

casa
Manolo

DESDE/SEIT/SINCE 1967

R E S T A U R A N T E
F U G U I L L A


















Reservas / Reservierung Telefon / Reservations: **956 44 40 80**

www.restaurantecasamanoloconil.com



Nuestros platos pueden contener los siguientes alérgenos. Consulta a nuestro personal.
Unsere Gerichte können die folgenden Allergene enthalten. Schauen Sie sich unsere Mitarbeiter.

Our dishes may contain the following allergens. Please consult our staff.

- | | |
|--|--|
|  Gluten |  Altramuces / Lupinen / Lupins |
|  Soja / Soy |  Pescado / Fish |
|  Sésamo / Sesam / Sesame |  Apio / Lauch / Celery |
|  Crustáceos / Schalentiere / Shellfish |  Moluscos / Weichtiere / Mollusks |
|  Lacteos / Laktose / Milk |  Cacahuets / Erdnüsse / Peanuts |
|  Sulfitos / Sulfite / Sulphites |  Mostaza / Senf / Mustard |
|  Huevos / Eier / Eggs |  Puede contener trazas de alérgenos
Kann Spuren von allergen enthalten
May contain traces of allergens |
|  Frutos Secos / Nüsse / Dried fruits, Nuts | |



SALADS

- 01 MIXED SALAD     6
- 02 MIXED SALAD       9


















STARTERS & ENTREES

- 10 BREAD   0,80/Per person
- 11 POTATO SALAD WITH MAYONNAISE    9
- 13 MARINATED FRESH ANCHOVIES   10
- 14 IBÉRICO HAM 100g. 20
- 16 FRIED SOFT CHEESE WITH JAM     10
- 18 FALSE OCTOPUS CARPACCIO       13
- 19 CUTTLIFISH WITH GARLIC  200g. 13
- 20 HOME-MADE CHICKEN CROQUETTES       9
- 21 SHRIMP FRITTERS    6 units 10
- 22 CLAMS CHEF STYLE     300g. 15
- 23 CLAMS IN WHITE WINE SAUCE    300g. 14,5
- 24 GRILLED PRAWNS  160g. 14
- 25 GIANT SHRIMP IN GARLIC OIL  140g. 14
- 26 GRILLED KING PRAWNS  170g. 14
- 27 FRIED SEA ANEMONES       13

SOUPS

- 30 BEEF CONSOMMÉ  3,5
- 31 MEATBROTH WITH VERMICELLI   5
- 32 GAZPACHO (COLD ANDALUSIAN VEGETABLE SOUP)   3,5

EGG DISHES & OMELETTES













- 40 POTATO OMELETTE SPANISH STYLE    6
- 41 FRIED EGGS WITH CHIPS   6
- 42 FRIED EGGS WITH HAM OR CHORIZO   7
- 43 SCRAMBLED EGGS WITH MUSHROOMS AND CHAMPIGNONS     10
- 44 SCRAMBLED EGGS WITH SEA ANEMONES       13

MEAT

- 50 IBERICO PORK FILLETS (SHOULDER)  13
- 51 GRILLED PORK SIRLOIN  12,5
- 52 IBERICO PORK TENDERLOIN MOROCCAN STYLE      14,5
- 53 GRILLED PORK STEAK  8,5
- 54 PORK STEW  9
- 55 GRILLED VEAL SIRLOIN  14,5
- 56 VEAL SIRLOIN WITH FOIE     16,5
- 57 GRILLED VEAL ENTRECÔTE  13
- 58 BULL MEAT STEW   10
- 60 CHICKEN BREAST FILLET   10
- 61 PORK CHEEKS OF THE IBERIAN PORK      12,5
- 62 PEPPERCORN OR ROQUEFORT SAUCE      1,5








FISH







- 70 FRIED SQUID RINGS  12,5
- 71 BATTER-FRIED TOPE SHARK  9,5 *
- 72 SMALL SQUIDS  9,5 *
- 73 FRIED CUTTLIFISH  10 *
- 74 FRIED FRESH ANCHOVIES  9,5 *
- 75 CUBES OF FRIED SEA BASS (CORVINE)  13,5
- 78 SELECTION OF FRIED FISH  Min. 2 persons 9/Per person
- 79 GRILLED SARDINES (DURING SEASON)  10
- 80 GRILLED FILLET STONE BASS (CORVINE)  13,5
- 82 GILTHEAD BREAM/SEA BASS  30/KG
- 84 GRILLED SQUID  15,5
- 85 STUFFED SQUID  16,5

* 1/2 Portion 6,5

TUNA

- 90 CUBED TUNA IN ONION SAUCE  12
- 92 TARTAR OF THE RED TUNA  18
- 93 ALMADRABA TUNA  Neck 20
- 94 ALMADRABA TUNA  Belly 19
- 95 GRILLED ALMADRABA TUNA  14

RICE & NOODLE DISHES PAELLA STYLE

- 100 PAELLA  Portion 7,5
- 102 PAELLA  Min. 2 persons 10/Per person
- 103 RICE FISHERMAN'S STYLE  Min. 2 persons 10/Per person
- 104 RICE COOKED IN SQUID INK  Min. 2 persons 11/Per person
- 105 FIDEUÁ MARINERA. NOODLE DISH  Min. 2 persons 10/Per person
- 107 RICE WITH SCARLET PRAWNS  Min. 2 persons 22/Per person

> Paella, rice and fideua will be served depending on previous customers orders.

DESSERTS

- 110 EGG CUSTARD  3
- 111 CHEESE FLAN  3,5
- 112 CUSTARD  3
- 113 MILK RICE  3
- 114 CARAMEL BREAD PUDDING  Specialty 4
- 115 CHEESECAKE  4
- 117 CHOCOLATE CAKE  4
- 118 FRUIT OF THE SEASON 2,5



VINOS



DE LA CASA	TINTO, BLANCO O ROSADO	9	-	2
	RIOJA Tempranillo	9	-	2
	RIBERA DEL DUERO Tempranillo	11	-	2
	SANGRÍA 1 Litro	10		
BLANCOS DE LA TIERRA DE CÁDIZ	BARBADILLO Palomino Fino	11,5	6,5	2
	TIERRA BLANCA Blanco Seco	11,5	6,5	2
	TIERRA BLANCA Semidulce (Envase azul)	11,5	-	2
	ENTRECHUELOS Chardonnay	12,5	-	-
	RISA Frizzante	12,5	-	-
	MAESTRANTE Semidulce	11,5	-	-
OTROS BLANCOS	DILEMA Verdejo de Rueda	10,5	-	-
	EMINA Verdejo de Rueda	12	-	-
	JOSÉ PARIENTE Verdejo de Rueda	17,5	-	-
	VAL DE NORA Albariño	14	-	-
	AÑARES TERRANOVA Verdejo de Rueda	12	-	-
TINTOS DE LA TIERRA DE CÁDIZ	QUADIS Crianza	13,5	-	-
	BARBAZUL	14,5	-	-
	FINCA MONCLOA	23	-	-
	SANCHA PÉREZ Bodega local, Conil	22	-	-
RIOJAS CRIANZA	VIÑA ALCORTA	11	6,5	-
	MARQUÉS DE CÁCERES	15	8,5	-
	BERONIA	13	-	-
RIOJAS RESERVA	MARQUES DE RISCAL	22	13	-
RIBERAS DEL DUERO	VIRIDIANA Roble	14	-	-
	PROTOS Roble	16	-	-
ROSADOS	PEÑASCAL	11	-	-
	LAMBRUSCO	10	-	-