

VERMOUTH TIME



- Homemade vermouth & local Cádiz mountain cheese platter (for 2) 11,00€
- American vermouth & chicharrones or slow-cooked pork (for 2) 11,00€
- Negronis & Iberian platter (cheese, cured ham, shoulder & loin) (for 2) 14,00€

TO START / SMALL BITES

- | | TAPA | PLATO |
|---|-------|-------|
| • House potato salad 2-5-3 | 3,00€ | 6,50€ |
| • Seasoned potatoes with melva (tuna) 3 | 3,20€ | 6,50€ |
| • Marinated anchovies 3 | 3,20€ | 7,50€ |
| • Seafood potato salad 1-2-5 | 3,80€ | 8,00€ |
| • Salmorejo (cold tomato cream) with ham shavings | 3,50€ | |
| • Fried pork cracklings | 2,00€ | 7,50€ |
| • Cantabrian anchovies with tomato bread (2ud) 3 | 3,00€ | |
| • Rustic bun with smoked sardine, hummus & lime 3 | 4,00€ | |

ALLERGENS

- | | |
|----------------|---------------|
| 1. Crustaceans | 8. Sesame |
| 2. Eggs | 9. Molluscs |
| 3. Fish | 10. Lupins |
| 4. Soy | 11. Sulphites |
| 5. Dairy | 12. Peanuts |
| 6. Celery | 13. Gluten |
| 7. Mustard | 14. Nuts |

TO SHARE

- Tuna belly salad with Payoyo cheese, walnuts & honey 3-5 9,00€
- Avocado salad with melva tuna & piquillo peppers 3 9,00€
- Cádiz mountain cheese board 5 15,00€
- Iberian selection (cheese, cured shoulder & loin) 17,00€
- Smoked sardines, Cantabrian anchovies, marinated anchovies & tomato 3 11,00€
- Dried hake roe 3 11,00€
- Barbate cured tuna (mojama) 3 10,00€
- Pickled mussels 1 4,10€
- Tomato bread 3,50€

RUSTIC SANDWICHES

- Smoked cod with salmorejo 3 7,50€
- “Marriage” (anchovies, sardines & marinated anchovies) 3 7,50€
- Iberian ham with Payoyo cheese 5 7,50€
- Anchovies with Manchego cheese 3-5 7,50€
- Smoked tuna with piquillo peppers 3 7,50€
- Slow-cooked pork with mojo picón 7,50€

HOT DISHES

- | | TAPA | PLATO |
|-----------------------------|-------|-------|
| • Pork cheek in sauce | | 7,00€ |
| • Meatballs in tomato sauce | 3,50€ | 7,00€ |
| • Chickpeas with spinach | | 4,50€ |
| • Baby broad beans with ham | 3,50€ | 8,00€ |
| • Vegetable ratatouille | | 2,90€ |
| • Artichokes with ham | | 3,50€ |

*TODO TIPO DE ALÉRGENOS

CURED MEATS MINI SANDWICHES

- | | TAPA | PLATO | MONTADITO |
|--|--------------|-------|-----------|
| • Ocaña cheese 5 | | 8,00€ | |
| • Iberian cured shoulder (acorn-fed) | 11,00€ | | |
| • Manchego cheese 5 | 3,00€/8,00€ | | 2,90€ |
| • Payoyo goat cheese SM 5 | 3,20€/8,00€ | | |
| • Iberian loin (acorn-fed) | 3,00€/10,00€ | | 2,90€ |
| • Pork loin (presa cut) | 3,20€/11,00€ | | 3,00€ |
| • Iberian chorizo (acorn-fed) | 2,80€/7,00€ | | 2,70€ |
| • Iberian salchichón | 2,80€/7,00€ | | 2,70€ |
| • Iberian morcón | 3,00€/8,00€ | | 3,00€ |
| • Special chicharrones | 2,50€/7,00€ | | 2,80€ |
| • Slow-cooked pork (carne mechada) | 2,80€/7,00€ | | 2,80€ |
| • Roast pork leg | 3,00€/7,00€ | | 3,00€ |
| • Iberian black pudding | 2,80€/7,00€ | | 2,80€ |
| • Chiclana butifarra sausage | 2,80€/7,00€ | | 2,80€ |
| • Spicy León chorizo | 2,80€/7,00€ | | 2,80€ |
| • Pork loin in lard | | | 3,00€ |
| • Smoked cod with tartar sauce 3 | | | 3,00€ |
| • Iberian pringá (mixed slow-cooked meats) | | | 2,80€ |
| • Melva tuna with tomato & mayo 3 | | | 2,90€ |
| • Pomfret with Roquefort sauce 3-5 | | | 3,00€ |
| • “Campero” sandwich (mechada pork, pork jowl & black pudding) | | | 2,90€ |
| • Anchovies with cheese 3 | | | 2,90€ |

BREAD & BREADSTICKS 1€ PP

Av. Ana de Viya, 19, 11009 Cádiz
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LA HORA DEL VERMUT



