

CARTA



50CEAÑOS

RESTAURANT • CLUB • ZAHARA

DESCUBRE EL AUTÉNTICO SABOR DEL MAR

ZAHARA DE LOS ATUNES

Abriendo boca Whetting the appetite

Jamón Iberico de Bellota 100%	32 100gr
100% Iberian Acorn-fed ham	
Queso de Cabra Payoyo en Manteca de la Sierra de Cadiz 7-8	18
Payoyo goat cheese in traditional Sierra de Cádiz lard	
Ensaladilla de Langostinos 5-7-13	16
Shrimp Russian Salad	
Tomate de Conil, Ajo y Ventresca de Atún en AOVE 11-13	14,5
Conil Tomato with Garlic and Tuna Loin in Extra Virgin Olive Oil	
Ensalada 5 OCEANOS Mezclum, parmesano, pollo crujiente, tomate, picatostes y Salsa Cesar 2-4-7-8-11	16,5
5 OCEANOS Salad – Mixed greens, shaved Parmesan, crispy chicken, cherry tomatoes, croutons and classic Caesar dressing	
Ensalada de Aguacate y Langostinos con Mahonesa de Mango 5-7	22
Avocado and king prawn salad with mango-infused mayonnaise	
Croqueta de Gambas al Ajillo (8ud) 4-5-7-8-13	18
Garlic Shrimp Croquettes (6 pcs)	
Huevos Rotos con Tartar de Atun Rojo Salvaje y Caviar de Trufa Negra 7-11-12-13	32
Crispy broken eggs with wild red tuna tartare and truffle caviar	
Coquinas de Huelva al Ajillo 9-13	22,5
Huelva wedge clams sautéed with garnis	
Almejas a la Marinera 5-9-13	22,5
Clams marinière	
Papas Arrieras con Carabinero 5-8	36
Traditional Arriero-style potatoes with carabinero prawn	
Carabineros Abiertos con Huevo y Patatas al Ajillo 5-7	24 100gr
Open carabinero prawns with fried egg and garlic potatoes	

Pescado Frito de la Bahia Bay Fish Fry

Chocos Fritos de Cadiz 4-11-13	16
Fried Cuttlefish from Cádiz	
Boquerones Fritos de Barbate 4-11-13	16
Fried Anchovies from Barbate	
Calamar de Potera Frito 4-11-13	22
Lightly fried line-caught squid	
Taquitos de Pescado Frito del dia 4-11-13	18
Fried Fish Bites of the Day	

Marisco SeaFood

Gambas Blancas de Huelva Plancha o Cocidas 5-13	26 200gr
Huelva white prawns, grilled or gently boiled	
Langostinos de Sanlúcar Plancha o Cocidos 5-13	28
Sanlúcar king prawns, grilled or gently boiled	
Alistados Plancha o a la Sal 5-13	22 100gr
Premium alistado prawns, grilled or baked in sea salt	
Carabineros Asados Abiertos 5-13	22 100gr
Open-grilled carabinero prawns	
Cigalas Tronco Plancha 5-13	24 100gr
Grilled Norway lobster (tails only)	
Bogavante Salvaje Gallego (Plancha, Cocido o Frito) 4-5-13	15 100gr
Wild-caught Galician lobster, grilled, boiled or fried	
Bogavante 5 OCEANOS al Ajillo con Patatas y Huevos 5-7-13	16 100gr
5 OCEANOS lobster sautéed with garlic, potatoes and eggs	

Pescado Salvaje Wild Fish

Lubina, Dorada, Borriquete 4-11-13	7,50 100gr
Mediterranean sea bass, gilt-head sea bream, red porgy	
Pargo de Conil, Urta, Salmonetes 4-11-13	9 100gr
Conil red snapper, urta (local red bream), and red mullet	
Calamar de Potera Plancha 11-13	22
Grilled artisanal line-caught squid	
Rodaballo 11-13	7 100gr
Wild turbot	
Lenguado Salvaje a la Plancha 11-13	7 100gr
Wild-caught sole, grilled	

Sabores para pequeños navegantes

Macarrones Napolitana con Queso 4-7-8-10-12-13	11
Macaroni with tomato sauce and cheese	
Filetes de pollo Empanados 4-7-13	14
Breaded chicken breast fillets	

PRECIOS EXPRESADOS EN EUROS. IVA INCLUIDO EN TODOS LOS PRECIOS PAN Y PICOS 2€ PAX
ALL PRICES ARE IN EUROS AND INCLUDE VAT. BREAD AND BREADSTICKS: €2 PER PERSON

