



HOTELES ANDALUCES CON ENCANTO

Cold Starters & Appetizers

Hand-carved Ham from Acorn-fed
Ibérico Pig 24,00€
Iberian Sirloin Carpaccio with Ajo Blanco
(Chilled Garlic Almond Soup) 14,50€
Red Tuna Tartare with Wakame Seaeed 18,75€
Sierra de Cádiz Goat Cheese 15,50€
Pompano Toast with Hummus 12,00€

Hot Startes & Appetizers

Seasonal Grilled Vegetables 12,50€
Wild Whita Shrimps 24,50€
Iberian Meat and Cheese Meit 12,00€
Scrambled Eggs with Ham, Mushrooms
and Asparagus 13,50€
Red Tune Loin Chutoro or Akami 16,50€

Salads & Cold Soup

Salad with Tuna, Eggs and Cherris Tomatoes 10,00€
Roasted Peppers with Mackerel Loin 12,50€
Pink Tomato eith Burrata and Guacamole 12,00€
Gourmet Salad with Salmon and Wasabi 14,75€
Salmorejo topped with Ham and Egg 7,50€

Hot Soups

Creamy Gourmet Fish and Seafood Soup 7,50€
Creamy Vegetables Soup with Croutrons 6,75€
Homemade Chicken Soup with Rice, Egg and
Jamón Serrano 6,75€

Classic Spanish Rice Dishes

*Paella Mixta with Fish, Meat and Seafood 13,50€
*Paella with Fresh Vegetables 12,50€
*Creamy Rice with Baby Squids and Prawns 13,00€
Spanish Risotto with Fresh Salmon 12,00€

***Minimum for 2 people, except for the Risotto
Rice and Paella take 40 minutes to cook
from orgering**

Fried Products Our Region

Choco Frito or Fried Calamari 15,50€
Mini Shrimp Fritters 12,00€
Cold Pockets Filled with Pisto 13,00€
Tradicional Ham Croquettes 12,00€
Red Porgy and Golden ThistleFritters 12,00€

Hotel Villa Jerez – Avda. Cruz Roja 7
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MAKE A RESERVATION:

Tel: (34) 956 153 100

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Fish From the Bay

Grilled Gilt-head Bream or Sea Bass 14,50€
Fish with Truffle Sauce 15,50€
Cod on Black Spaghetti 17,75€
Salmon with Sweet Scallop Meat 16,75€

Meat

Ibérico Pork Tenderloin Medallions 15,50€
Sirloin Beef Chop 25,50€
Truffled Poulard with Bourbon Sauce 16,50€
Roasted Duck Breast and Fruits Sauce 16,50€

Stews & Others

Red Tuna Tail Stew with Onion 15,50€
Sautéed Chickpeas and Prawns 12,50€

Desserts

Brownie with Walnuts and Pistachio
Ice Cream 7,00€
Baileys and Caramel Indulgence 7,00€
Warm Chocolate Coulant 5,75€
Creamy Manchego Cheese Cake 7,00€
Figs in Sweet Wine with Cheese Quenelle 7,00€
Lemon Sorbet with Cava 4,75€
Fresh Seasonal Fruit 5,00€
Ice Cream Cup with Cream and Syrup 6,00€
(Flavors, sreawberry, vanilla, chocolate)