

— EL —
A N C L A
R E S T A U R A N T E

STARTERS

01	TOMATO SALAD WITH OLIVE OIL AND GARLIC	9.80 €
02	FISH SOUP	11.00 €
03	IBERIAN HAM (100 GRS.)	24.20 €
04	MIXED GREEN SALAD	13.20 €
05	"EL ANCLA" SALAD	15.20 €
06	ROASTED RED PEPPERS SALAD	11.00 €
07	ROAST CHICKEN SALAD WITH PARMESAN	17.60 €
08	SLICED MANCHEGO CHEESE (100 GRS.)	13.20 €
09	FRIED EGGS WITH GREEN PEPPERS AND CHIPS	15.40 €
10	SANLÚCAR KING PRAWNS PIL-PIL	18.50 €
11	AVOCADO WITH KING PRAWNS	16.50 €
12	KING PRAWNS COCKTAIL	16.50 €
13	HAM AND MELON	19.80 €
14	BABY ANCHOVIES MARINATED IN VINEGAR	14.30 €
15	ANCHOVIES IN BRINE	23.10 €
16	ARTICHOKES WITH CLAMS IN GREEN SAUCE	19.80 €
17	MIXED GRILLED VEGETABLES	14.20 €
18	RUSSIAN SALAD WITH SHRIMPS	16.50 €
19	TUNA BELLY WITH TOMATO	16.00 €
20	MARINATED TUNA	18,00 €

SEAFOOD

21	ESCUPIÑAS (5 UNITS)	13.20 €
22	BIG CLAMS "CONCHAS FINAS" (5 UNITS)	13.20 €
23	OYSTER FINES CLAIRE (UND.)	4.00 €
24	BABY CLAMS IN OLIVE OIL	24.20 €
25	SEAFOOD SALAD	27.50 €
26	GRILLED OR STEAMED PRAWNS (200 GRS.)	24.20 €
27	GRILLED OR STEAMED CRAYFIHS (KG.)	132.00 €
28	RED PRAWNS "GARRUCHA" (KG.)	165.00 €
29	LARGE RED SHRIMPS (KG.)	110.00 €
30	RED SPINY LOBSTER (KG.)	143.00 €
31	CLAWED LOBSTER (KG.)	105.60 €

LOBSTER

32	LOBSTER BRIOCHE	28.50 €
33	LOBSTER LINGUINI (MINIMUM 2 PERSONS) (P/P)	28.60 €
34	LOBSTER RAGOUT (MINIMUM 2 PERSONS) (P/P)	28.60 €
35	LOBSTER BISQUE	21.00 €
36	FRIED LOBSTER, SERVED WITH FREE-RANGE EGGS AND BAKED POTATO ROUNDS (KG.)	105.60 €

(All of The above subject to availability)

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RICES

37	SEAFOOD PAELLA (MINIMUM 2 PEOPLE) (P/P)	24.80 €
38	CHICKEN AND VEGETABLES PAELLA (MINIMUM 2 PEOPLE) (P/P)	24.80 €
39	BLACK PAELLA WITH PRAWNS AND SQUID (MINIMUM 2 PEOPLE) (P/P)	27.50 €
40	SEAFOOD AND CHICKEN MIXED PAELLA (MINIMUM 2 PEOPLE) (P/P)	24.80 €
41	WHITE RICE BROTH WITH SEAFOOD (MINIMUM 2 PEOPLE) (P/P)	24.80 €

FISH

42	FRIED FISH AND CHIPS	17.60 €
43	GRILLED OR "BROCHETTE" MONKFISH	24.20 €
44	GRILLED OR BATTERED HAKE	23.10 €
45	GRILLED OR FRIED GALLO SAN PEDRO	23.10 €
46	SEA BREAM GRILLED OR BAKED IN SALT (KG.)	88.00 €
47	SEA BASS GRILLED OR BAKED IN SALT (KG.)	60.50 €
48	GRILLED OR MEUNIERE SOLE (KG.)	88.00 €
49	FISH OF THE DAY (KG.)	66.00 €
50	TURBOT (KG.)	66.00 €

