

VIP MENU

3 courses and a welcome cocktail.

CÓCTELES

REBUJITO

Tio Pepe sherry,
fresh lime, lemon juice
sugar and lemonade.

CADIZ MARTINI

Absolut vodka & Crème de Mûre
shaken with pineapple juice.

BELLY OF THE BEAST

Brugal Silver rum, triple sec,
fresh lime, sugar and lemon juice.

ENTRANTES

CROQUETAS DE MORCILLA

Crisp-crumbed Stornoway black pudding
croquette, apple gel and Serrano crumb.

GAMBAS FRITAS

Crisp-fried king prawns, maple glaze
and crispy-rocket.

MEJILLONES

Shetland mussels steamed with white wine,
shallots, parsley and cream served with
sourdough bread.

QUESO DE CABRA v

Whipped goats' cheese, sourdough bread
and beetroot coulis.

POSTRES

PASTEL DE QUESO v

White chocolate and salted caramel cheesecake,
salted caramel sauce and chocolate tuile.

FONDANT DE CHOCOLATE v

Rich chocolate and praline fondant, biscuit
crumb, chocolate sauce and vanilla ice cream.

PANNA COTTA DE VAINILLA

White chocolate and buttermilk panna cotta,
apple, mint and passion fruit compote.

PLATOS GRANDES

EGLEFINO FRITO

Beer battered haddock, hand cut chips
and mint pea purée.

BACALAO ARROSTO

Roasted North Atlantic cod, brandy & mustard
cream sauce, chorizo, fondant potato, spinach
and salsa verde.

POLLO Y MORCILLA

Roasted chicken breast, Spanish morcilla,
sautéed woodland mushrooms, fondant
potato and rich red wine and port jus.

MEJILLONES

Shetland mussels steamed with white wine,
shallots, parsley and cream with skinny fries.

ARROZ CON VERDURAS v

Red peppers, asparagus, woodland mushrooms,
garlic, white wine and smoked paprika arborio rice.

ACOMPAÑAMIENTOS

Hand cut chips with truffle oil & Manchego.	5
Skinny fries.	5
Hand cut chips.	5
Seasonal new potatoes.	4.5
Buttered greens.	5
Cadiz house salad.	5
Gordal Olives.	5

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR OUR ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU
AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM

CADIZ



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