

DOCK

TARIFA

WHAT THE FORK!

TUNA

all our dishes are prepared using Wild Bluefin Tuna from the Strait of Gibraltar JCMackintosh® Tarifa. Caught sustainably with the IKE JIME technique and served raw in full compliance with health protocols.

TARTARE 22€

taggiasca olives, fresh thyme, picual extra virgin olive oil

CEVICHE 20€

marinated with lime juice, sea salt, red onion and micro cilantro

TATAKI 22€

marinated with ponzu sauce and seared with toasted sesame oil and pistachio granola

SASHIMI 20€

black pepper sriracha and ponzu sauce

TACOS 20€

blue corn tortillas, freshly made guacamole, mixed seeds and lime

RISOTTO & PASTA

CARNAROLI RISOTTO 22€

of the day, made according to Italian tradition, rich and creamy (minimum two people)

SPAGHETTI 22€

wild seabass, fresh egg pasta cooked in fish broth, squid ink, cherry tomatoes and parsley

TAGLIATELLE 20€

fresh egg pasta cooked in vegetable broth with light fresh cream, sweet onions, Guanciale DOP and black truffle

SEAFOOD

SEABASS CEVICHE 22€

marinated with mango, ginger, pink grapefruit and micro cilantro

ACQUAPAZZA 25€

seared fillet with taggiasca olives, tomatoes, rockfish broth, oregan, garlic and parsley (subject to availability)

MEDITERRANEAN COD 25€

delicately seared loin with cherry tomatoes, parmentier potato puree, turmeric and a hint of nutmeg

TEMPEH

ask for vegetarian and vegan dishes made with organic tempeh.

MEAT

sourced from local producers.

RIB-EYE 350gr 35€

dry aged 50 days min, smoked with aromatic wood, served with homemade chips

IBERIAN PORK 25€

whole tenderloin with homemade chips, mango and chipotle sauce

WAYNE'S BURGER 20€

250g beef, aged cheese, crispy Guanciale DOP, fried egg, micro sunflowers, Dock sauce, homemade chips

BURRITO 3.0 22€

flour tortilla, 3 cheddars, seasoned crispy rice and chicken, avocado, mango, sour cream, pico de gallo, homemade chips

DESSERTS

prepared daily with fresh ingredients. 7€

GLUTEN FREE 2€ BREAD 2€

 GLUTEN FREE.

REGULATION (UE) No 1169/2011
This establishment has a list of ingredients and mandatory allergens sheet available to guests.
REQUEST INFORMATION TO OUR STAFF



WWW.DOCKTARIFA.COM

APERITIF 6€

Bicicletta:

Campari & white wine

Americano:

Campari, Vermouth, Soda

Garibaldi:

Campari, orange juice

SOFT DRINKS BEER

Still water AUA 2€

Sparkling water AUA 2,5€

Coca Cola 3,5€

Ginger Beer 3,5€

Tinto de verano 3,5€

Estrella Galicia 3,5€

Estrella Galicia 0,0 3,5€

Dos Mares IPA 6€

Dos Mares RED ALE 6€

Dos Mares RED ALE 6€

Dos Mares GLUTEN FREE 6€

COCKTAILS 10€

Margarita

Mojito

Caipirinha

Negroni

Long Island Iced Tea

Tequila Sunrise

Moscow Mule

London Mule

Dark'n Stormy

El Diabolo

COFFEE

Espresso/Americano 2€

Macchiato/With milk 2,5€

Cappuccino 3€

Tea/Herbal Infusions 2€

WELCOME TO A GASTRONOMIC EXPERIENCE WHERE QUALITY AND COMMITMENT MAKE THE DIFFERENCE