

LA CANTINA DEL PUERTO

MENU



MARISCOS Y MOLUSCOS

SHELLFISH AND MOLLUSCS

COQUINAS

COQUINAS (HUELVA CLAMS)
WITH OLIVE OIL AND GARLIC SLICES

18.00 €



ALMEJAS

ALMEJAS CLAMS
WITH OLIVE OIL AND GARLIC SLICES

16.00 €



ZAMBURIÑAS

SCALLOPS
WITH IBERIAN HAM AND GARLIC SLICES

3.50 € / UD



VIEIRAS GALLEGAS

GALICIAN SCALLOPS
WITH BACON AND GRATIN ONION MAYONNAISE

4.50 € / UD



GAMBAS DE LA COSTA DE HUELVA

HUELVA WHITE PRAWNS
BOILED/GRILLED

20.00 €

36.00 €



LANGOSTINOS TIGRE

TIGER PRAWNS
BOILED/GRILLED

14.00 €

26.00 €



LANGOSTINOS JUMBO

JUMBO PRAWNS
BOILED/GRILLED

30.00 € / UD



CARABINEROS

GIANT RED PRAWNS

22.00 € / UD



BUEY DE MAR

SPIDER CRAB (IN THE SHELL)

40.00 €



PULPO A LA BRASA

GRILLED OCTOPUS WITH MASHED SWEET

18.00 €



PULPO A LA GALLEGA

GALICIAN STYLE OCTOPUS WITH BOILED POTATOES AND PAPRIKA ON TOP

16.00 €



GAMBAS AL AJILLO

HOT POT OF GARLIC PRANWS

16.00 €



CHACINAS Y SALAZONES

CURED AND SALTED MEATS

JAMÓN PATA NEGRA
IBERIAN HAM

HALF 16.00 €
PORTION 26.00 €

CAÑA DE LOMO
CURED MEAT

10.00 € 18.00 €

QUESO CURADO APOLONIO
APOLONIO CURED CHEESE

10.00 € 18.00 €



ANCHOAS DEL CANTÁBRICO
CANTABRIAN ANCHOVIES
ON SERRANO BREAD AND PRAPIKA JAM

4.00 € / UD



MOJAMA DE ISLA CRISTINA
PAPER-SLICED DRIED TUNA DRESSED WITH OLIVE OIL

10.00 € 18.00 €



HUEVAS DE MARUCA
LING ROE

12.00 € 18.00 €



ALGO FRESQUITO

SOMETHING FRESH

ENSALADILLA DE GAMBAS
SHRIMP POTATOES SALAD WITH MAYONNAISE SAUCE

HALF 8.00 €
PORTION 12.00 €



PATATAS ALIÑADAS
TUNA POTATOES SALAD WITH SEASON VEGETABLES

8.00 € 12.00 €



TOMATES ALIÑADOS CON MELVA
TOMATO DRESSED SALAD WITH MELVA CANUTERA (TUNA)

12.00 €



SALMOREJO CORDOBÉS
COLD CREAMY TOMATO-BASED SOUP
WITH IBERIAN HAM, BOILED EGG AND OLIVE OIL

6.00 €



ENSALADA CANTINA
CANTINA SALAD
TUNA DRIED ROE SLICES, AVOCADO, TOMATO AND CITRUS VINAIGRETTE

16.00 €



ENSALADA MIXTA
MIXED SALAD
LETTUCE, TOMATO, HEARTS OF PALM, CORN, CARROT, TUNA, ONION, BOILED EGG AND BEET

14.00 €



ENSALADA DE ESPINACAS
SPINACH SALAD
BABY SPINACH, CHERRY TOMATO, SEASONAL FRUIT, GOAT CHEESE AND NUTS

14.00 €



ENSALADA CÉSAR CANTINA
CANTINA CESAR SALAD
ICEBERG SALAD, CHERRY TOMATOES, CRISPY BACON, BACON MARMALADE, PICATOSTES, PADANO CHEESE AND CESAR SLIDE