- Vermut casero y plato de queso de la sierra de Cádiz (para dos personas) 11,00€
- Vermut americano y plato de chicharrones o carne mechá (para dos personas) 11,00€
- Negronis y medio surtido de bellota, queso, paleta y caña de lomo (para dos personas) 14,00€

PARA ABRIR BOCA

- | | TAPA | PLATO |
|--|-------|-------|
| • Ensaladilla de la casa 2-5-3 | 3,00€ | 6,50€ |
| • Papas aliñadas con melva 3 | 3,20€ | 6,50€ |
| • Boquerones en vinagre 3 | 3,20€ | 7,50€ |
| • Ensaladilla de marisco 1-2-5 | 3,80€ | 8,00€ |
| • Salmorejo con virutas de jamón | 3,50€ | |
| • Chicharrones fritos | 2,00€ | 7,50€ |
| • Anchoas del Cantábrico y pantumaca (2ud) 3 | 3,00€ | 4,00€ |
| • Molletaco de sardina ahumada, humus y lima 3 | | |

ALÉRGENOS

- | | |
|---------------|----------------------------------|
| 1. Crustáceos | 8. Sésamo |
| 2. Huevos | 9. Moluscos |
| 3. Pescado | 10. Altramuces |
| 4. Soja | 11. Dióxido de azufre y sulfitos |
| 5. Lácteos | 12. Cacahuetes |
| 6. Apio | 13. Gluten |
| 7. Mostaza | 14. Frutos con cáscara |

PARA COMPARTIR

- Ensalada de ventresca, queso Payoyo, nueces y miel 3-5 9,00€
- Ensalada de aguacate melva y pimientos del piquillo 3 9,00€
- Tabla de quesos de la sierra de Cádiz 5 15,00€
- Surtido de bellota (queso, paletilla y caña de lomo) 17,00€
- Surtido de saridinas ahumadas, anchoas del Cantábrico, boquerones en vinagre y tomate rosa 3 11,00€
- Huevas de maruca 3 11,00€
- Mojama de Barbate 3 10,00€
- Mejillones en escabeche 1 4,10€
- Pantumaca 3,50€

PAN DE CAMPO

- Bacalao ahumado con salmorejo 3 7,50€
- Matrimonio (anchoas, sardinas y boquerones) 3 7,50€
- Paleta ibérica con queso Payoyo 5 7,50€
- Anchoas con queso manchego 3-5 7,50€
- Atún ahumado con pimiento del piquillo 3 7,50€
- Carne mechada con mojo picón 7,50€

ALGO CALIENTE

- | | TAPA | PLATO |
|---------------------------|-------|-------|
| • Carrillada en salsa | | 7,00€ |
| • Albóndigas en tomate | 3,50€ | 7,00€ |
| • Garbanzos con espinacas | | 4,50€ |
| • Habitas babys con jamón | 3,50€ | 8,00€ |
| • Pisto de verduras | | 2,90€ |
| • Alcachofas con jamón | | 3,50€ |

*TODO TIPO DE ALÉRGENOS

CHACINAS Y MONTADITOS

- | | TAPA | PLATO | MONTADITO |
|---|--------------|--------|-----------|
| • Queso Ocaña 5 | | 8,00€ | |
| • Paletilla de bellota | | 11,00€ | |
| • Queso manchego 5 | 3,00€/8,00€ | | 2,90€ |
| • Queso SM de cabra payoya 5 | 3,20€/8,00€ | | |
| • Caña de lomo de bellota | 3,00€/10,00€ | | 2,90€ |
| • Lomito de presa | 3,20€/11,00€ | | 3,00€ |
| • Chorizo de bellota | 2,80€/7,00€ | | 2,70€ |
| • Salchichón de bellota | 2,80€/7,00€ | | 2,70€ |
| • Morcón de bellota | 3,00€/8,00€ | | 3,00€ |
| • Chicharrones especiales | 2,50€/7,00€ | | 2,80€ |
| • Carne mechá | 2,80€/7,00€ | | 2,80€ |
| • Pata al horno | 3,00€/7,00€ | | 3,00€ |
| • Morcilla ibérica | 2,80€/7,00€ | | 2,80€ |
| • Butifarra de chiclana | 2,80€/7,00€ | | 2,80€ |
| • Chorizo picante de León | 2,80€/7,00€ | | 2,80€ |
| • Lomo en manteca | | | 3,00€ |
| • Bacalao ahumado en salsa tártara 3 | | | 3,00€ |
| • Pringá ibérica | | | 2,80€ |
| • Melva tomate y mahonesa 3 | | | 2,90€ |
| • Palometa al roquefort 3-5 | | | 3,00€ |
| • Campero (carne mechá, papada, morcilla) | | | 2,90€ |
| • Anchoas con queso 3 | | | 2,90€ |

SERVICIO DE PAN Y PICOS 1€ POR PERSONA

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