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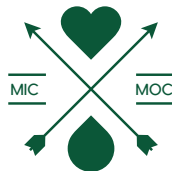
WHO ARE WE?

“ A couple thinks about a place. She is vegan, sporty. He, creative, glutton and wine lover.

The meeting point: Tarifa and its nature. The sea.
The idea of a place where we all can enjoy tasty, fun dishes in a relaxing atmosphere.

Local, fresh homemade food. Taking care of the environment and ourselves.

Slow food. Welcome!”



IMPORTANT

“ If you are in a hurry, we are not your best option. All our dishes are prepared under request, fresh, from the bases. We respect cooking times and service.

SLOW FOOD.

Take your time to enjoy it. We do it as well to offer you our best. ”



Little dishes to share

Mezze Culture

- 6 € Homemade local french fries, cajun bbq sauce 🌾 🌿 🧴
- 7 € Arabic bread | Roasted seasonal veggies, pistachio pesto, zataar, feta cheese or plant-based parmesan cheese 🌾 🥛 🍷 🍷
- 8 € Bravas | of potato and sweet potato with spicy romesco sauce and vegan herbal sauce 🌾 🌿 🍷 🍷
- 8 € Stuffed mushrooms | vegetables, almonds, smoked cheese, local honey 🌾 🥛 🍷
- 8,5 € Croquetas | of confited codfish. Sweet potato alioli 🌾 🥛 🍷 🐟 🍷 🍷 🍷
- 8,5 € Croquetas | of carrots, leeks, dates. sweet potato alioli 🌾 🥛 🍷
- 8,5 € Hummus | grilled today's vegetables hummus (seasonal). cream of tahini and naan bread 🌾 🍷
- 9,5 € Gyozas | with prawns from cadiz. Ginger, tougarashi, ponzu sauce 🌾 🍷 🍷 🐟 🍷 🍷 🍷 🍷 🍷
- 9,5 € Crispy langoustines | Zumac, sweet chili sauce 🌾 🍷 🍷 🐟 🍷 🍷
- 11 € Grilled langoustines in rocoto and lime | Pumpkin, coconut, and coriander sauce 🌾 🍷 🐟 🍷 🍷
- 13 € Local red tuna tataki | Hattori hanzo cut 🌾 🍷 🐟 🍷 🍷

Salads

- 14 € Goat cheese salad 🥛 🍷 🍷
Mix of lettuce, tomatoes, nuts, berries, grenade vinaigrette. homemade cured vegetables and sprouts
- 14 € Thai salad 🍷 🍷 🍷 🍷 🍷
Green leaves, cabbage, cucumber, cherry tomatoes, sprouts, mango, seaweed, langoustines, subtle dressing of tamarind, peanuts and sweet chili sauce
🌾 🍷 🍷 🐟 🍷 🍷 🍷
- 15 € "Andalucian" cesar salad
Confited countryside chicken, roasted romana lettuce, local cheese, lemony "gremolatta" bread crumbs



* ALL OUR SALADS CAN BE PREPARED VEGAN WAY: tofu, lotus flower, asparagus, wok sautéed veggies, bamboo, mushrooms.



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Woks



RED CURRY 🌿 🍷 🍄 🍵 🐟 🍴 🍷 📏
 Shitake mushrooms and vegetables. Bamboo, coconut milk, lemongrass. Served with Basmati rice.

CHICKEN 18 €
 PRAWNS 🍤 19 €
 VEGAN/VEGETARIAN 17 €

PAD THAI 🍳 🌿 🍷 🍄 🍵 🐟 🍴 🍷
 Rice noodles and sautéed veggies. Egg, sprouts, tofu. Soy sauce, lime, tamarind and peanuts.

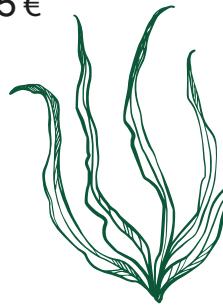
CHICKEN 17 €
 PRAWNS 🍤 18 €
 VEGAN/VEGETARIAN 16 €

NASI GORENG OF BIO BLACK RICE 🍳 🌿 🍷 🍄 🍵 🍷 🍷 🍷
 Seasonal veggies, chilli, ginger, eggs, crispy onions, roasted sesame seeds.