16.00 €



BOCADOS DE MAR

SNACKS FROM THE SEA

ACEDIAS

FRIED SMALL SOLE - FLOUNDER

HALF
10.00 €

PORTION
16.00 €



BOQUERONES

FRIED ANCHOVIES

8.00 €

14.00 €



CHOCOS FRITOS

FRIED SQUID

9.00 €

15.00 €



DADITOS DE ADOBO

MARINADE FISH DADITOS

9.00 €

14.00 €



CROQUETAS VARIADAS

CROQUETTES

ASK TO OUR STAFF FOR THE SELECTION OF FLAVOURS

8.00 €

14.00 €



TORTILLITAS DE GAMBAS

FRIED SHRIMPS TORTILLAS

8.00 €

14.00 €



HUEVAS DE MERLUZA

HAKE ROE

GRILLED OR FRIED

10.00 €

16.00 €



TAQUITOS

TAQUITOS

SEA BASS, MONKFISH OR COD - GRILLED OR FRIED

18.00 €



ATÚN ROJO

RED TUNA

LOMO DE ATÚN

TUNA LOIN

200 GR MINIMUM

10.00 € / 100GR



TARTAR

TARTARE

WITH AVOCADO, FRES ONION AND TOMATO

20.00 €



TATAKI

TATAKI

CHOPPED TUNA BITS WITH SEASON FRUIT SALAD MARINATED WITH CITRUS VINAIGRETTE

24.00 €



TOSTA CANTINA

CANTINA TOASTED

TOASTED GLASS BREAD WITH THIN SLICES OF TUNA LOIN ACCOMPANIED BY WAKAME SEAWEED AND LIME SPHERES

16.00 €



TUNA RIOCHE

MARINATED TUNA, SOY-CURED EGG YOLK, KIMCHI MAYO, AND PICKLED ONION

20.00 €



RECETAS DEL CHEF

CHEF'S RECIPES

ALBÓNDIGAS DE CHOCO
SQUID MEATBALLS
SERVED WITH FRENCH FRIES

HALF

8.00 €

PORTION

14.00 €



BACALAO CONFITADO
CONFIT COD WITH SEASON VEGETABLES

16.00 €



CALAMAR RELLENO
STUFFED SQUID

16.00 €



CORVINA | RAPE MARINERA
MONKFISH/CROAKER MEDALLION WITH MARINERA SAUCE

18.00 €



FABES CON LANGOSTINOS
FABES WITH KING PRAWNS STEW

8.00 €



GARBANZOS CON PULPO
CHICKPEAS WITH OCTOPUS STEW

8.00 €



RAVIOLIS
RAVIOLI

18.00 €



SLICES OF ZUCCHINI STUFFED WITH PRAWNS AND MONKFISH ACCOMPANIED BY A MARINARA SAUCE, A TOUCH OF WAKAME AND LIME SPHERES

CARRILLERA AL PX
PX CHEEK PADS

18.00 €



IN A SMALL CASSEROLE GARNISHED WITH POTATOES

REVUELTO

16.00 €

WILD ASPARAGUS SCRAMBLE
WITH APOLONIO CHEESE AND IBERIAN HAM



REVUELTO MAR Y MONTAÑA

16.00 €

SCRAMBLED FROM SEA AND MOUNTAIN
SCRAMBLE EGGS, POTATOES, HAM AND KING PRAWNS



YAKI UDOM

16.00 €

YAKI UDOM
STIR-FRIED UDOM NOODLES MIXED WITH A SOY-BASED SAUCE, SHRIMP AND VEGETABLES



ESPÁRRAGOS GRATINADOS
ASPARAGUS GRATIN

5.00 € / UD

BAKED ASPARAGUS GRATIN WITH SEAFOOD CREAM



CANELONES DE BEREJENAS

16.00 €

AUBERGINE CANNELONI
BAKED IN OVEN FILLED WITH TASTY CRAB MEAT



CAZUELA DE CREMA TRUFADA CON LANGOSTINOS
HOT POT WITH TRUFFLE CREAM, KING PRAWNS AND FOIE BITS

16.00 €

22.00 €



PESCADOS FISH

URTA URTA	7.00 € / 100 GR.	 PESCADO
DORADA GILT HEAD	7.00 € / 100 GR.	 PESCADO
BACALAO COD	7.00 € / 100 GR.	 PESCADO
BESUGO DE LA PINTA PINTA SEA BREAM	7.00 € / 100 GR.	 PESCADO
CALAMAR SQUID	7.00 € / 100 GR.	 PESCADO
CORVINA CORVINA	7.00 € / 100 GR.	 PESCADO
LENGUADO SOLE	7.00 € / 100 GR.	 PESCADO
LUBINA SEA BASS	7.00 € / 100 GR.	 PESCADO
PARGO SNAPPER	7.00 € / 100 GR.	 PESCADO
PEZ ESPADA SWORDFISH	7.00 € / 100 GR.	 PESCADO
RAPE MONKFISH	7.00 € / 100 GR.	 PESCADO
RODABALLO TURBOT	7.00 € / 100 GR.	 PESCADO
SALMONETE RED MULLET	7.00 € / 100 GR.	 PESCADO
SARGO SARGO	7.00 € / 100 GR.	 PESCADO