STRAIT WILD BLUEFIN TUNA

51	SCRAMBLED EGG WITH TUNA	25.10 €
52	TUNA TARTARE	23.10 €
53	TUNA LOIN CARPACCIO	23.10 €
54	TUNA TATAKI WITH NIKKEY SAUCE	25.10 €
55	GRILLED TUNA LOIN	23.10 €
56	ONION TUNA LOIN	23.10 €
57	GRILLED TUNA RIBS	24.00 €
58	TUNA LOIN WITH TOMATO AND FRIED EGG	26.00 €

DEEP FRIED SELECTION

59	MATCHSTICK MIXED VEGETABLES "TEMPURA"	11.90 €
60	PRAWNS IN BATTER	15.20 €
61	ANCHOVIES MARINATED IN LEMON	14.30 €
62	MIXED SEAFOOD CROQUETTES	11.00 €
63	BABY SQUID	26.40 €
64	CALAMARI	18.00 €
65	BABY RED MULLET	15.40 €

SUSHI

66	FLAMBÉED TORO (TUNA BELLY MEAT) ROLL (8 PIECES)	24.00 €
67	TUNA ROLL (8 PIECES)	21.00 €
68	SALMON ROLL (8 PIECES)	18.00 €
69	SASHIMI SELECTION (12 PIECES)	32.00 €
70	NIGIRI SELECTION (6 PIECES)	18.00 €

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MEAT

71	GRILLED PORK FILLET WITH CHIPS	17.60 €
72	PANFRIED PORK LOIN "CORDON BLEU"	18.70 €
73	BRAISED OXTAIL WITH CHIPS	19.80 €
74	GRILLED OR IN PEPPER SAUCE SIRLOIN STEAK	26.40 €
75	SUCKLING LAMB CHOPS	23.10 €

FRESH PASTA

76	LINGUINE WITH PRAWN IN CORAL SAUCE	28.60 €
77	RAVIOLI STUFFED WITH MUSHROOMS IN TRUFFLE SAUCE	26.40 €

KID'S MENU

78	FISH AND CHIPS	17.60 €
79	CHICKEN NUGGETS AND CHIPS	13.20 €
80	GRILLED PORK FILLET AND CHIPS	17.60 €

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CARTA DE VINOS

D.O.

RUEDA
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RUEDA
RIOJA
VALDEORRAS
RIAS BAIXAS
RIAS BAIXAS
RIAS BAIXAS
RIAS BAIXAS
RIAS BAIXAS
MALAGA
PAGO
PAGO
CHABLIS DEUX RIVES
CHABLIS CONTROLEE
COTES DE PROVENCE

BLANCOS

ATINO VERDEJO 15,80€
NUESTRO PREMIUM VERDEJO 20,35€
CUARENTA VENDIMIAS VERDEJO 22,70€
NOSO VERDEJO 24,50€
ABADIA SAN QUIRCE VERDEJO 23,65€
NISIA VERDEJO 30,25€
BELONDRADE Y LURTON VERDEJO 58,30€
MANTEL BLANCO SAUVIGNON BLANC 19,80€
FINCA LA COLINA SAUVIGNON BLANC 25,60€
INSPIRACION VALDEMAR 20,90€
AVANCIA GODELLO 51,15€
PAZO SAN MAURO ALBARIÑO 23,65€
CHAN DE ROSAS CUVÉE ESPECIAL 24,20€
VALDAMOR ALBARIÑO 25,30€
PAZO SEÑORANS ALBARIÑO 30,25€
LA CAÑA NAVIA 35,80€
BOTANI MOSCATEL 28,50€
PAGO DE LOS BALAGUESES CHARDONNAY 26,40€
HACIENDA DE ARINZANO CHARDONNAY 30,25€
OLIVIE LEFLAVE 35,25€
GRAND REGNARD 64,35€
INSPIRE BLANC CRU CLASSE 30,00€

D.O.

