

# el aljibe gaditano



TRY OUR NEW RICES MADE  
WITH CREAMY DYNAMITE RICE  
"GRAN RESERVA DE MOLINO DE ROCA"

## Arroces Dinamita

Choose the one you prefer

a. Mixed rice with pork sirloin and chicken	13,50 €
b. Dry rice with pork rib	16,50 €
c. Vegan rice with wakame and salicornia	16,50 €
d. Vegan rice with artichokes	15,50 €
e. Rice with squids	16,50 €
f. Rice with duck breast and mushrooms	17,50 €
g. Rice with prawns and clams	15,50 €
h. Rice with retinto beef loin	18,00 €
i. Rice with canadian lobster	19,00 €
j. Rice with red prawns	29,00 €
k. Rice with scallops	23,00 €
l. Rice with Almadra tuna	19,50 €
m. Rice with plankton and cuttlefish	26,00 €
n. Rice with spanish lobster	33,00 €

Price per person

### cold starters

	Prices
Cold Potato salad with : Big Prawns or prawns tartar	1. 18,00 €
Tuna ceviche with arugula	2. 19,00 €
Paté flavoured with Pedro Ximénez	3. 8,50 €
Cantabrian anchovies with stuffed peppers	4. 15,00 €
Duck foie gras with pink pepper and home-made apple Sauce	5. 18,00 €
Almadra tuna carpaccio with avocado purée and shavings of manchego cheese	6. 18,50 €
Scallops and scorpion fish with sea urchin sauce	7. 11,00 €
Leak and white asparagus paté with a vinaigrette	8. 9,00 €
Platter of homemade patés	9. 12,50 €
Iberian ham(80 gr)	10. 22,00 €
Manchego cheese (140 gr)	11. 9,50 €
Selection of national cheeses	12. 15,00 €

### hot starters

Iberian ham home made croquettes	13. 9,50 €
Spinach and parmesan cheese home made croquettes	14. 8,50 €
Shrimp fritters	15. 9,00 €
Local fried fish platter	16. 19,00 €
Cod ragout in a garlic sauce with shoestring potatoes	17. 11,00 €
Vegetable and mozzarella timbal (Courgette, aubergine, tomato & pepper)	18. 11,00 €
King prawn and salmon gratin with a cava sauce (3 units)	19. 12,00 €
Filo pastry bags stuffed with goat cheese and pan-fried tomatoes (3 units)	20. 12,00 €
Seasonal vegetable egg omelette	21. 11,00 €
Clams cooked to taste	22. 16,50 €

(Marinera Sauce, Tio Pepe Sherry, Garlic-Parsley sauce, with Prawns)

### salads

Greek salad with mojama tuna	23. 11,00 €
Warm three cheese and anchovy salad	24. 14,00 €
Jabugo cured ham and fig salad, dressed with oregano oil	25. 15,00 €
Warm tomato and fish salad with vinaigrette	26. 12,00 €
"El Aljibe" salad	27. 12,00 €

### soups, rice and pasta

	Prices
Gazpacho (Chilled tomato soup)	28. 6,00 €
Salmorejo (Chilled soup)	29. 6,00 €
King prawn broth rice	30. 15,50 €
Rice paella with lobster	31. 19,00 €
Fish soup	32. 7,50 €
Pumpkin cream	33. 6,50 €

### fish

Red mullets with Palo Cortado wine and mustard sauce	35. 19,00 €
Monkfish in marinea sauce	36. 18,00 €
Monkfish and vegetable skewer with a prawn sauce	37. 22,00 €
John dory stuffed with smoked salmon and cava sauce	38. 16,00 €
Cod with peppers sauce or Vasque sauce	39. 15,00 €
Grouper pastry stuffed with seafood and with a piquillo pepper sauce	40. 16,00 €
Braised sea bass on a bed of ratatouille and crispy ham	41. 16,00 €
Grilled amberjack galician style	42. 14,00 €
Squid in its ink with green chilli rice	43. 14,00 €
Wild tun from Barbate	44. 24,00 €
Wild tun from Barbate	45. 19,00 €
Wild sea tare with egg and sauteed vegetables	46. 23,00 €
Fish tartare with ham and fresh guacamole	47. -
Fish of the day (local market price varies)	

### meat and poultry

Beef sirloin	48. 24,00 €
Grilled veal sirloin with a barbecue sauce	49. 19,50 €
Beef tenderloin with potatoes and vinaigrette sauce	50. 18,00 €
Lamb chops with figs and moscatel reduction	51. 21,00 €
Iberian pork skewer with fresh vegetables and potatoes	52. 15,00 €
Iberian pork sirloin steak stuffed with ham, emmental cheese and peppers	53. 14,00 €
Pheasant breasts stuffed with dates	54. 12,00 €
Pork medallions served with roquefort cheese or pepper sauce	55. 14,00 €
American ribeye with 17 days of ripening with fresh vegetables	56. 26,00 €
Roast suckling pig at low temperature with paprika potatoes	57. 19,00 €

### tasting menus

rice	andalusian	seasonal
Goose foie Sea bass lubina Shrimp omelette	Iberian ham Homemade pâté Goat cheese from Grazalema salad with mojama from Barbate , black olives and black truffle vinaigrette	Tuna bonbon Tuna ceviche Tuna mojama Tuna tempura
Salmorejo (chilled soup)	Gazpacho andaluz (chille tomato soup) or Pumpkin cream	Lemon sorbet
Señorito rice	Grilled rock fish	Tuna salad with truffle oil Tuna carpaccio
Chocolate texture	Homemade dessert	Tuna tartare or Grilled tuna loin
		Black chocolate cake
Wines: House, white and red wine Mineral water	Wines: House, white and red wine Mineral water	Wines: House, white and red wine Mineral water
Price 33,00 €/person Wine pairing : +14€/persona w/ local wines (Minimum 2 people)	Price: 35,00 €/person Wine pairing : +14€/persona w/ local wines (Minimum 2 people)	Price: 49,00 €/person Wine pairing: +14€/persona w/ local wines (Minimum 2 people)

Bread and appetizer service €1.90 per person (if you do not want bread, €1 will be deducted)

WOULD YOU LIKE A DESSERT? Ask our staff.

