



# VIDA PADRE

ARROCES & FUEGO

There are fires you can't see, but they change everything. Like a coffee chat that stretches on without warning. Like a rice dish that gathers, not just feeds. This isn't about speed — it's about intention. About flavours with a story, and dishes that weren't born to rush. Here, fire isn't just a technique. It's a way of being.



# THE START

## FLAMENCO-STYLE POTATO SALAD

*Creamy potato & prawn salad topped with two garlic-fried quail eggs that dance like bulerías.*

14

## FRIED ARTICHOKE

*Crispy artichokes with confit garlic and a soy-cured yolk from our beloved Cobardes y Gallinas hens.*

21

## HUMBLE TOMATO

*The finest tomato from Conil, the finest olive oil from Jaén, the finest salt from Chiclana. Andalusian pride on a plate.*

14

## BEEF CROQUETTES

*Crispy on the outside, gone in a heartbeat.*

12

## FRIED CUTTLEFISH

*Fried just the way they’re meant to be. Cádiz in every bite.*

15

## IBERIAN MILLE-FEUILLE

*Our slow-cooked pork cheek layered with creamy Payoya goat cheese and a drizzle of cane honey.*

19

# RAW BAR

## SCARLET PRAWN CARPACCIO

*Served raw, just a touch of extra virgin olive oil.*

21

## IBERIAN STEAK TARTARE

*With thyme mayo, sun-dried tomatoes and pickles.*

18



## CARPACCIO

*Topped with a fried egg from Cobardes y Gallinas, Oro Bailén EVOO and pickled piparra pepper.*

23

## PHOENICIAN TARTARE

*Marinated in extra virgin olive oil with a gentle kick, served over freshly dressed local potatoes.*

18



Gadira is our sole supplier of wild bluefin tuna.

Their tuna comes from the almadraba of Cádiz and is caught using this traditional and sustainable fishing method.

ANISAKIS PREVENTION

All fish intended to be served raw, semi-raw or marinated at Mojama Beach is previously frozen at a temperature equal to or below –20°C for at least 24 hours, in accordance with Royal Decree 1420/2006 of December 1st, on the prevention of Anisakis parasite in seafood products served in food establishments.

# RICES

Min. 2 ppl

## BLACK

Black rice with squid ink and seaweed aioli.

18 pp

## QUISQUILLAS

Dry rice with quisquillas, cuttlefish, rockfish broth and saffron aioli.

25 pp

## CAMPERO DEL PINAR

Dry rice with free-range chicken and a touch of fresh rosemary.

23 pp

## ARTICHOKE

Dry rice with artichokes and roasted pepper aioli.

17 pp

Rices with soul and sunshine. We cook them slowly, with love, and always for the center of the table. Because here, we believe in sharing, in chasing the crispy socarrat, and in enjoying life the way it's meant to be. This isn't served — it's celebrated.

# BURGER

## ARTICHO-BURGER

You won't believe it! A juicy artichoke burger with arugula and sun-dried tomato vegan mayo.

17

## RIBEYE BURGER

200g of grilled beef, brioche bun, cheddar and buffalo sauce.

18

# SEA

## RED TUNA TENDERLOIN

Served with mango piriñaca and black olives.

23

## GADITAN FRUTTI DI MARE

Fresh tagliatelle with a rich carabinero sauce, cuttlefish and prawns.

21

## BUTTERFLIED SEA BASS

With sautéed mushrooms, jalapeños and a hint of mezcal.

26

## CUTTLEFISH TAGLIATELLE

With sautéed cherry tomatoes and king prawns.

18

# MEATS

## GRILLED IBÉRICO PLUMA

Chargrilled Iberian pork shoulder with layered potatoes and green mojo sauce.

23

## RETINTA BEEF TENDERLOIN

With layered potatoes, mushrooms and a foie cream scented with Palo Cortado sherry.

26

# COLD CUTS

## JAMÓN

Acorn-fed, 100 g.

25

## MOJAMA

Cured wild bluefin tuna from almadraba. 120 g.

16



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Bread Service €2 per person  
Prices include 10% VAT.