VALLADOLID
RONDA
PENEDES
COTES DE PROVENCE
COTES DE PROVENCE

ROSADOS

PEÑASCAL, VINO DE AGUJA 14,30€
CORTIJO DE LOS AGUILARES 19,80€
LA ROSA DE RAVENTOS 22,50€
LA VIE EN ROSE 23,20€
CHATEAU LES CLEMENTINE 31,50€

I.V.A. INCLUIDO

— EL —
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CARTA DE VINOS

D.O.

RIOJA
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RIBERA DEL DUERO
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RIBERA DEL DUERO
RIBERA DEL DUERO
RIBERA DEL DUERO
RIBERA DEL DUERO
CALATAYUD
BIERZO

TINTOS

HACIENDA CALAVIA CRIANZA 18,70€
MARQUES DE TOMARES CRIANZA 20,90€
TOBELOS CRIANZA 25,30€
MARQUES DE VARGAS RESERVA 35,20€
SIERRA CANTABRIA CRIANZA 20,90€
LUIS ALEGRE CRIANZA 24,20€
HACIENDA CALAVIA RESERVA 26,40€
SOLAR DE ESTRAUNZA CRIANZA 24,20€
REMIREZ DE GANUZA RESERVA 53,90€
TRASNOCHO 74,80€
COMENGE ROBLE 20,50€
MATARROMERA CRIANZA 31,50€
EMILIO MORO COSECHA 34,65€
PRUNO CRIANZA 23,65€
CONDE SAN CRISTOBAL CRIANZA 31,90€
NUESTRO PREMIUM RESERVA 34,65€
ABADIA SAN QUIRCE CRIANZA 28,60€
VALBUENA 5 AÑO 143,00€
BRECA 26,00€
CARRACEDO 29,00€

CAVAS

ROUGER GOULART 33,00€
ROUGER GOULART ROSE 24,20€

CHAMPAGNE

MOET CHANDON 66,00€
RUINART BLANC DE BLANCS 104,50€
LALLIER BLANC DE BLANCS 85,00€
ANDRE CLOUET ON JOUR DE 1911 125,00€
DOM PERIGNON VINTAGE 220,00€
MOET CHANDON ROSE 77,00€
LALLIER GRAND CRU ROSE 84,00€
LAURENT PERRIER ROSE 104,50€

I.V.A. INCLUIDO

— EL —
ANCLA
RESTAURANTE

Postres

Desserts

Desserts

Desserts

десерты

— EL —
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HOUSE DESSERTS

81	SWEET CARAMEL CUSTARD Pedro Ximénez 1927 Alvear D.O. Montilla Moriles	6.60 € GLASS 5,50 €
82	SPANISH RICE PUDDING WITH CARAMEL CRUST Pedro Ximénez 1927 Alvear D.O. Montilla Moriles	6.60 € GLASS 5,50 €
83	FLAN	6.60 €
84	CHEESECAKE Pedro Ximénez 1927 Alvear D.O. Montilla Moriles	6.60 € GLASS 5,50 €
85	FRESH SEASONAL FRUITS (UNIT) Victoria ordoñez nº 2 moscatel de alejandría D.O. Málaga	6.60 € GLASS 6,50 €
86	ICE CREAM (UNIT) VANILLA, STRAWBERRY, BELGIAN CHOCOLATE, MOCHA	3.30 €
87	LEMON SORBET WITH CAVA	7.70 €
88	THIN APPLE PIE WITH VANILLA ICE CREAM	11.00 €
89	CHOCOLATE COULANT WITH VANILLA ICE CREAM Pedro Ximénez 1927 Alvear D.O. Montilla Moriles	8.80 € GLASS 5,50 €
90	TIRAMISU Pedro Ximénez 1927 Alvear D.O. Montilla Moriles	8.80 € GLASS 5,50 €
91	Roasted pineapple with coconut ice cream	10.00 €

