

ZOKARRÁ

TAPEO FINO

Anchovy skewer	2.90€/un.
Baby shrimps 'taco' México - Cádiz fusion.	7.50€/un.
Croquettes filled pork belly from Vejer With Payoyo cheese caviar.	5.00€/2 un.
Classic-style salad With chilli peppers mayo, boied prawns + Iberian ham.	14.50€
Fried marinated dogfish	14.50€
Fried cuttlefish	14.50€

RICES

RISOTTO STYLE. (Price per person - Mín. 2)

Seafood / Black rice Rockfish fumet. Cuttlefish, dogfish, king prawn.	20.50€/pax
Tuna rice Wild Almadraba Tuna plate (fatty cut), dark tuna loin sashimi, grated heart.	24.00€/pax
Vegetable rice With Payoyo cheese.	19.50€/pax
Iberian rice Iberian pork cheek + blood pudding.	20.50€/pax

VALENCIAN PAELLA. (Price per person - Mín. 2)

'Señoret' rice Rockfish fumet. Cuttlefish, dogfish, king prawn.	23.50€/pax
Cuttlefish Black Rice "a la Cochambrosa" Traditional seafood stew, "Cochambrosa" style.	23.50€/pax
Garlic Chicken & Artichokes Garlic chicken thigh stew. Pickled chicken wings.	22.50€/pax

WILD TUNA

Wild Almadraba Tuna Bonbon Black loin cut.	26.50€
Tuna tartare + two Payoyo cheese truffle & toasts Black loin cut. Extra toast €1.50	26.50€
Tuna + homemade tomato + fried egg	22.50€

RETINTO (Local meet)

Aged beef burger On brioche bun with cheddar, bacon, avocado mayo + pickled sauce.	18.50€
Stewed Iberian pork cheek + Amontillado Sauce Truffled mashed potatoes + Padrón peppers.	19.50€
Fried cow ham + Payoyo cheese To share.	24.00€

DESSERTS

Payoyo cheesecake	8.00€
'Torrija' (Spanish-style brioche French toast)	8.00€
Lemon Pie	8.00€

Bread and aperitif. 2.00€/pax

Price en €. VAT included

Please ask our waiters in case of allergies.

www.grupozoko.com