
Croake fish gilda skewer (2pcs)	5,5€
Anchovy and white anchovy marriage (3pcs)	14€
Iberian shoulder ham	29€
Bread and tomato	5,5€

RAW SELECTION

N2 Fresh oysters (6pcs)	35€
Oyster journey around the world: (5pcs)	35€

Andalusian – with "gazpacho" water
French – natural
Basque – with “piparra” pepper
Breton – with shallots and vinegar
Japanese – with ponzu and soy sauce

Selected beef tartare	24€
Spicy tuna tartare over Japanese rice	25€

FROM THE GARDEN

Our Caesar salad topped with Cádiz style pork belly	22€
Roasted eggplant with avocado, miso, mustard dressing, sesame, and yogurt	18€
Grilled avocado with fresh “Pico de Gallo”.	16€
Tomato salad with Andalusian cheese and sherry vinegar	16€
Tomato salad with Mediterranean red prawns	32€

THE ESSENTIALS

White prawn “ensaladilla” garlic style	28€
Amberjack “tiradito” with passion fruit ponzu and wasabi	28€
Andalusian-Thai style mussels	20€
Tempura calamari with melted cheese, fresh rocket, and citrus mayo	22€
Messi’s-style macaroni with grandma’s iberian pork bolognese	26€

CARPACCIO SELECTION

Grilled zucchini and eggplant carpaccio with pine nut pesto	18€
Tuna loin carpaccio with “agua de Lurdes” dressing	32€
Carpaccio trilogy of veal, beef, and national Wagyu with tartar sauce	44€
Tuna belly Duo "Txuletón"	46€

Carpaccio with avocado, tomato y wasabi and lightly seared tuna belly with ponzu sesame oil and wasabi

OUR RICE SELECTION

Price per person. Minimum for 2 people.

Shell-off seafood “Señorito” rice with Mediterranean red prawn	32€
Black rice with cuttlefish, prawns and allioli	30€
Creamy rice with Mediterranean red prawn carpaccio	36€
Iberian pork “Secreto” rice with ¨butifarra¨, mushrooms and scallops	28€
Seasonal vegetables rice	26€

FROM THE SEA TO FIRE

Catch of the day	90€/kg
"Ajillo" clams with manzanilla sherry wine	20€
Mediterranean red prawn	21€/100g
Langoustines	15€/100g
Seafood of the day	M/P

FROM THE LAND TO FIRE

The No. 10 Burger	26€
Iberian pork “secreto” with "chimichurry" sauce	30€
Beef tenderloin with potato purée	32€
Rotisserie baby chicken with sweet potato	26€
Charcoal-grilled seasonal vegetables	20€
Selected beef “chuleton” with Béarnaise sauce	110€/kg
Extra Sauce: Bearnaise, pepper and chimichurri	2€

SIDE DISHES

To go with meats and fishes

French lettuce salad with sweet onion	6€
Grilled baby heart lettuce	6€
Hand-cut fries	6€
Creamy mashed potatoes	6€
Roasted sweet potatoes	6€

Bread and salmorejo service 3.50€ per person
Including 10% VAT

We care about you...

Allergen information available upon request. In accordance with Royal Decree 1021/2022 regarding the prevention of Anisakis parasitosis.”

DISCOVER OUR DAILY SPECIALS