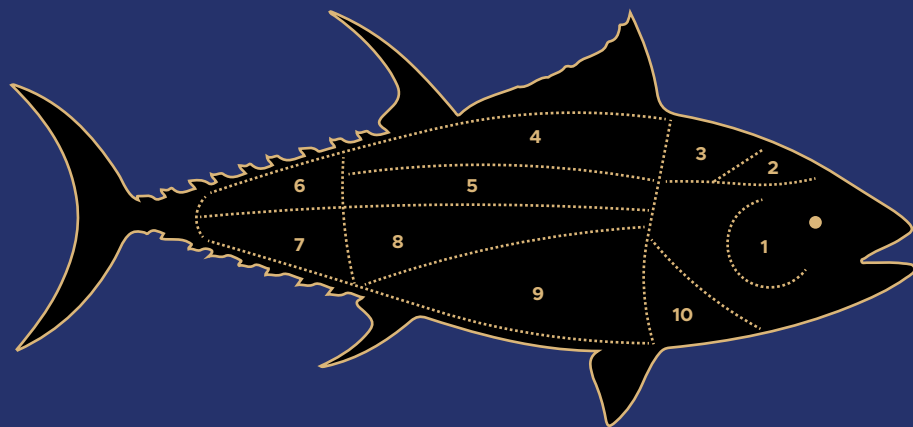
Specialty Coffee

92	paris coffee: coffee, balleYs and cream	8.80 €
93	vanilla frappuccino	8.80 €
94	COFFEE CARAMEL FRAPPE	7.70 €

10% VAT INCLUDED

Piece by Piece

1. Cheeks
2. Head
3. Kama (O-Toro)
4. Middle Back Meat (Akami)
5. Lower Back (Akami)
6. Bottom Back (Akami)
7. Bottom Belly (Akami)
8. Upper Belly (O-Toro)
9. Middle Belly (Chu-Toro)
10. Kama (O-Toro)

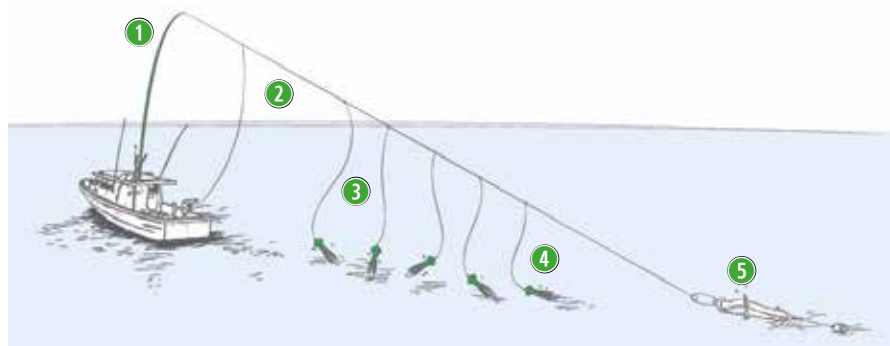


Tarifa is home to the best wild bluefin tuna in Europe and one of the best in the world.

We achieve this by using the combination of GreenStick[®], a sustainable and selective method of capture imported from Japan, and *Ike Jime*, a painless fish slaughtering technique that improves the color, taste and texture of bluefin tuna meat considerably.

To ensure freshness, we fish throughout the year and do so on request only.

GreenStick[®], A Sustainable Capturing Method



① Green Stick

A 12m. pole whose mission is to keep the bait above water.

② Main Line

Rolled in the hydraulic reel from where the bait hangs and the Green Stick keeps above water.

④ Squid Bait

They are made out of silicone with bright colors and are provided with a large hook.

③ Drop Line

Shorter lines to where the bait is hooked.

⑤ Bird

A fish-shaped weight found at the end of the main line that holds the line tight while the boat is moving.

Why Choosing Our Bluefin Tuna?

- **Highest Quality.** They live freely on a healthy diet based on shellfish, crustaceans and a large variety of blue fish.
- **No Temporality.** In Tarifa it is possible to catch Bluefin tuna throughout the year.
- **Freshness.** We do not freeze. The tuna caught today will be at your table tomorrow. We serve nationwide in a timeframe of 24 hours.
- **Traceability.** We provide information about the origin, capture and processing date, live weight, piece treatment, legal documentation of the catch, cold chain to which it has been submitted and transport documentation.



Strait's Bluefin Tuna

The best tuna you will ever taste

www.jcmackintosh.es

