



ANOTHER OF THE MANY *reasons*
to visit Cádiz

STARTERS

to start and to share or not...



FROM OUR LAND

 **Arena Salmorejo 12,00 €**

Accompanied by shavings of mojama, melon and free-range egg

 **Burratita gaditana 18,50 €**

With Conil tomato and basil pesto and pine nuts

 **Arena Salad 18,00 €**

Mix of lettuce, Conil tomatoes, caramelized apple, goat cheese and walnuts with our special vinaigrette

 **Melva Canutera Salad 19,00 €**

Conil tomatoes, charcoal roasted peppers and canutera frigate mackerel

 **Our salad 16,50 €**

Of octopus and prawns

 **Baked Provolone 15,00 €**

With tomato and basil bread

 **Wrinkled potatoes 12,00 €**

Sanlúcar Babys wrinkled with authentic mojo picón sauce

 **Miura Potatoes 12,00 €**

Bravísimas

 **Rainbow of Vegetables 17,50 €**

Mix of seasonal vegetables grilled on charcoal, accompanied by Babaganush

Special Artichokes 18,00 €

Artichokes in flower warm with shavings of Iberian ham and fried garlic

 **Mojama toast in oil 10,00 €**

With dried tomato and chives

 **Anchovy sardine toast 10,00 €**

With salmorejo and tobiko roe

 **Toast of tuna sirloin in oil 10,00 €**

With avocado

From the Corral

 **Scrambled eggs with mushrooms and prawns 18,50 €**

Served with our scolding

 **Sanlúcar frying pan 19,00 €**

Potatoes and free-range eggs with Iberian ham

Our “tablao”

 **Smoked fish platter 24,00 €**

Mojama in oil with anchovied sardines served with seaweed and shrimp picks

 **Cheese platter of Cádiz 22,50 €**

Local cheeses with nuts, grapes and quince jelly

Iberian Ham Platter 28,00 €

100% Iberian acorn-fed acorn-fed Iberian ham cut by knife (100 g)

• Appetizer of homemade bread and picos: 2,50 €  • Bread and snacks: 1,50 € 

If you do not wish to order, please inform the wait staff

(Prices include taxes)



ARE WE STILL SHARING?

from our sea

Spicy 18,00 €

mussels 🇬🇧 🍷

*Served with our spicy
tomato sauce*

Boiled or grilled 28,00 €

prawns 🍷

*White shrimp from Sanlúcar
with salt from our salt pans*

Sea bass and shrimp 25,00 €

ceviche 🍷 🐟

Seasoned with tiger milk

Red shrimp carpaccio 36,50 €

with mango caviar 🍷

With emulsion of their heads

Grilled 5,50 €/und.

scallops 🍷 🍷

With prawns and green garlic

Baby shrimps with 21,00 €

peppers and eggs 🍷 🍷 🍷

*Fried shrimp with charcoal
grilled peppers and eggs*

Arena style octopus 27,50 €
leg

*Grilled octopus with potato
revolcona and paprika de La Vera*

Canarian style fried 26,00 €

octopus 🍷 🍷

With avocado mojo

Prawns Jumbo 55,00 €

charcoal grilled 🍷

More than 300 grs.

Coquinas 🇬🇧 🍷 21,00 €

With fino chicanero

— the “frititos” (frieds) that do not miss —

“del de la Isla” 5,50 €/und.

omelettes XL 🍷 🍷 🍷

Shrimp omelettes

Squid 🍷 25,00 €

*Squid from potera
Andalusian style*

Baby squids 🍷 20,00 €

Cuttlefish 🍷 20,00 €

French fries 🍷 9,00 €

Iberian ham 19,00 €

croquettes 🍷 🍷 🍷

Croquettes of 19,00 €

squid 🍷 🍷 🍷 🍷

Authentic seafood recipe

Croquettes of 19,00 €

king prawns 🍷 🍷 🍷 🍷

Assortment of 19,00 €

croquettes 🍷 🍷 🍷 🍷

(Prices include taxes)





A TRIP AROUND THE WORLD

from the east

Bao bread stuffed with Iberian pork cheeks (4 units) 20,00 €



Shrimp Gyozas 15,00 €



Couscous with sautéed vegetables 16,50 €



Chinese noodle wok 18,50 €
With vegetables and shrimp



Bluefin tuna poke 22,00 €
With rice, edamame, avocado, tomato, cilantro, lime and soybeans



