



*Welcome to a gastronomic experience
where quality and commitment make the difference.*



WWW.DOCKTARIFA.COM



GLUTEN-FREE

REGULATION (EU) NO. 1169/2011

*This establishment provides full information regarding food allergies and intolerances.
PLEASE REQUEST DETAILS FROM OUR STAFF.*

GLUTEN-FREE ARTISAN BREAD OPTION **_2**
EXTRA ARTISAN BREAD **_2**

Salads

Treccia di Bufala_20



Buffalo Mozzarella from Campania, Field Tomatoes
and Toasted Artisan Bread



Seaweed, Mojama & Almonds_20

Gaditan Seaweed, Premium Red Tuna Mojama
and Fried Almonds



Bluefin Tuna

*All our dishes are prepared with
Wild Bluefin Tuna from the Strait, JCMackintosh Tarifa.
Sustainably caught using the IKE JIME technique
and served raw in full compliance with health protocols.*

Sashimi_20

Black Pepper Sriracha and Ponzu

Tartare_22

*Taggiasche Olives, Fresh Thyme
and Picual EVOO from Jaén*

Saku_22

*Washed using Japanese Technique, Seared in Sesame Oil,
Ponzu, Orange Blossom Honey and Amaranth Micros*

Marinated_20

*Lime Juice, Virgin Salt, Red Onion
and Cilantro Micros*

Drunken_22

*Feta Cheese, Lime Zest, Mint,
Orange Blossom Honey, Soy, Watermelon and Campari Granita*

Tacos_22

Blue Corn Tortillas, freshly made Guacamole, Seeds and Lime



Risotto

Minimum 2 People, Price por Person



Franciacorta Risotto_22

*Carnaroli Rice, Beetroot Juice, Grana Padano,
Sparkling Wine and Shallot Reduction*



Crustaceans & Lime Risotto_25

*Carnaroli Rice, Market Crustaceans
(subject to availability) and Lime*

Pasta

Spaghetti_22

*Fresh Egg Pasta
Cooked in Fish-Crustaceans Broth,
Market Fish Loin, Cherry Tomatoes and Parsley*

Tagliatelle_20

*Fresh Egg Pasta
Cooked in Vegetable Broth,
Light Cream, Sweet Onion, Guanciale DOP and Black Truffle*



Market Fish

(Subject to availability)

Marinated_22

*Raw Marinated Fish with Ruby Red Grapefruit,
Mango, Ginger and Cilantro Micros*

Acquapazza_25

*Pan-Seared Loin, Fish and Crustaceans Broth,
Taggiasca Olives, Cherry Tomatoes, Oregano, Garlic and Parsley*

Oven-Baked Loin_25

Baked Loin with Oregano, Garlic, Sumac and Violette Potatoes

Meat

Entrecôte_37

Beef Aged a Minimum of 50 Days, Aromatic Wood Smoked, Served with Potato Chips

Iberian Presa (Acorn-Fed)_25

Grilled, with Muscatel Reduction and Violette Potato Chips

Wayne's Burger_20

*250 g Beef, Aged Cheese, Crispy Guanciale DOP,
Fried Egg, Sunflower Micros, DOCK Sauce and Potato Chips*

Desserts

Tiramisù Mascarpone Cream, Savoiardi and Salted Chocolate Shard_7
Bóveda Dark Belgian Chocolate Semi-Sphere with the Ice Cream of the Day_8

 *Tart* Crunchy Almond and Raspberry_8



Drinks

Aperitifs_6

Gran Barquero Vermouth (White or Red)
Bicicleta Campari, White Wine
Americano Campari, Red Vermouth, Soda
Mudslide Vodka, Kahlúa, Baileys

AperiCocktails_10

Gin&Tonic Hendrick's, Premium Tonic
Espresso Martini Coffee, Vodka, Kahlúa
Flat White Martini Baileys, Vodka, Coffee
Negroni Hendrick's, Vermouth, Campari
Black russian Vodka, Kahlúa,
Margarita Tequila, Cointreau, Lime, Salt
Mojito Ron, Mint, Soda
Caipirinha Cachaça, Lime, Soda
Moscow Mule Vodka, Ginger Beer, Lime
London Mule Hendrick's, Ginger Beer, Lime
Dark'n Stormy Ron, Ginger Beer, Lime
El Diablo Tequila, Cassis Cream, Ginger Beer, Lime
Long Island Ron, Vodka, Tequila, Cointreau

Soft Drinks

Still Water AUA 2
Sparkling Water AUA 2, 5
Coca Cola o Coca Cola Zero 3, 5
Ginger Beer 3, 5
Tinto de verano 3, 5

Beers

Estrella de Galicia 3, 5
Estrella de Galicia 0,0 3, 5

Artesanal

Dos Mares IPA, 6
Dos Mares PALE ALE, 6
Dos Mares RED ALE, 6
Dos Mares PILSNER, 6
Dos Mares GLUTEN-FREE 6

Wine

White

Finca La Cañada Verdejo, Montilla 3, 5 / 23
Cloe Chardonnay, Ronda 4, 5 / 28
Destellos Palomino, Cádiz 6 / 38
Merayo Godello, El Bierzo 4 / 25
Chablis 1 Cru Colette Gros, Borgoña 60
César Espinosa Blanco Balbaína, Cádiz 35
Leirana Genoveva Albariño, Pontevedra 48

Red

Encaste Tempranillo, Sirah, Ronda 3, 5 / 23
La Esencia Tintilla, Palomino, Cádiz 6 / 38
Semele Crianza Ribera, Valbuena 4 / 24
Altún Colección Parcelas, Rioja, Alavo 5 / 29
De Nariz Terroir Monastrell, Yecla 6 / 38
Payoya Negra Tintilla, Ramè, Sirah, Ronda 39
Vizcarra Torralvo Ribera, Burgos 60

Rosè

Dos Flamencos Granada 5 / 28
Pin Pilin Pauxa Navarra 35

Sparkling Wine

G1, Brut Nature, Montilla 37
Cloe Brut Nature, Ronda 39
De Nariz Cava Rosado, Yecla 32
Pol Roger Champagne Brut Reserve 90

Fortified Wine

Amontillado Montilla 6
Pedro Ximénez Montilla 4, 5
Sauternes Chateau Levant 6

Coffee

Espresso, Solo, Americano 2
Cortado, Latte 2, 5
Cappuccino 3
Shakerado Coffee 3, 5
Tea & Infusions 2, 5