

Puro Arte

Appetizers

COCKTAIL BY DIEGO GODIA

UPDATED SHRIMP FRITTER

A nod to Cádiz tradition, reimagined with lightness and an addictive crunch.

MANZANILLA OLIVE SPHERE

A clean, vibrant bite that bursts in the mouth with the pure essence of olive.

RUSSIAN SALAD BOMB

The classic Russian salad, transformed into a small, creamy and refreshing explosion.

Starters

SPIDER CRAB SALPICÓN

Delicate textures and deep flavor, paired with a balanced vinaigrette that enhances the product.

WHITE SHRIMP AJOBLANCO (HUELVA)

Silky, aromatic, with the marine sweetness of exceptional white shrimp.

Main Courses

CRISPY HAKE WITH SHERRY GREEN SAUCE

Juicy hake with a light crispy coating, served with a refined green sauce enriched with sherry for depth and elegance.

IBERIAN PORK "PRESA" WITH MANTECA COLORÁ PARMENTIER

The intensity of Iberian pork, the creaminess of parmentier, and the Andalusian touch of manteca colorá come together in a perfectly balanced dish.

Dessert

HONEY TORRIJA WITH ORANGE ICE CREAM

Our traditional torrija, made with milk-soaked bread, pan-fried until golden and soft inside. Finished with a generous drizzle of honey and served with orange ice cream for a fresh, citrusy touch.

INCLUDES 3 DRINKS

Choice of white, red or rosé wine from our selection, beer, water or soft drinks.

85€
VAT included

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RITUAL ESCÉNICO DE FLAMENCO
EST. 2026