



one eden
chiringuito

ALCAIDESA

Appetizers

Bread and bread sticks 1.5€

Olives 1.5€

Nuts 1.5€



Rompeolas & Bravo

Anticucho grilled octopus 20€

with mashed potato

Iberian ham board 28€

hand cut - 100 grams

Salad with prawns and "regañá" bread 9.5€

with sour apple

**Creamy red shrimp croquettes
in mousseline 12€**

8 units

Homemade Iberian ham croquettes 12€

8 units

Fried squid 28€

with lime mayonnaise

Shrimp casserole "pilpil" style 14€

Portion of fries 6€

with homemade sauce

Fried fresh fish of the day 32€

for two

**✓ Hummus, crunchy chickpeas
and pico de gallo 9€**

with poppadums

King prawn, marine salt and citric mousseline 22€

Shrimp tortillita in butter with guacamole and green curry 7€

1 unit

**Citrus marinated chicken wings
and coriander yogurt 9€**

Pork chicharrón in mollete bread with ham and tomato 7€

Fried dogfish in marinade 9.5€

with homemade tartar sauce

**✓ Homemade guacamole, burratina, edamame
and crunchy dips 15€**

Corn 9€

with misso butter, sesame and chives

✓ Vegetarian dish or a vegetarian option.



Verde & Mar

✓ **Fresh "gazpacho" 6€**

with pistachios and local fresh veggies

✓ **Papaya, mango and avocado tartare 15.5€**

with cabbage salad

✓ **Chicken / tofú Caesar salad 15.5€**

bacon, bread crust, anchovy, parmesan and cherry tomato

✓ **Cádiz tomato salad 9.5€**

with fresh chives and almonds

✓ **Natural kimchi poke and cured salmon 16€**

rice, edamame, avocado, radish, wakame, fermented red onion, furikake, soy, salmon, rice vinegar, sesame seed, Chinese kimchi cabbage

Bluefin tuna tartare 20€

Fish ceviche of the day 17€

corn, green apple, rocotto, coconut and sweet potato

✓ **Vegetable tahiti poke 16€**

rice, mango, avocado, cucumber snack, edamame, red cabbage, mini corn on the cob, bean sprouts, coriander, lime and fried peanuts with honey

✓ **"Rompeolas" salad 15€**

fresh leaves, corn, avocado, beans, pumpkin seeds, fresh chili, chives, red cabbage and its special dressing

✓ **Vegetarian burger 16€**

with guacamole, lettuce, tomato, pickle and cabbage

✓ **Quinoa salad, vegetables and kafir lime 15.5€**

with or without shrimp

✓ **Roasted aubergine 12€**

with seeds and flaked almonds

✓ Vegetarian dish or a vegetarian option.



Unikos & Alcaidesa

Grilled cuttlefish 18€

with fried chili pepper

Atunara clams 15€

in sherry wine

Grilled sardines and sea salt 9.5€

Barbate tuna tataki 20€

in teriyaki sauce

Iberian pork shoulder steak 19€

with citrus glaze

Beef burger 18€

lettuce, tomato, pickle, eddam, onion crunch, bacon,
potatoes and peppers

Chicken curry 16€

with rice and fresh leaf

Grilled cured beef entrecote 30€

with potatoes and corn - 350 grams



Momento Dulce & Sweet

Gluten-free dark chocolate coulant 8€

with ice cream

Fresh fruit salad 7€

with grilled pineapple and coconut sorbet

House cheese cake 8€

Lemon meringue tartlet 8€

Cup of ice cream 6€

duo of tangerines

belgian chocolate

natural yogurt with blackberries

strawberry duo

italian hazelnut with chocolate

Special Desserts Hammocks and Take Away

Banoffee 6€

White chocolate with red berries 6€

Cup of ice cream 6€

duo of tangerines

belgian chocolate

natural yogurt with blackberries

strawberry duo

italian hazelnut with chocolate



Momento Smoothies

Date 7.5€

date, blueberry and banana

Vitamin Boost 7.5€

carrot, mango, orange and lemon

Papaya Mania 7.5€

strawberry, peach and papaya

Tropical 7.5€

pineapple, papaya and mango

This establishment offers allergenic options.
Please, request further information from the staff. Thank you.

In compliance with Royal Decree 1420/2006, from 1st December,
regarding the prevention of anisakis parasitism in products,
offered to final consumers.