Salmon Poke 20,00 €
With rice, edamame, avocado, tomato, cilantro, lime and soybeans



dalla trattoria di mamma

Ricotta and spinach Tortelloni 15,00 €
Fresh pasta with walnut pesto and parmesano butter



Spaghetti neri al aglio olio e gamberetti 19,00 €
Served with lime aioli



chili, mole and pozole

Complete nachos 15,00 €
Pico de gallo, jalapeños, cheddar cheese, guacamole and bacon



Tex-Mex Fries 12,50 €
All natural fries with cheddar cheese and bacon



(Prices include taxes)



· I PREFER MEAT ·

CHICKEN



Crispy chicken tenderloin 16,50 €

Strips of chicken breast breaded and served with barbecue sauce and aioli

PORK



Barbecue pork ribs 22,50 €

Roasted in a charcoal oven at low temperature and served with french fries.



Iberian Cheek 22,00 €

Iberian prey 24,50 €

Iberian prey fillets with french fries

COW



Retinto hamburger 19,00 €

200g hamburger grilled over charcoal, lettuce, tomato, onion and cheese, served with french fries.

Blonde Cow entrecote (500 grs. approx.) 54,00 €

Charcoal grilled

Wagyu low loin (500 grs. approx. boneless) 65,00 €

Charcoal grilled and served with hot plate

Sirloin steak 29,00 €

Charcoal grilled



Sirloin Steak Tartar 29,00 €

Knife cut

· BEST FISH? ·



Cadiz style sea bass 32,00 €

Fried and sliced sea bass, served with its scrape



Sea bass in olive oil 30,00 €

Served with seasonal vegetables and baker potatoes



Gold fish in olive oil 30,00 €

Served with seasonal vegetables



Salmon and shrimp brochette 26,00 €

Served with seasonal vegetables



Squid from potera charcoal-grilled 36,00 €



Charcoal-grilled fish from the lonja 85,00 €/kg.**

Every day we have the best fish from the fish market. Ask your waiter

(Prices include taxes)



ALMADRABA TUNA

Bluefin tuna **23,00 €**
carpaccio  

*Red tuna of almadraba with
pistachio soil*

Tuna tartar **28,50 €**
Arena   

*Barbate tuna on a bed of
avocado and tomatoes*

Bluefin **22,50 €**
tuna tataki    

*On a bed of ajoblanco, with
seaweed and sesame seeds*

Grilled bluefin **68,00 €**
tuna steak 
(600 g approx.)

With seasonal vegetables

Grilled red tuna from Barbate (200g)  **29,50 €**

*Tuna belly with 5 species, charcoal grilled
and served with seasonal vegetables*

· SHALL WE ORDER A LITTLE RICE? ·

— a master of rice —

Price per person. Minimum 2 persons

     **Black rice with lime aioli 22,50 €/person**
Rice with choco, prawns, squid and its ink

   **Seafood rice 24,00 €/person**
Rice with prawns, squid, crayfish, clams and mussels

   **Rice with prawns 35,00 €/person**
Mellow rice with carabineros, cuttlefish and clams

   **Señorito's rice 23,50 €/person**
*Mixed rice with chicken, cuttlefish, squid, prawns, clams and
mussels...from the plate to the mouth.*

— FOR THE LITTLE ONES —

 **Tagliatelle al pomodoro e basilico 12,50 €**

  **Breaded hake with potatoes 12,50 €**

  **Chicken fingers with potatoes 12,50 €**

(Prices include taxes)



· A SWEET ENDING ·

   Tiramisú alla grappa di rose 8,00 €

   Sighs of love 9,00 €

    **Cookie XL** . Homemade cookie 100g
served with vanilla ice cream 8,50 €

    Brownie 8,50 €

    Death by chocolate cake 8,50 €

   Torrija (family recipe) 8,50 €

 Cheesecake 8,50 €



CONTAINS
GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOYBEANS



MILK



NUTS



CELERY



MUSTARD



SESAME
SEEDS



SULFUR DIOXIDE
AND SULFITES



MOLLUSCS



LUPIN

(Prices include taxes)

