



MENU



CALACHICA

EXPERIENCES AND TERMS

Our menus have been created as a celebration of gastronomy: balanced, fresh, and nuanced recipes, crafted with the highest quality ingredients. Each offering is designed to share unique and exclusive moments in a legendary spot in Cádiz. If you haven't experienced them yet, join us and let yourself be surprised.

- Reservation Confirmation and Cancellation Policy

To ensure everything runs smoothly, menus must be confirmed 5 days in advance. The confirmed number of guests will be the number we prepare and invoice, according to your request sent by email to eventos@calachica.es, with a 72-hour window to make changes. Cancellations within this period will receive a refund of the deposit. After that, 50% of each absent menu will be charged. A 30% deposit of the estimated total is required to confirm the reservation, payable to the account number provided in the quote. Menu service duration will be 90 to 120 minutes, depending on the kitchen's pace.

- Our menus include

During lunch or dinner service, the following are included: beer, house wine, soft drinks, and water, for a duration of 90 minutes from the first course being served. If you wish to try a different wine, you may do so by paying the difference from the house bottle. Bread, breadsticks, and table service are also included. Pre-event drinks are not included, as these are considered appetizers and have different costs and services, which can be consulted.

Supplements for allergens, intolerances, or special requests may apply.

- Number of guests

- For seated menus: minimum 8 people, up to 150 (weather permitting)
- For finger food menus: minimum 25 people, up to 300 (weather permitting)
- For event menus: minimum 25 people; see event dossier for details

- We adapt to you

We know every experience is unique. If you want to customize your menu or change a dish, we'll be happy to create something tailored for you. We offer gluten-free, lactose-free, vegetarian, and healthy options. All our menus indicate allergens according to regulations.

- Drinks, cocktails & music

Your celebration can include DJs and live performances, so the magic of the night can flow to the rhythm of the Atlantic.

- Open bar

You can add an open bar with cocktails and soft drinks from our menu:

€22 + 10% VAT per person for 2 hours, or €28 + 10% VAT per person for 3 hours

Each additional hour: €10 + 10% VAT per person

- Audiovisual equipment

We provide wireless microphones and screens for playing multimedia files. We have a stage with stunning views and a bar that can independently serve your guests. The fee also includes technical assistance: €500 + 21% VAT per hour.

- Decorate your event

Table arrangements, additional decoration, or musical ambiance can be customized according to the budget.

ALLERGENS

Gluten 1 / Crustaceans 2 / Eggs 3 / Fish 4 / Peanuts 5 / Soy 6 / Dairy 7
Dairy 7 / Tree Nuts 8 / Celery 9 / Mustard 10 / Sesame Seeds 11 / Sulfur Dioxide and Sulphites 12
Lupin 13 / Molluscs 14

FINGER MENUS (STANDING)

FINGER MENU PIPA 2.1

*INCLUDES DRINKS: BEER, SOFT DRINKS
WHITE/ROSÉ/RED WINE, AND WATER*

- SHRIMP SALAD (A-2-3-6-12)
- RED SCORPIONFISH PÂTÉ BASKET (A-1-3-4-6-7-9-12)
- GLASS OF CONFIT COD, PIQUILLO PEPPER CREAM AND ORANGE (A-4-7)
- KING PRAWN AND BACON SKEWER (A-2-6-12)
- MARINATED CHICKEN SKEWER (A-1-3-7-10-12)
- LEMON SWORDFISH TACOS (A-1-3-4)
- CREAMY STEW CROQUETTES (A-1-3-7-9)
- MINI SANDWICH WITH PRINGÁ (A-1-9)
- MINI CHEESEBURGER (A-1-7)

DESSERT

- ASSORTED FRENCH PASTRIES (A-1-3-5-6-7-8)

€39.00+10%VAT
PER PERSON

INTERCHANGEABLE APPETIZERS MENU PIPA (2.1) AND PIPO (2.1)

*Maximum of two substitutions per menu

TUNA SALAD BASKET (A-1-3-4-7)

SARDINE RILLETTE BASKET WITH CURRY (A-1-3-4-7-10)

SPICY TUNA WITH AVOCADO BASKET (A-1-3-4-7)

TARAMA AND SHRIMP CHIPS (A-2-4-12)

MINI BEEF CARPACCIO AND COMTÉ CHEESE SKEWERS (A-7)

MINI PRAWN AND AIOLI SANDWICH (A-1-2-3)

CHICKEN CURRY YAKITORO (A-1-6-10)

CHICKEN AND MUSHROOM YAKITORI (A-1-6)

CHICKEN MEATBALL YAKITORI (A-1-3-6)

SALMON CURRY SKEWERS (A-4-10)

SQUID SKEWERS WITH GARLIC AND BASIL (A-14)

VIETNAMESE-STYLE STUFFED BABY SQUID (A-4-5-6-14)

DATES AND BACON SKEWER

CHISTORRA PUFF PASTRY (A-1-3-7-12)

FINOCCHIONA PUFF PASTRY (A-1-3-7-12)

SALMON AND POPPY SEED PUFF PASTRY (A-1-3-4-7)

FRIED PORK AND SHRIMP RAVIOLI (A-1-2-3-6)

SHRIMP FRITTERS (A-1-2-3)

COD FRITTERS (A-1-3-4)

MINI MEAT AND TARRAGON EMPANADAS (A-1-3-7)

FINGER MENUS (STANDING)

