

RESTAURANTE PLAYA LA LOMA



Menu english

ENTERING COLD

	1/2 Ración	€
1 Glass of fresh "gazpacho"(andalusian cold vegetables soup) and cucumber slice		6,00
2 "Salmorejo" (thick, creamy gazpacho served with ham and hard-boiled eggs)		10,00
3 Potatoes in olive oil, dressed with bullet tuna	6,00	10,00
4 Potato "ali oli", sriracha and parsley		12,00
5 Potatoe salad with prawns	8,00	14,00
6 Roasted peppers with bullet tuna	8,00	15,00
7 Pickled monkfish, octopus and prawns "salpicon"	12,00	19,00
8 Candied bluefin tuna belly on fresh tomato of Conil and "piparras" (chillies)		22,00
9 Iberian ham (cut knife)		26,00

ENTERING HOT

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10 Fried green peppers	8,00
11 Sautéed baby potatoes and our iconic "ali oli"sauce	12,00
12 Sautéed baby potatoes and our signature red mojo sauce	12,00
13 Aubergine sticks with cane honey	14,00
14 Crystal prawns, fried egg and roasted peppers	18,00
15 Grilled octopus with "revolcona" potato and chichlanero pork rinds	26,00

STEMS, LEAVES AND SPROUTS

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16 Black tomato, fresh burrata, yellow melon and basil oil	16,00
17 On lettuce, a tomato and Feta cheese salad confit, apple, walnuts and raisins with vinaigrette of honey and mustard	16,00
18 Our avocado salad with prawns, apple and pink sauce	16,00
19 On Raf tomato slices, chives, melva and black olives	16,00
20 Veggie complete with nuts and cereals, with rice, quinoa, avocado, fresh goat cheese, carrot, olives and balsamic vinaigrette with pipes and walnuts	17,00
21 Hearts and smoked salmon, with strawberries, mango and pepper vinaigrette	18,00

POKE BOWL

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- 22 Choose your protein from bluefin tuna, fresh salmon, octopus or heura (100% vegetable origin). Add the cereal you like the most, rice or quinoa. We add avocado, apple, toasted sesame, fresh chives, carrots, red cabbage, cucumber, wakame, chives and cashews. We dress it for you with a lime vinaigrette, sesame and soy.

18,00

RAW, WILD AND FROM ALMADRABA

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|----|--|-------|
| 23 | Tartare and acevichado large red grilled prawns (150 grs) | 26,00 |
| 24 | Bluefin tuna tartare from almadraba (white loin 150 grs) | 26,00 |
| 25 | Bluefin tuna tataki (unloaded), with celeriac parmentier and white miso | 26,00 |
| 26 | Assorted bluefin tuna dish (tartare/tataki/sashimi) | 36,00 |
| 27 | Duo of mini bluefin tuna tartare (80 grs) and acevichado large red grilled prawns (80 grs) | 28,00 |
| 28 | Steak tartare "La Loma" and mustard selection (sirloin, knife cut, 150 grs) | 26,00 |

AMONG SHELLS

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| 29 | Oyster No. 0 Km 0 (unit) | 6,00 |
| 30 | Mussels "a la marinera" or steamed | 15,00 |
| 31 | Mussels "La Loma" (coconut milk, red curry, lime and cilantro) | 16,00 |
| 32 | Carril clams "a la marinera", steamed or with Chiclana fino | 20,00 |
| 33 | Wedge shell clams from Chiclana to the "fino" | 20,00 |
| 34 | Wedge shell clams in Chiclana wine | 20,00 |

OF STRIPPING

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| 35 | Grilled tiger prawns (100 grs.) | 13 |
| 36 | Grilled prawns (200grs) | 28 |
| 37 | Large red grilled prawns (100 grs.) | 19 |
| 38 | Norway lobsters grilled trunk (100 grs.) | 19 |

PASTA AND EGGS

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| 39 | Fried eggs with Iberian ham, potatoes and peppers | 14,00 |
| 40 | Scrambled eggs with sea anemone and shrimp | 18,00 |
| 41 | Farfalle with Thai sauce and sautéed scallop sirloin | 20,00 |
| 42 | Black spaghetti "a la marinera" (mussels, squid, and prawns) | 20,00 |
| 43 | Fried eggs with potatoes and roasted carabinero with its coral (2 pieces) | 38,00 |

FRIED AND OTHER THINGS

1/2 Ración

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| 44 | Shrimp omelets (unit) | | 2,80 |
| 45 | Cuttlefish | 9,00 | 14,00 |
| 46 | Anchovies | 9,00 | 14,00 |
| 47 | Dogfish | 9,00 | 14,00 |
| 48 | Baby squid | | 14,00 |
| 49 | Fish "Gallo" | 9,00 | 14,00 |
| 50 | Anemone | | 16,00 |
| 51 | Squid | 13,00 | 19,00 |

SPECIAL FRIES

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52	Fried sea bass served whole	60,00 €/Kg
53	Diced fried tuna marinated in soy and kimchi sauce	18,00
54	Fried salmon cubes in garlic, lemon and parsley	18,00
55	Squid from the bay (500 grams approx.) with fried green peppers and "ali oli" sauce	26,00

FROM THE ALMADRABA, FROM CONIL, FROM GALICIA OR FROM THE BAY OF CADIZ

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56	Sardines (unit)	3,50
57	Baby squid with white rice and black ali oli" (garlic mayonnaise)	20,00
58	Fillet of sea bass with seafood sauce or white sherry wine	24,00
59	Fillet of snapper with seafood sauce or white sherry wine	24,00
60	Grilled bluefin tuna Tarantelo	25,00
61	Grilled bluefin tuna belly	28,00
62	Squid from the bay of Cadiz	65,00 €/Kg

