BEACH BAR







Menu





"EL CAPRICHO" beef chorizo and

toasted almond slices (8)

H: 6,00€ F: 11,00€

Cádiz pork cracklings, lime,

and flake salt

H: 6,00€ F: 11,00€

Cheese board accompanied by quince (San Simón cheese, aged sheep cheese, semi-cured Payoyo cheese, and Valdeón blue cheese or Danish

blue cheese) (7)

H: 7,50€ F: 15,00€

♦ ♦ ♦ ♦ Starters • ♦ ♦ ♦

Classic Gilda with Cantabrian

anchovy 00 and sundried tomato (4,12)

U: 3,00€

White prawn salad with garlic, salmon roe, and crispy bread

(1,2,3,4,6,12)

H: 6.00€ F: 12.00€

Potatoes with Sichuan peppercorn

and lemongrass pickled

red tuna (4.12)

H: 5,50€ F: 11,00€

King crab pâté with butter

toast and lime emulsion (1,2,3,6,7) H:4,50€ F:9,00€

Homemade guacamole with fried crystal shrimp, sugared

walnuts and black tortilla

chips (1,2,4,8,12,14) H:5,50€ F:11,00€

Iberian Bravas Potatoes, smoked chipotle brava sauce, roasted garlic

alioli and acorn-fed Iberian ham

(1,2,4,8,12,14)

H:5,80€ F:11,50€

Organic tomato salad, wood-roasted

pepper stew and melva canutera

(4.6.10.12)

H: 5.50€ R: 11.00€

Iberian ham croquette, fresh cow's milk, and panko (1,2,3,4,7,14)

Almadraba bluefin tuna brioche

2,3,4,7,14) U: 1,70€

Cheek taco with Pedro Ximénez, cardamom emulsion, pickled red

onion in rice inegar, and wild fried

d rice (

rice (1,3,12) U: 4,90€

Smoked sardine toast, alboronia, red onion and citrus sauce (1,3,4,6,8,11,12)

and ginger emulsion (1,3,4,6,7,8,10,11,12)

U: 3,50€

U: 6,50€

Pepito SÁLVORA: butter roll,

low-temperature Iberian secret, smoked cheese, fried pepper, and

garlic emulsion (1,3,6,7)

U: 5.50€

U: Unit | M: Half | R: Full Portion

- \diamond \diamond \diamond From the sea \diamond \diamond

Lime/Cádiz-style marinated dogfish (1,2,4,12,14)

H:6,00€ F:12,00€

Whole fried squid and arugula salad with onion pickled in rice vinegar (1,2,4,6,7,12,14)

25.00€

Grilled bay squid with its Amontillado "Bilbaína", caramelized piquillo peppers, and wild asparagus (2,12)

25,00€

Artichokes confit and sautéed with garlic, amontillado and white shrimp (2,12)

16,50€

From the land

Stew of the day (ask our team)

H:5,00€ F:9,00€

H:6.60€ F:11.00€

Double smash burger SÁLVORA

Meatball with Iberian bacon, meat juice sauce and fried potato

Two pieces of aged txuleta meat, San Simón cheese and our

(1,2,3,4,7,9,12,14)

secret sauce (1,2,3,4,6,7,10,12,14)

12.50€

Homemade meatball in tomato with fried potatoes, fried eggs and sichimi togarashi (1,2,3,4,7,11,12,14)

8.50€

3,00€

Low-temperature Iberian secret, parsnip, herb mustard, meat juice

served with fries (1,2,4,7,9,10,12,14)

19€

Chicken wings cooked at low temperature and glazed in American BBQ sauce mayo-lime and madras curry (1,2,3,4,6,7,10,11,12,14)

Premium loin (450 gr), french fries, and padrón peppers (1,2,4,7,14)

34,00€

O Sides O O

Homemade french fries (1,2,4,14)

3.50€

Baby potatoes roasted with rosemary and

beurre noir (7)

3.50€

Padrón peppers friedfritos with flake salt (1.2.3.4.14) 4.00€ ♦ Desserts ♦ ♦

Mille-feuille of Madras curry, vanilla chantilly, and crispy butter cookie (1,7) 5.50€

Ask our team about our cakes and sweets from the display case.

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Two fried eggs with fries (1,2,3,4,14)

7,50€

Double cheeseburger with double cheese (1,2,3,4,7,14) 10,00€

Allergens

#1 Gluten | #2 Crustaceans | #3 Egg | #4 Fish | #5 Peanuts | #6 Soy #7 Dairy | #8 Tree Nuts | #9 Celery | #10 Mustard | #11 Sesame Seeds #12 Sulfur Dioxide and Sulfites | #13 Lupin | #14 Mollusks.

*This establishment complies with Royal Decree 1420/2006 on the prevention of anisakis parasitism in fishery products (all fishery products that are consumed raw or semi-raw have been previously

*The French fries contain traces of gluten because products with gluten are fried in the same oil.

*Due to the characteristics of the installation, handling, and preparation at this establishment, all our products are susceptible to containing allergens directly or through cross-contamination.