FINGER MENU PIPO 2.1

*INCLUDES DRINKS: BEER, SOFT DRINKS
WHITE/ROSÉ/RED WINE, AND WATER*

- CHEESE CONE, FENNEL SAUSAGE AND
CHICLANA PORK CRACKLINGS (A-1-7)
- MICUIT AND NOUGAT MOUSSE BASKET (A-1-3-6-7-8-12)
- SHRIMP SALAD (A-2-3-6-12)
- TRUFFLED BLUEFIN TUNA SPOON (A-4-6)
- MARRIAGE TOAST (A-1-4)
- MARRIAGE GILDA (A-4-12)
- ROBUST KING PRAWNS (A-1-2-4-6-14)
- CREAMY STEW CROQUETTES (A-1-3-7-9)
- MINI SMOKED TUNA SANDWICH WITH RATATOUILLE (A-1-4)
- KING PRAWN AND BACON SKEWER (A-2-6-12)
- IBERIAN PORK SHOULDER AND PORTOBELLO SKEWER WITH CHIMICHURRI (A-12)
- ROTEÑA-STYLE SEA BASS CASSEROLE (A-4)

DESSERT

- ASSORTED FRENCH PASTRIES (A-1-3-5-6-7-8)

46,00€+10%VAT
PER PERSON

SEATED MENUS

MENU 01: THE CALACHICA PLAN 1.1

*INCLUDES DRINKS: BEER, SOFT DRINKS
WHITE/ROSÉ/RED WINE, AND WATER*

SHARED PLATES (TO SHARE)

- SEASONED CÁDIZ POTATOES AND PICKLED TUNA (A-4-12)
- RED SCORPIONFISH PÂTÉ WITH LIME MAYONNAISE (A-1-3-4-6-7)
- IBERIAN HAM CROQUETTES (A-1-3-7)
- FRIED GOAT HORN PEPPERS WITH BURRATA, GREEN PEPPER OIL AND PISTACHIOS
- CHESTNUT PORK MILANESE NAPOLITANA STYLE (A-1-3-7)
- RIGATONI WITH BRAISED BEEF CHEEKS AND PAYOYO CHEESE CREAM (A-1-3-7-9)

INDIVIDUAL DESSERT

- CARAMELIZED FRENCH TOAST WITH CRÈME ANGLAISE (A-1-3-7)

41,00€+10%VAT
PER PERSON

SEATED MENUS

MENU 02: CALALINDA 2.1

*INCLUDES DRINKS: BEER, SOFT DRINKS
WHITE/ROSÉ/RED WINE, AND WATER*

SHARED PLATES (TO SHARE)

- SHRIMP SALAD (A-2-3-6-12)
- GRAVLAX SALMON, TARTAR AND ROCK&ROLL PICADILLO (A-3-4-6-10-12)
- SPIDER CRAB PÂTÉ WITH CITRUS MAYONNAISE (A-1-2-3-6-7)
- IBERIAN HAM CROQUETTES (A-1-3-7)
- FRIED CROAKER TACOS WITH TARTAR SAUCE (A-1-3-4-6-10-12)

INDIVIDUAL MAIN COURSE (CHOICE OF ONE)

- BRAISED BEEF CHEEKS WITH BUTTERED MASHED POTATOES (A-7-9-12)
- GRILLED SEA BREAM LOIN BASQUE STYLE WITH SMASHED POTATOES (A-4-12)

INDIVIDUAL DESSERT

- MERINGUE GLASS WITH RED FRUITS (A-3-4-7)

46,00€+10%VAT
PER PERSON

SEATED MENUS

MENU 03: PLAYALINDA 3.1

*INCLUDES DRINKS: BEER, SOFT DRINKS
WHITE/ROSÉ/RED WINE, AND WATER*

SHARED PLATES (TO SHARE)

- COOKED WHITE SHRIMPS (A-2-12)
- IBERIAN BELLOTA LOIN CANE 100% RESERVE (A-1-6)
- SPIDER CRAB PÂTÉ WITH CITRUS MAYONNAISE (A-1-2-3-6-7)
- TARANTELLA SEMI-CURED HAM WITH SMOKED OIL (A-4-12)
- FRIED SQUID WITH AIOLI (A-1-3-14)

INDIVIDUAL MAIN COURSE (CHOICE OF ONE)

- IBERIAN PORK SHOULDER WITH CONFIT PIQUILLO PEPPERS AND POTATOES
- ROTEÑA-STYLE SEA BASS LOIN (A-4)

INDIVIDUAL DESSERT

- TIRAMISU (A-1-3-6-7-8)

49,00€+10%VAT
PER PERSON

SEATED MENUS

MENU 04: AGUALINDA 4.1

*INCLUDES DRINKS: BEER, SOFT DRINKS
WHITE/ROSÉ/RED WINE, AND WATER*

SHARED PLATES (TO SHARE)

- BELLOTA HAM “CUMBRES MAYORES” HAND-SLICED (A-1)
- COOKED WHITE SHRIMPS (A-2-12)
- GRAVLAX SALMON, TARTAR AND ROCK&ROLL PICADILLO (A-3-4-6-10-12)
- FOIE MICUIT TERRINE WITH NOUGAT MOUSSE AND PINE NUTS (A-1-3-6-7-8-12)
- FRIED SQUID WITH TARTAR SAUCE (A-1-3-6-10-12-14)
- ALMADRABA TUNA TRIO: SASHIMI, TATAKI AND SEMI-CURED (A-1-4-6-11-12)

INDIVIDUAL MAIN COURSE (CHOICE OF ONE)

- SELECT BEEF LOIN WITH CONFIT PIQUILLO PEPPERS
- BUCATINI PASTA WITH HALF LOBSTER IN CREAM SAUCE (A-1-2-3-7-12)

INDIVIDUAL DESSERT

- JEREZ “BORRACHÍN” DESSERT (A-1-3-8-12)

66,00€+10%VAT
PER PERSON

CALACHICA