ASK OUR STAFF WHAT IS THE SELECTION OF THE DAY

FISH FROM OUR COVARIABLE PRICE - €/KG

WHOLE FISH SERVED WITH VEGETABLES AND OUR FAMOUS BAKED POTATOES (SIDES ARE INCLUDED)

CARNES MEATS

PRESA IBÉRICA
IBERIAN PORK
WITH FRENCH FRIES

18.00 €



TOSTA IBÉRICA
IBERIAN PORK TENDERLOIN
WITH THYME BUTTER, CARAMELIZED RED PEPPER SEASONED WITH CHIMI CHURRI SAUCE

18.00 €



CHULETITAS DE CORDERO
LAMB CHOPS
WITH PADRON PEPPERS AND FRENCH FRIES

18.00 €

CHULETÓN
BEEF STEAK
WITH PADRON PEPPERS AND FRENCH FRIES

8.00 € / 100 GR.

ENTRECOT
ENTRECÔTE
WITH PADRON PEPPERS AND FRENCH FRIES

8.00 € / 100 GR.

SOLOMILLO DE TERNERA 200 GR.
BEEF SIRLOIN 200 GR.
WITH FOIE SAUCE AND BAKED POTATOES

22.00 €



HAMBURGUESA CANTINA
CANTINA BURGUER

16.00 €

TRADITIONAL BURGER BREAD, BEEF, FRIED EGG, HOMEMADE JAM, CANDIED ONION, CARAMELIZED APPLE, ARUGULA AND DUCK FOIE, ACCOMPANIED BY FRIES



HAMBURGUERSA SMASH-CANTINA
SMASH-CANTINA BURGER
BRIOCHE BREAD WITH DOUBLE SMASH BURGER WITH BACON AND EXTRA CHEDDAR CHEESE ACCOMPANIED BY A BURGER SAUCE AND FRIES

16.00 €



ARROCES RICE

MINIMUM FOR 2 PX

ARROZ DE MARISCO
SEAFOOD RICE

18.00 €/PX



ARROZ NEGRO
BLACK SEAFOOD RICE (SERVED WITH ALIOLI SAUCE)

16.00 €/PX



ARROZ DE CARABINERO
RED KING PRAWNS RICE

22.00 €/PX



ARROZ DE BOGAVANTE
LOBSTER RICE

24.00 €/PX



RISSOTO
IBERIAN PORK BLADE SHOULDER WITH CHESTNUT CREAM (INDIVIDUAL)

18.00 €/PX



LA CANTINA DEL PUERTO



IF YOU PRESENT ANY INTOLERANCE/ALLERGY, PLEASE INFORM TO OUR STAFF AND WE WILL CUSTOMIZE YOUR MENU



THIS ESTABLISHMENT SERVE FREEZING FISHERY PRODUCTS ACORDING TO ROYAL DECREE 1420 / 2006, DATED
DECEMBER 1, ON PREVENTION OF PARASITOSIS BY ANISAKIS.

ALL PRICES INCLUDE VAT. • TABLE SERVICE: €1.80

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LA CANTINA DEL PUERTO DESSERTS



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ALGO DULCE

SOMETHING SWEET

TARTA DE QUESO
CHEESECAKE

6.00 €



TARTA CANTINA

CHOCOLATE CAKE FILLED WITH CUSTARD CREAM AND SWEET EGG YOLK ON TOP

6.00 €



TARTA DE TRES CHOCOLATES

THREE CHOCOLATES CAKE

6.00 €



PUDING DE ALMENDRAS

ALMOND PUDDING

6.00 €



TOCINO DE CIELO

SWEET EGG YOLK PUDDING

6.00 €



COULANT DE CHOCOLATE BLANCO

WHITE CHOCOLATE COULANT WITH ICE CREAM

6.00 €



COULANT DE CHOCOLATE NEGRO

DARK CHOCOLATE COULANT WITH ICE CREAM

6.00 €



TARTA LOTUS

LOTUS CAKE

6.00 €



TARTA OREO

OREO CAKE

6.00 €



TARTA PANTERA ROSA

PINK PANTER CAKE

6.00 €



FRUTA DE TEMPORADA

SEASONAL FRUIT

4.00 €