



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 €

1C	Gazpacho (andalusian cold vegetables soup) and cucumber slice (*)	7,00
2C	Zucchini cream with feta cheese stumbles (cold dish) (*)	9,00
3C	Pumpkin and carrot cream with croutons (*)	9,00
4C	Iberian ham (cut knife)	27,00

TO THE STEAM AND THE MOMENT €

5C	Mussels with salt, bayleaf and lemon	16,00
6C	Clams or wedge shell clams with salt, bayleaf and lemon	22,00

FROM THE SEA €

7C	Supreme salmon with mushrooms, garlic and butter	23,00
8C	Tuna taco with onions with white wine	26,00

FROM THE LAND €

9C	Stewed Iberian pork cheek	21,00
10C	Sirloin of scalloped retinto, with mushrooms in Pedro Ximénez sauce	28,00

DESSERTS €

11C	Curd (*) with sugar or flower honey	5,00
12C	Sliced melon from the Conil garden	7,00

ENTERING COLD ½ Ration €

1	Glass of fresh "gazpacho"(andalusian cold vegetables soup) and cucumber slice	7,00
2	"Salmorejo" (thick, creamy gazpacho served with ham and hard-boiled eggs)	12,00
3	Potatoes in olive oil, dressed with bullet tuna	8,00
4	Homemade tuna and prawn salad	10,00
5	Roasted peppers with bullet tuna	10,00
6	Candied bluefin tuna belly on fresh tomato of Conil and "piparras" (chillies)	24,00
7	Iberian ham (cut knife)	27,00

ENTERING HOT €

8	Fried green peppers	10,00
9	Sautéed baby potatoes and our iconic "ali oli"sauce	13,00
10	Sautéed baby potatoes and our signature red mojo sauce	13,00
11	Aubergine sticks with cane honey	15,00
12	Crystal prawns, fried egg and roasted peppers	20,00

STEMS, LEAVES AND SPROUTS €

13	Black tomato, fresh burrata, yellow melon and basil oil	18,00
14	Our avocado salad with prawns, apple and pink sauce	18,00
15	On Raf tomato slices, chives, melva and black olives	18,00
16	Veggie complete with nuts and cereals, with rice, quinoa, avocado, fresh goat cheese, carrot, olives and balsamic vinaigrette with pipes and walnuts	18,00
17	Hearts and smoked salmon, with strawberries, mango and pepper vinaigrette	19,00

POKE BOWL €

18	Choose your protein from wild bluefin tuna, fresh salmon, Iberian pork secreto or Heura strips (100% plant-based). (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.	20,00
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RAW, WILD AND FROM ALMADRABA €

19	Bluefin tuna tartare from almadraba (white loin 150 grs)	27,00
20	Bluefin tuna tataki (unloaded), with celeriac parmentier and white miso	27,00
21	Steak tartare "La Loma" and mustard selection (sirloin, knife cut, 150 grs)	27,00
22	Assorted bluefin tuna dish (tartare/tataki/sashimi)	38,00

AMONG SHELLS €

23	Oyster No. 0 Km 0 (unit)	6,00
24	Mussels "a la marinera" or steamed	16,00
25	Mussels "La Loma" (coconut milk, red curry, lime and cilantro)	20,00
26	Carril clams "a la marinera", steamed or with Chiclanera Fino	22,00
27	Wedge shell clams from La Isla to the "Fino chicanero"	22,00

OF STRIPPING €

28	Grilled tiger prawns (100 g.)	14,00
29	Large red grilled prawns (100 g.)	23,00
30	Norway lobsters grilled trunk (100 g.)	23,00
31	Grilled white prawns (200g)	29,00

OF BROKEN, WHOLE AND SCRAMBLED EGGS €

32	Fried eggs with Iberian ham, potatoes and peppers	18,00
33	Fried eggs with grilled homemade sausage, potatoes and peppers	18,00
34	Scrambled eggs with sea anemones and garlic shrimp	20,00
35	Scrambled eggs with chorizo, fried potatoes, Iberian ham and piparras peppers	20,00

PASTA €

36	Farfalle with Thai sauce and sautéed scallop sirloin	21,00
37	Black spaghetti "a la marinera" (mussels, squid, and prawns)	21,00
38	White spaghetti with red carbonara sauce made with Iberian sobrasada	21,00
39	Farfalle with squid rings and garlic prawns	21,00

