



tipitapa

# Amidst Conversations and Laughter

Cantabrian Anchovies Grand Selection (8 units) .....	28,00€
Aloreña Olives with Almonds .....	5,00€
Fresh Sprout Salad .....	12,00€
Tipi Tapa Salad .....	15,00€
Goat Cheese Salad .....	18,00€
Tomato from the Land with Tuna Belly .....	15,00€
Russian Salad with Tuna Belly .....	7,00€
Seafood Salad .....	7,00€
Red Almadraba Tuna Tartare .....	25,00€
Tuna Tataki .....	19,00€
Anchovies in Vinegar .....	18,00€
Huelva Ham (5 Jotas, 100% Acorn-fed) .....	30,00€
Pure Sheep Cheese .....	17,00€
Spicy Potatoes "Bravas" .....	7,00€
Eggplant with Cane Honey .....	7,00€
Grilled Guadalhorce Vegetable Medley .....	8,00€
Mushrooms with King Prawns and Iberian Ham .....	15,00€
Sanlúcar King Prawns Scramble .....	15,00€
Burgos Black Pudding with Red Wine Reduction .....	10,00€
Courgette Rolls with Cheese and Bacon .....	7,00€
Dates with Bacon .....	7,00€
Potatoes "Bombitas" (Stuffed Potatoes) .....	7,00€

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Fried Chicken Wings .....	7,00€
“Cocido” Croquettes (Stew Croquettes) .....	10,00€
Spinach Croquettes .....	10,00€
Crispy King Prawns .....	7,00€
King Prawns and Potato Bundle .....	7,00€
King Prawns Pouches .....	7,00€
King Prawns Twister .....	7,00€
Crispy Black Tempura Cod .....	18,00€
Sanlúcar Pil Pil King Prawns .....	18,00€
BBQ Veal Sirloin .....	15,00€
Veal Sirloin with Goat Cheese .....	17,00€
Veal Sirloin Skewers .....	10,00€
Iberian Pork Sirloin (100% Acorn-fed) .....	10,00€
Mini Ox Beef Burger .....	8,00€
Grilled Chicken “Montadito” .....	7,00€

## From the Sea

Fried Huelva Cuttlefish with Aioli and a Citrus Touch .....	17,00€
Grilled Huelva Cuttlefish .....	17,00€
Estuary Seabass "a la Espalda" .....	24,00€
Red Almadraba Parpatana Tuna (Belly Cut) .....	25,00€

# From the Land

Angus / Galician Beef Ribeye .....	100grs / 7,00€
Beef Loin from .....	32,00€
Nature Beef Ribeyer Steak .....	25,00€
Beff Sirldin .....	28,00€
Chateaubriand (Beef Cut) with Béarnaise Sauce .....	for sharing 400grs / 48,00€
Tataki Veal Loin with Chinese Noodles and Soy Sauce .....	24,00€
Retinta or Sashi Cow Ribeye .....	100grs / 8,00€
Beef Loin from Cow .....	35,00€
Cow Entrecote .....	28,00€
National Ox Ribeye .....	100grs / 12,00€
Ox Burger .....	19,00€
Ox Burger with Goat Cheese .....	22,00€
Iberian Pork Sirldin .....	22,00€
“Pluma Ibérica” Iberian Acorn-fed Pork .....	24,00€
Braised Oxtail .....	23,00€
Meatballs in Tomato Sauce .....	18,00€
Grilled Chicken Fillet .....	18,00€

## SAUCES

PEPPER / ROQUEFORT / CHAMPIGNON / BÉARNAISE .....	3,50€
BREAD AND BUTTER (per person) .....	2,50€

## Little Indulgences

Caramelized Goat Cheese with Crunchy Almonds .....	7,00€
Blinis with Goat Cheese, Nuts and Blackberry .....	7,00€
Sweet Caramel Tipi Tapa Flan .....	7,00€
Brownie with Vanilla Ice Cream .....	10,00€
Warm Apple Tartlet with Vanilla Ice Cream .....	10,00€
Italian-Style Tiramisu .....	10,00€
Tipi Tapa Ice Cream (Strawberry, Vanilla and Choco) .....	7,80€
Dolce Duo: Fusion of Dark Chocolate with Vanilla .....	7,80€
Dolce Fragola: Intense Sweetness of Strawberry .....	7,80€
Catalan Crème Brûlée with Caramelized Sugar Topping .....	7,80€