








RESTAURANTE **GASPAR**

ZAHARA DE LOS ATUNES

CLASSICS

Iberian Acorn-Fed Ham	23,00 €
Iberian Cured Loin	21,00 €
Payoyo Goat Cheese 	17,50 €
King Prawns (boiled or grilled)   	23,00 €
Red Prawns (boiled or grilled)   	27,50 €










**COLD STARTERS**

Gaspar's Smoked Salmon Salad with honey and walnut vinaigrette    GLUTEN FREE	15,00 €
Warm Mango & Avocado Salad with mixed nuts and mint tabbouleh     VEGAN	15,00 €
Salmorejo (traditional Andalusian tomato cream) with mojama shavings and toasted almonds    	8,00 €
Marinated Tuna Mormo in escabeche    	24,00 €
Homemade Duck Foie Gras with apple compote and caramelised onion  	19,00 €
Bluefin Tuna Tartare (2nd Prize - Ruta del Atún 2009)    	23,00 €
Salmon Tartare 	16,00 €

**HOT STARTERS**

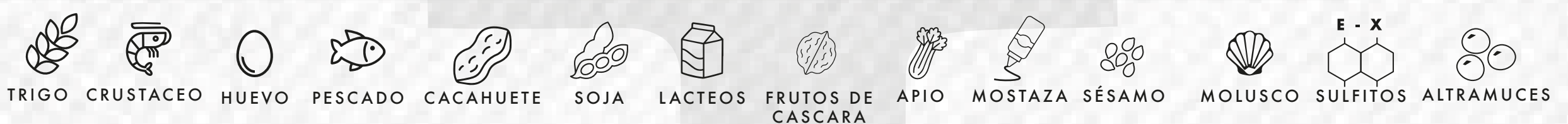
Traditional Puchero Croquettes with ham and mint mayonnaise    	12,00 €
Garlic Prawns    	17,00 €
Galician-Style Octopus, triple-cooked, with potato cream and black garlic     GLUTEN FREE	26,00 €
Artichokes VEGAN GLUTEN FREE	13,00 €

**PASTA & RICE**

Fresh Pasta with carbonara sauce or tomato sauce and Parmesan     	14,00 €
Tagliatelle with carbonara sauce or tomato sauce    	13,00 €

RICE DISHES (made to order - lunchtime only)
















Garlic Prawn Rice	26 € pp
Black Rice with seafood	24 € pp
Carabinero Prawn Rice	49,50 € pp

**INFORMATIONAL CAPTION ON INTOLERANCE**

RESTAURANTE **GASPAR**

ZAHARA DE LOS ATUNES














FISH

- Grilled Tuna Morrillo with pisto and fries  **31,00 €**
- Catch of the Day baked with olive oil  **59,50 €/kg**
- Tuna Tataki with onion cream, anchovy sauce and sherry vinegar reduction      **27,00 €**
- Corvina Fillet with mint oil, pisto and potatoes   **16,50 €**
- Traditional Onion-Stewed Tuna   **22,00 €**

**MEAT**

- Beef Stroganoff with brandy sauce   **25,00 €**
- Retinto Beef Tenderloin with fries and brandy sauce   **26,50 €**
- Retinto Ribeye with potatoes and mojo sauce  **25,00 €**
- Retinto Beef Tataki with wasabi mayonnaise     **25,00 €**
- Iberian Pork "Presa" with Japanese marinade, red mojo and paprika potatoes     **20,00 €**
- Andalusian Retinto Beef Burger with citrus cream and fries (Award "Concept Tapa" - Ruta del Retinto 2015)   **14,00 €**
- Oxtail with potatoes (Popular Award - Ruta del Retinto 2016) **21,00 €**
- Iberian Pork Cheeks **18,00 €**

**DESSERTS**

- Warm Brownie with white chocolate sauce and vanilla ice cream    **6,00 €**
- Baked Cheesecake with red berry syrup   **6,00 €**
- Rice Pudding Tart  **FOR CELIACS****6,00 €**
- Almond Tart    **6,00 €**
- Fresh Fruit Salad**5,00 €**
- Ice Cream **3,50 €**

**"MIS BOCADITOS"***(Tapas - lunchtime only)*

- Mini Retinto Beef Burger **FOR CELIACS**  **5,00 €**
- Potatoes with Alioli **2,75 €**
- Baby Squid stuffed with tuna escabe **FOR CELIACS**    **5,00 €**
- Spicy Tuna "False Croquette"    **5,00 €**
- Breaded Anchovy   **2,00 €**
- Shrimp Fritters (unit)  **2,50 €**
- "Tuna Way" Spicy Tartare  **5,00 €**
- Tuna Tenderloin Toast with pisto **FOR CELIACS LACTOSE FREE**  **5,00 €**
- Mini Brioche with fried baby squid and black alioli   **5,00 €**
- Russian Potato Salad  **2,75 €**
- Tempura Octopus Skewer **FOR CELIACS** **5,00 €**

INFORMATIONAL CAPTION ON INTOLERANCE

TRIGO



CRUSTACEO



HUEVO



PESCADO



CACAHUETE



SOJA



LACTEOS



FRUTOS DE CASCARA



APIO



MOSTAZA



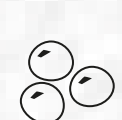
SÉSAMO



MOLUSCO



SULFITOS



ALTRAMUCES



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