

## ✕ STARTERS

*the shore*

|                                                                        |            |
|------------------------------------------------------------------------|------------|
| Smoked cured bluefin tuna                                              | €20        |
| Matured artisan cheese                                                 | €14        |
| Tomato salad with cured Maruca roe and assorted pickles                | €14,50     |
| White-prawn “ensaladilla” (Spanish-style potato salad)                 | €14        |
| Cuttlefish roe and king-prawn cocktail on baby gem lettuce hearts      | €16        |
| Diced Marinated bluefin tuna on “regaña” (spanish typical crisp bread) | €6,50/each |
| Red prawn carpaccio with citrus emulsion, yuzu caviar and samphire     | €18        |
| Bluefin tuna tartare with foie gras, parmesan and truffle mayonnaise   | €22        |
| Oysters, prepared to your preference:                                  |            |
| Raw                                                                    | €5,2       |
| Ponzu                                                                  | €5,5       |
| With truffle and Palo Cortado Sherry                                   | €5,8       |
| Grilled sea urchin with burrata stracciatella and truffle              | €6,9/each  |
| Red prawn croquettes over its own tartare                              | €12,50     |
| Grilled queen scallops with beurre blanc ( <i>min 2 pcs.</i> )         | €3,50/each |
| Mussels in a tomato-based marinière sauce                              | €18        |

## ✕ THE FISH MARKET

*where land meets the sea*

### FRIED FISH

|                   |         |
|-------------------|---------|
| Soft shell prawns | €7/100g |
| Wedge sole        | €18     |
| Anchovies         | €14     |
| Cuttlefish        | €16     |
| Squid             | €18     |
| Baby squid        | €20     |

### FISH

(Grilled or baked in a sea-salt crust)

|                    |            |
|--------------------|------------|
| Sole               | €6,50/100g |
| Turbot             | €7,00/100g |
| Sea bass           | €5,00/100g |
| Greater amberjack  | €5,50/100g |
| Gilthead sea bream | €5,50/100g |

*\*Also available finished with tradicional pil-pil  
or Bilbaína-style garlic dressing*

### SHELLFISH

(Grilled, boiled or sautéed with garlic,  
served with chips and fried egg)

*\*€5 supplement*

|                         |          |
|-------------------------|----------|
| Sanlúcar prawn          | €15/100g |
| Huelva white prawns     | €16/100g |
| Red prawns              | €15/100g |
| Scarlet schrimps/prawns | €20/100g |
| Scampi                  | €18/100g |

*\*Fish and shellfish are subject to daily market  
availability*

## ✕ COTO'S

### *signature dishes*

|                                                                       |     |
|-----------------------------------------------------------------------|-----|
| Turbot loin braised in pil-pil sauce with wild asparagus              | €18 |
| Grilled line-caught squid on onion reduction and roasted sweet potato | €20 |
| Red prawn with tartare and aged cheese                                | €16 |
| Glazed bluefin tuna ribs with tempura spring onions                   | €22 |
| Grilled bluefin tuna tarantelo with confit peppers                    | €22 |
| Bluefin tuna collar braised in red wine                               | €18 |
| Grilled greater amberjack loin with peas                              | €16 |
| Cod lasagne with seaweed béchamel                                     | €16 |

## ✕ STEWS & RICE DISHES

### *traditional dishes*

|                                                              |     |
|--------------------------------------------------------------|-----|
| Chickpea stew with prawns and cuttlefish                     | €15 |
| Barbate-style tuna                                           | €17 |
| Tuna in tomate sauce                                         | €17 |
| Cuttlefish meatballs in sauce                                | €14 |
| Creamy seaffod rice                                          | €16 |
| Squid-ink rice with fried squid, mangetout and seaweed aioli | €18 |
| Rice with the day's fresh fish and shellfish                 | €19 |

*\*Rice dishes available at lunchtime only.*

*\*Minimum order for 2 people*

## ✕ DESSERTS

### *end of the voyage*

|                                                                    |       |
|--------------------------------------------------------------------|-------|
| Goat's milk rice pudding with cinnamon ice cream and caramel crisp | €6,50 |
| Homemade cheesecake with violet ice cream                          | €6,00 |
| Chocolate cream with bread and olive oil                           | €6,00 |
| Our faux mojito                                                    | €6,50 |

### *the arrival in port*

*Bread an "picos" (breadsticks) service €2/pax*

*Delaited allergen information is available for our guest.  
Please speak to a member of staff.*