














BACHE MENU



OUR DISHES

Spicy Salmorejo with mojama from Barbate and fried egg	8€	  
Smoked Eel with cold payoyo soup and seasonal fruit	13€	   
Carabineros Shrimp Salad with their heads emulsion	9,5€	  
Snakelocks Saam, wakame, spring onion, Kalamata's olive (2 units)	13€	 
Fried fish with spiced yogurt, nori powder and crispy fried bacon	12€	  
Countryside Eggs with Shrimps on potato, sausage, nori powder, fried bacon	12€	 
Puchero Stew Croquettes "the best in the world" as my grandma says (6 units)	8€	  
Carrillera Gyozas japanese dumpling with Carrillera filling (6 units)	9€	  
Grilled Mackerel with quinoa and piriñaca	11€	 
Nipo-cuban Sandwich "bottle, rum, habano tobacco" (2 units)	9€	  
Kebache Cádiz chicharones kebab with payoyo cheese and Achiote sauce	6,5€	 
Pork Cabezada cooked at low temperature with mashed potatoes	12€	

OUR STRONGER DISHES

Karé Karé, oxtail stew with PX wine, peanuts, chard, escalivada eggplant	14€	  
Braised Pork Chin with Kimchi and Ninja vegetables, roasted at low temperature	15€	  
Ray Curry Thai with coconut milk, lemon grass, chili and peanut majao	13€	   
Cow Loin Beef grilled with its marrow (500g)	27€	

DESSERTS

Yogurt foam/Passion fruit/Pumpkin seeds	6€	  
Payoyo Cake	6€	  
Cream and Raspberries Milhojas	6€	  
Green Tea Cake/White Chocolate/Kikos Poweer/Kumquat	6€	

 Gluten	 Crustaceans	 Nuts
 Eggs	 Fish	 Sulfur/sulfites
 Soy	 Sesame	 Mustard
 Milk	 Celery	 Molluscs
 Peanut	 Lupines	

Terrace: 10% surplus, bread and pico: 1,50€

Ask our personnel for more information on allergens (1169/2011 regulation)