FRIED AND OTHER THINGS ½ Ration €

40	Shrimp omelets (unit)	3,50
41	Fresh cuttlefish caught in trammel nets	10,00 15,00
42	Anchovies	10,00 15,00
43	Dogfish	10,00 15,00
44	Fish "Gallo"	10,00 15,00
45	Squid caught by jigging	14,00 20,00

SPECIAL FRIES €

46	Fried sea bass served whole	65,00 €/Kg
47	Diced fried tuna marinated in soy and kimchi sauce	19,00
48	Squid caught by jigging (approx. 500g) with fried green peppers and our aioli	29,00

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

49	Sardines (unit)	4,00
50	Fillet of sea bass with seafood sauce or to the fine Chiclana wine	25,00
51	Fillet of snapper, with olive oil, in seafood sauce or to the fine Chiclana wine	25,00
52	Bluefin tuna tarantelo taco glazed with soy, sake and roasted pak choi	26,00
53	Grilled bluefin tuna belly steak with roasted potatoes	28,00
54	Curly squid caught by jigging, grilled with olive oil and lemon	70,00 €/Kg

WHOLE PIECE OPEN TO THE BACK ROASTED AT CONTROLLED MIXED TEMPERATURE € MAXIMUM JUICINESS

55	Sea bass	65,00 €/Kg
56	Lemon fish	65,00 €/Kg
57	Turbot (open at the table by our room service)	70,00 €/Kg
58	Sole	75,00 €/Kg

POSSIBLE ACCOMPANYING GARNISHES

59	Green salad	7,00
60	White rice	7,00
61	Homemade fries	7,00
62	Baked potato with sautéed peppers	8,00

OUR MYTHICAL HOMEMADE SAUCES

63	White Ali Oli (Powerful & Creamy)	5,00
64	Mayo Kimchi (full of nuances that stimulate your palate)	5,00
65	Mojo rojo Loma (we don't put bread here, but it has more than 10 secret ingredients)	5,00
66	Mayo Sriracha (the most famous "spicy" sauce in the world)	5,00

OF THE ANDALUSIAN MOUNTAINS AND THE NORTHERN MEADOWS €

67	Entrecot de lomo bajo ecológico certificado, con patatas fritas (300 g.)	26,00
68	Roasted Iberian pork shoulder with potatoes and braised vegetables (approx. 300g)	29,00
69	Premium beef sirloin (local 0) with sautéed baby potatoes (approx. 200g)	29,00

BURGUER €

70	Choose between: 100% retinto burger • Breaded chicken breast	
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On the plate: Your chosen meat plus 2 fried eggs with potatoes (without bread) **16,00**

Between bread and bread with chips:

71	Simple: We cook the meat of your choice and put the sauce on the side	16,00
72	Simple with cheese: Your choice of meat plus melted Cheddar cheese	17,00
73	Simple with Egg: Your choice of meat plus a fried egg	17,00
74	Simple with cheese + egg: Your choice of meat plus a fried egg on top of the melted cheese	18,00
75	Classic: Your chosen meat plus lettuce, fresh tomato and onion	17,00
76	Classic + Cheese: Your chosen meat plus lettuce, fresh tomato, onion and melted cream cheese	18,00
77	Classic + egg: Your choice of meat plus lettuce, tomato, onion and fried egg	18,00
78	Classic with Cheese + Egg: Your choice of meat plus lettuce, tomato, onion, cream cheese and a fried egg	19,00

79	Heura vegan burger (100% plant-based): Vegan bun + lettuce, tomato, fresh onion + vegan cheese	18
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IN PAELLA €

80	Black rice of cuttlefish with prawns and "ali oli" (garlic mayonnaise)	23,00 €/pers.
81	Dry rice of ribs and Iberian pork prey	23,00 €/pers.

IN CASSEROLE €

82	Mellow sailor rice with peeled seafood	23,00 €/pers.
83	Melow de bluefin tuna "encebollado" (Exclusive dish of La Loma)	26,00 €/pers.
84	Rice with large red prawns	32,00 €/pers.

CHILDREN'S MENU €

85	Chicken nuggets with chips and tomato salad	10,00
86	Espaguetti with butter	10,00
87	Espaguetti with tomato sauce	14,00
88	Espaguetti Bolognese	14,00
89	Fried fish "Gallo" with potatoes and fried egg	16,00
90	Homemade breaded chicken breast scallops, egg and french fries	16,00

Bread
VAT INCLUDED **2,00 € per person**