WHOLE PIECE OPEN TO THE BACK ROASTED AT CONTROLLED MIXED TEMPERATURE

MAXIMUM JICINESS

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63	Sea bass	60,00 €/Kg
64	Lemon fish	60,00 €/Kg
65	Turbot (open at the table by our room service)	60,00 €/Kg
66	Sole	70,00 €/Kg

Possible accompanying garnishes

67	Green salad	5,00
68	White rice	5,00
69	Homemade fries	5,00
70	Grilled fresh vegetables	7,00
71	Baked potato with sautéed peppers	7,00

Our mythical homemade sauces

72	White Ali Oli (Powerful & Creamy)	4,00
73	Mayo Kimchi (full of nuances that stimulate your palate)	4,00
74	Mojo rojo Loma (we don't put bread here, but it has more than 10 secret ingredients)	4,00
75	Mayo Sriracha (the most famous "spicy" sauce in the world)	4,00
76	Argentinian barbecue (with a smoky touch that enhances the flavors)	4,00
77	Pink sauce (with squeezed orange juice, perrins and tabasco)	4,00

OF THE ANDALUSIAN MOUNTAINS AND THE NORTHERN MEADOWS

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78	Grilled Iberian pork loin with sautéed baby potatoes	21,00
79	Wok of Iberian secret with vegetables and fresh rosemary	21,00
80	Premium beef loin entrecôte (300 grs.)	24,00
81	Simmental chop with bone (400 grs. approx.)	28,00
82	Retinta beef tenderloin with sautéed baby potatoes	28,00

BURGUER

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- 83 Choose between : 100% retinto burger
Breaded chicken breast
Vegan burger of heura (100% vegetable origin)

On the plate: Your chosen meat plus 2 fried eggs with potatoes (without bread) 15,00

Between bread and bread with chips:

- Simple:** We cook the meat of your choice and put the sauce on the side 14,00
With cheese: Your chosen meat plus melted Cheddar cheese 15,00
Cheese + Egg: Your chosen meat plus a fried egg over the melted cheese 16,00
Classic: Your chosen meat plus lettuce, fresh tomato and onion 16,00
Cheese: Your chosen meat plus lettuce, fresh tomato, onion and melted cream cheese 17,00
Complete: Your chosen meat plus lettuce, tomato, onion, cream cheese and fried egg 18,00

IN PAELLA

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- 84 Black rice of cuttlefish with prawns and "ali oli" (garlic mayonnaise) 22,00 €/pers.
85 Dry rice of ribs and Iberian pork prey 22,00 €/pers.
86 Bluefin tuna rice with onions (La Loma's signature dish) 25,00 €/pers.

IN CASSEROLE

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- 87 Mellow sailor rice with peeled seafood 22,00 €/pers.
88 Rice with large red prawns (Served with broth) 29,00 €/pers.
89 Rice with Norway lobsters (Served with broth) 29,00 €/pers.
90 Mellow rice with lobster (for order) 120,00 €/Kg.

CHILDREN'S MENU

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- 91 Chicken nuggets with chips and salad 10,00
92 Hot dogs with chips 10,00
93 Espagueti with butter 10,00
94 Espagueti with tomatoe sauce 13,00
95 Espagueti Bolognaise 13,00
96 Fried f"Gallo" with potatoes and fried egg 15,00
97 Homemade breaded chicken breast scallops, egg and french fries 15,00

DESSERTS the ones we make at home

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- 98 Cubes of melon from Conil's garden 5,00
99 Cubes of watermelon from Conil's garden 5,00
100 Natural pineapple carpaccio with coconut ice cream 6,00
101 Lemon sorbet 6,00
102 Baked apple on cinnamon cream and Pedro Ximénez 6,00
103 Rice with coconut milk, crispy muesli and ice cream 6,00
104 Cold lemon cream, cookies and Maria biscuit ice cream 7,00
105 Chocolate cake with vanilla ice cream 8,00
106 Creamy baked cheesecake 8,00
107 Sor Chiclana (almond, orange and chocolate ice cream) 8,00
Ice cream Nestlé

Bread

2,00 € per person

VAT INCLUDED

celiacs

celiacs and Company

For our celiac or intolerant clients, we select some options that are gluten-free in origin. The characteristics of our kitchen prevent us from guaranteeing, that said dishes are free from possible contamination crusade, after our manipulation.

Dishes marked with an asterisk (*) have not been prepared in our kitchen and are specified as 100% gluten free.

If the degree of celiac disease is very severe, please, we advise you to inform the room staff. In this case we also recommend that you adjust your order to the products marked with this asterisk (*).

STARTERS

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1C	Gazpacho (andalusian cold vegetables soup) and cucumber slice (*)	6,00
2C	Zucchini cream with feta cheese stumbles (cold dish) (*)	8,00
3C	Pumpkin and carrot cream with croutons (*)	8,00
4C	Octopus leg with tomato fry and piquillo peppers (*)	25,00
5C	Iberian ham (cut knife)	26,00

TO THE STEAM AND THE MOMENT

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6C	Mussels with salt, bayleaf and lemon	15,00
7C	Clams or wedge shell clams with salt, bayleaf and lemon	20,00

FROM THE SEA

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8C	Supreme salmon with mushrooms, garlic and butter	22,00
9C	Tuna taco with onions with white wine	25,00

FROM THE LAND

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10C	Stewed Iberian pork cheek	20,00
11C	Sirloin of scalloped retinto, in Port sauce	28,00

DESSERTS

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12C	Curd (*) with sugar or flower honey	4,00
13C	Sliced melon from the Conil garden	5,00