CHICKEN 16 €
 PRAWNS 🍤 17 €
 VEGAN/VEGETARIAN 15 €



MAIN COURSES



15 € **COUNTRYSIDE SEASONED CHICKEN BURGER** 🍷 🌿 🍷 🍄 🍵 🍷 📏
 Mix of lettuce, tomato, cured onion, smoked mozzarella. Homemade french fries and BBQ sauce

14 € **ECO VEGGIES AND CEREAL BURGER** 🍷 🌿 🍷 🍄
 Cured vegetables Japanese style, sprouts. Homemade French fries. Ponzu vegan mayonnaise. With smoked mozzarella or Vegan cheese

18 € **CHICKEN 'MOZARABE' STYLE IN A CRUST OF BLACK OLIVES AND HERBS**
 Cream of vegetables in Masala. Basmati rice 🍷 🌿 🍷 🍄 🍷 🍷 🍷

14 € **BLACK RICE** (minimum 2 people) Estimated cooking time 30 min.
 per person Cuttlefish, squid, prawns, clams and asparagus 🌿 🍴 🍷 🐟 🍴 🍷

18 € **RICE WITH RED TUNA FROM TARIFA** (minimum 2 people) cooking time 30 min.
 per person Cuttlefish, squid, prawns, seaweed 🌿 🍴 🍷 🐟 🍴 🍷 🍷

23 € **MONKFISH MEDITERRANEAN VINDALOO. PRAWNS, CLAMS, WAKAME.**
 Seasonal vegetables. bamboo, asparagus 🌿 🍴 🍷 🐟 🍴 🍷 📏

24 € **GRILLED RED TUNA FROM TARIFA**
 Wok sautéed vegetables and potatoes. Teriyaki sauce 🌿 🍷 🍄 🍷 🐟





KIDS MENU

- HOMEMADE NUGGETS WITH FRENCH FRIES AND/OR SAUTÉED VEGGIES 8,5 €
- WOK OF RICE NOODLES WITH CHICKEN AND/OR SAUTÉED VEGGIES 8,5 €

DOG'S MENU

5 € DOG'S DISH OF THE DAY
 The proceeds from this dish will be donated to the Los Barrios dog shelter.

SWEETS

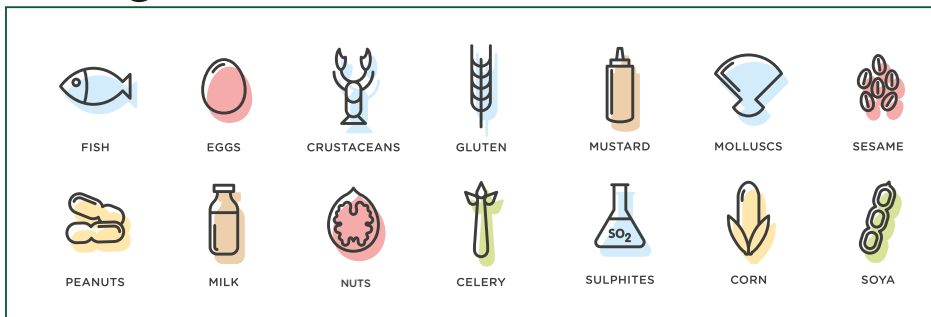


- 7 € CREAMY BELGIAN CHOCOLATE MOUSSE, 70% DARK
 Roasted nuts and berries
- 7 € CHEESECAKE BAKED AT LOW TEMPERATURE
 Vanilla from Madagascar, Palo cortado wine.
 Mango-confited pumpkin and saffron sauce
- 8 € AVOCADO PIE WITH LIME AND COCONUT
 Crunchy dark chocolate and roasted seeds

Bread

** ARTISANAL BREAD, LOCAL OLIVES, FLAVOURED BUTTER OR VEGGIE DIP 3 €

Allergens



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PLEASE inform your waiter if you have any food intolerances or allergies.

