

SÁLVORA

BEACH BAR

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Food

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Menú

Charcuterie

Ox salchichón EL CAPRICO with toasted almonds (8)	M: 6,50€	R: 11,50€	100% acorn-feed Iberian ham, hand-carved. Served with crispy bread and grated tomato	26,00€
Cádiz chicharrón with lime and flaky salt	M: 6,00€	R: 11,00€	Semi-cured Payoya goat cheese (7,8)	M: 6,50€ R: 12,00€
GADIRA bluefin tuna mojama with almonds and EVOO (8)	M: 9,00€	R: 16,00€	SÁLVORA selection of aged cheeses with quince jelly and nuts (7,8)	M: 8,00€ R: 15,00€

Gourmet preserves

HERPAC large mussels in escabeche sauce with potato chips (12,14)	6,50€
TITO spicy galician mussels with potato chips (12,14)	5,90€
TITO galician cockles in their natural juice with potato chips (14)	7,00€

Garden

Homemade guacamole with fried crystal shrimp, caramelised walnuts and black tortilla chips (1,2,4,8,12,14)	M: 7,00€	R: 12,50€
Sálvora salad. Roasted cherry tomatoes with burrata, fried basil, and pistachios (1,7,8,11)		12,50€
Truffled omelette with grated mountain cheese (1,3,7)		12,00€

Starters and tapas

Classic Gilda with Cantabrian anchovy 00 and sundried tomato (4,12)	U: 3,00€	King crab pâté with butter toast and lime emulsion (1,2,3,6,7)	M: 6,00€	R: 11,00€	
Cantabrian anchovies 000 in EVO with sliced bread (1,4)	3 FILLETS: 10,50€ 6 FILLETS: 21,00€	SÁLVORA Bravas Potatoes, smoked chipotle brava sauce, roasted garlic alioli and white shrimp al ajillo (1,2,4,8,12,14)	M: 6,50€	R: 12,50€	
White shrimp ensaladilla al ajillo with crispy bread (1,2,3,4,6,12)	M: 6,60€	R: 12,50€	Steamed mussels with sundried tomato and citrus (2,4,12,14)	M: 9,00€	R: 15,00€
Potatoes with Sichuan peppercorn and lemongrass pickled red tuna (4,12)	M: 6,50€	R: 11,50€			

U: Unit | M: Half | R: Full Portion

INFORM OUR STAFF ABOUT ANY ALLERGY OR FOOD INTOLERANCE.

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Salvora bites

Iberian ham croquette, fresh cow's milk, and panko (1,2,3,4,7,14)	U: 1,90€	Pepito SÁLVORA: butter roll, low-temperature Iberian secret, smoked cheese, fried pepper, and garlic emulsion (1,3,6,7)	5,90€
Inverted puff pastry toast with cantabrian anchovy 000 and truffle emulsion (1,3,4,6,7,8)	5,00€	Mini croissant with bluefin tuna tartare, truffle mayo, and lemon zest (1,3,4,7,8,12)	6,50€
Cheek taco with Pedro Ximénez, cardamom emulsion, pickled red onion in rice inegar, and wild fried rice (1,3,12)	4,90€		

From the sea

Lime/Cádiz-style marinated dogfish (1,2,4,12,14)	M: 6,50€ R: 12,00€	Grilled fresh potera squid with garlic dressing and french fries. 250gr to share. (2,3,4,12,14)	25,00€
Andalusian fried squid rings (200g) (1,2,4,6,7,12,14)	20,00€	Grilled almadraba bluefin tuna tarantelo on sweet potato mashed and sautéed seasonal vegetables (4,7,12)	22,00€

From the field

Chicken wings cooked at low temperature and glazed in American BBQ sauce mayo-lime and madras curry (1,2,3,4,6,7,10,11,12,14)	8,50€	Slow-cooked Iberian secreto, parsnip, herb mustard, and meat sauce, served with fries (1,2,4,7,9,10,12,14)	19,00€
Free-range chicken and truffle cannelloni, demi-glaze, cardamom bechamel/Payoyo cheese, and more grated Payoyo (1,3,7,9,10,12)	15,00€	Garlic-sautéed beef tenderloin cubes with fried potatoes and a fried egg (1,2,4,7,9,10,12,14)	21,00€
Double smash burger SÁLVORA: two pieces of aged txuleta meat, San Simón cheese and our secret sauce (1,2,3,4,6,7,10,12,14)	13,50€	Creamy Iberian pork rice with fresh mint (1,7,9,12)	13,50€
		Simmental beef chop	55,00€/kg

Side dishes

Home made french fries (1,2,4,14)	4,50€
Rosemary roasted baby potatoes with beurre noir (7)	4,50€
Fried padrón peppers with sea salt flakes (1,2,3,4,14)	4,50€

Desserts

Mille-feuille of Madras curry, vanilla chantilly, and crispy butter cookie (1,7)	5,50€
Cakes and sweets from our display	

Salvora kids

Two fried eggs with fried potatoes (1,2,3,4,14)	8,50€
Double cheese Burger with double Emmental cheese (1,2,3,4,7,14)	11,50€

Allergens

#1 Gluten | #2 Crustaceans | #3 Egg | #4 Fish | #5 Peanuts | #6 Soy
 #7 Dairy | #8 Tree Nuts | #9 Celery | #10 Mustard | #11 Sesame Seeds | #12
 Sulfur Dioxide and Sulfites | #13 Lupin | #14 Mollusks.

*This establishment complies with Royal Decree 1420/2006 on the prevention of anisakis parasitism in fishery products (all fishery products that are consumed raw or semi-raw have been previously frozen).

*The French fries contain traces of gluten because products with gluten are fried in the same oil.

*Due to the characteristics of the installation, handling, and preparation at this establishment, all our products are susceptible to containing allergens directly or through cross-contamination.

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