Atun Rojo de Almadraba Almadraba bluefin tuna

Taco de Atun Rojo Salvaje Picante con Guacamole 1-4-5-7-9-10-11-12-13	9
Wild red tuna taco with fresh guacamole	
Tosta ORO DE ALMADRABA Tartar de Atun Rojo Con Mahonesa Trufada 1-3-4-7-10-11-12-13-14	14
Almadraba Gold' toast with wild red tuna tartare and truffle-infused mayonnaise	
Tartar de Descargamento 4-11-12-13	28
Descargamento Cut Tuna Tartar	
Sashimi de Lomo (Descargado) 11-13	26
Tuna Loin Sashimi	
Tataki de Descargamento (Lomo Negro) 11-13	26
Bluefin Tuna Tataki – Descargamento (Dark Loin Cut)	
Atún Picante de Lomo y Alga Wakame 4-6-7-11-12-13-14	22
Spicy Tuna Loin with Wakame Seaweed	
Surtido de Salazon 2 PAX (Mojama, Hueva Atun Cocida, Hueva Seca Atun Aijar, Ventresca	32 2 pax
Escabechada, Banderilla ahumada y Queso 8-11-13	
Cured Tuna Selection 2 People (Mojama, Cooked tuna roe, Dried Roe, Ajar Tuna, Pickled belly, smoked skewer and cheese	
Surtido de Crudo (Tartar Lomo, Sashimi Descargamento, Picante y Tataki) 4-6-7-11-12-13-14	90
Raw Tuna Selection (Loin Tartar, Descargamento, Spicy Tuna and Tataki)	
Ventresca a la Plancha (Graso) 11-13	22,5
Grilled Tuna Belly	
Tarantelo Plancha (Semi Graso) 11-13	19,5
Grilled Tarantelo Cut (Medium Fat)	
Morrillo Plancha (Graso) 11-13	32,5
Grilled Morrillo Cut (Fatty)	



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Arroces (Min 2PAX) Rice dishes (minimum 2 people)

Secos Dry Rice

Arroz del Señorito	21 P.P.
Señorito-style seafood rice (with peeled shellfish)	
Arroz Negro (Choco, Langostinos y Chipirones)	21 P.P.
Black squid ink rice with cuttlefish, king prawns and squid	
Arroz con Tataki de Atun Rojo Salvaje	25 P.P.
Rice with seared wild red tuna tataki	
Arroz con Chistorras y Carabineros	29 P.P.
Rice with Spanish chistorra sausage and carabinero prawns	
Arroz con Presa Iberica, Pimientos del Padron y Jamón Ibérico	24 P.P.
Rice with Iberian pork presa, Padrón peppers and cured ham	
Arroz con Tartar de Atun Trufado y Huevo Frito	28 P.P.
Rice with truffled tuna tartare topped with a fried egg	

Caldosos y Melosos Soupy and creamy-style rice dishes

Arroz Meloso Marinero 5-11-13	22 P.P.
Creamy Seafood Rice	
Arroz Meloso con Carabineros 5-11-13	35 P.P.
Creamy Rice with Carabinero Prawns	
Arroz Caldoso con Bogavantes 5-11-13	16€ 100 GR
Lobster brothly rice	+15€ x P.P.



Sabores de la Tierra Flavors of the land

Hamburguesa de Vaca Madurada Gallega 4-7-8	19,5
Premium Galician dry-aged beef burger	
Presa Iberica de Bellota 13	28
Iberian Acorn-Fed Pork “Presa”	
Solomillo de Vaca Retinta 13	25
Dry-Aged Beef Tenderloin	

GUARNICIONES SIDE DISH

Patatas fritas	Patatas horneadas con Aove 13	Pixto 13
French Fries	Oven-Roasted Potatoes with Aove	Spanish Ratatouille
4,5	4,5	5

Momento Dulce Sweet moment

Torrija Caramelizada con Helado de Canela y Crema de Leche Merengada 4-6-7-8-13	9
Caramelized Torrija with Cinnamon Ice Cream and Meringue Milk Cream	
Tarta de Queso con Frutos Rojos y Miel 4-7-8-13	9
Cheesecake with Red Berries and Honey	
Huevos de Chocolate Blanco con Crema de Mango y Crumbel de Frambuesa 4-7-8-12-13	9
White Chocolate Eggs with Mango Cream and Frambuesa Crumble	
Ferrero Rocher 4-6-7-8-12	9
Ferrero Rocher-style dessert	
Pequeño Chocolate Sin Gluten 12	9
Petit chocolate dessert (gluten-free)	
Fruta del Dia (Preguntar al Camarero)	6
Fruit of the Day (Ask Your Waiter)	

Junto a los platos ofrecidos indicamos los alimentos que causan alergias o intolerancias: 1 Altramueces; 2 Apio; 3 Cacahuets; 4 Gluten; 5 Crustáceo; 6 Frutos secos de cáscara; 7 Huevos; 8 Lácteos; 9 Moluscos; 10 Mostaza; 11 pescados; 12 Soja; 13 Sulfitos; 14 Sésamo. Si desea más información sobre la presencia de alérgenos, póngase en contacto con nuestro personal, que estará encantado de ayudarle. El pescado servido crudo ha sido sometido a congelación a -20oC durante al menos 24 horas en cumplimiento de la normativa de prevención de anisakis.

Next to the dishes offered we indicate the ingredients that may cause allergies or intolerances: 1 Lupins; 2 Celery; 3 Peanuts; 4 Gluten; 5 Crustaceans; 6 Tree nuts; 7 Eggs; 8 Dairy; 9 Molluses; 10 Mustard; 11 Fish; 12 Soy; 13 Sulphites; 14 Sesame. If you would like more information about the presence of allergens, please contact our staff, who will be happy to assist you. Fish served raw has been previously frozen at -20°C for at least 24 hours in compliance with regulations for the prevention of Anisakis.

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