



mojama beach

chiringuito con alma

LA BARROSA · CÁDIZ · SINCE 2014 · MENU



01 · BY HAND

BEACH FOOD

Beachside street food to eat with your hands and your feet in the sand.

GILDAS SOBRE RUEDAS <i>Classic olive, anchovy and guindilla pepper skewers over crunchy potato chips.</i> FISH · SULPHITES	8
MENOS DRAMA Y MÁS MOJAMA <i>Wild almadraba bluefin tuna mojama with almonds and EV00. The bite that names the house.</i> NUTS · FISH	16
EL REGRESO DE LA ENSALADILLA PICANTE <i>Creamy Spanish potato salad with mayo, lettuce and a chilli kick. A recipe by Juana, back on the menu after a year away — and she is not telling us the secret.</i> EGG · SULPHITES	13
CROQUETAS DE CHIPIRONES <i>Baby squid in its ink. Dark, melting and up to no good.</i> GLUTEN · MOLLUSCS · EGG · DAIRY	13
BOMBA DE CARRILLADA <i>Two mini brioche burgers of slow-braised pork cheek with our secret mayo.</i> GLUTEN · NUTS · DAIRY · SOY · SULPHITES	12
DELICIAS DE POLLO <i>Marinated chicken breast with our kimchi sauce.</i> GLUTEN · CRUSTACEANS · FISH · SOY · SULPHITES	15
NACHOS DE PISTO CON HUEVO <i>Crunchy nachos, homemade ratatouille, payoyo cheese cream and a fried egg.</i> EGG · DAIRY · SULPHITES	16
CROQUETAS DE JAMÓN <i>With real cured ham and quantum-level creamy centre.</i> GLUTEN · EGG · DAIRY · CRUSTACEANS · SOY · MUSTARD · TRACES OF FISH & MOLLUSC	12



02 · RAW BAR

TUNA UNDRESSED

Red, wild, almadraba and bare. No tricks, no fire: pure flavour.

AJO COCO <i>Wild bluefin tuna cubes and shaved grapes over coconut ajoblanco.</i> GLUTEN · NUTS · FISH · SULPHITES	21
CEVICHE ATREVIDO <i>Our classic wild bluefin tuna ceviche with mango and cold avocado cream.</i> FISH · DAIRY · SULPHITES	23
TARTAR <i>Wild bluefin tuna tartare with papaya, chives and a hint of habanero.</i> FISH	24



03 · GREEN

VEG WITH FLAIR

Neither meat nor fish. But with more swing than a tanguillo.

HUMUS DE ZANAHORIAS ALIÑADAS <i>100% Andalusian veganism.</i> SESAME · SULPHITES	13
ENSALADA 3 TOMATES <i>Three tomatoes from Conil, sun-dried and cherry, with tuna belly, black olives and red onion.</i> FISH · SULPHITES	15

You don't post the sunset, you watch it.

— Mojama Beach —



04 · THE FRY SHOP

FRIED & REBEL

Crispy, golden and ruleless. If it leaves no mark on the paper, it isn't proper fried fish.

TORTILLITAS DE CAMARONES <i>Shrimp fritters. Free of drama and nonsense.</i> GLUTEN · CRUSTACEANS · EGG	3 ea.
CHOCOS <i>Cuttlefish with its-ink aioli.</i> GLUTEN · SOY · MOLLUSCS · FISH	15
BOQUERONES <i>Anchovies with lemon salt. Small, brave and crisp to the bone.</i> GLUTEN · FISH	14
CAZÓN EN ADOBO <i>Marinated dogfish. The classic, but happier than ever.</i> GLUTEN · FISH · SULPHITES	14
SURTIDO DE PESCAÍTO <i>Cuttlefish, dogfish and anchovies. Sharing is living.</i> GLUTEN · MOLLUSCS · FISH · SULPHITES	16
FISH & CHIPS <i>Fried megrim with chips and coriander mayo. The fish & chips that went Andalusian.</i> GLUTEN · FISH · SULPHITES	15



05 · ON THE GRILL

BARBATE IN FLAMES

Fish with character, straight from the sea to the plate.

ATÚN CON HUEVOS <i>Wild bluefin tuna loin, chips and G&C eggs. A serious dish with a cheeky name.</i> FISH · EGG	25
CALAMAR DE POTERA <i>Grilled squid over a Conil tomato with oil and salt.</i> MOLLUSCS	21
ATÚN A LA PLANCHA, SIN DRAMAS <i>Grilled tuna tarantelo with an honest piriñaca and seaweed aioli.</i> FISH · SOY · SULPHITES	23



06 · THE BARBECUE

MEAT INSTINCT

Meat cooked right and no regrets. Here hunger rules.

HAMBURGUESA DE CHULETA MADURADA <i>200 g grilled dry-aged beef in brioche with cheddar, buffalo sauce and fresh lettuce.</i> GLUTEN · EGG · SOY · DAIRY · SULPHITES	18
BLACK ANGUS <i>250 g of grilled American beef, no bad vibes.</i>	26
PLUMA DE CERDO IBÉRICO <i>Grilled Iberian pork with chips and Cádiz-style chimichurri.</i> SULPHITES	24
ABÁNICO IBÉRICO BAJA TEMPERATURA <i>Low-temperature Iberian pork with potatoes and green mojo.</i> SOY · SULPHITES	23

the good stuff doesn't end with dessert

Mojama stays open in the memory.

Our wild almadraba bluefin tuna is from Gadira, from the Almadraba of Cádiz, using the sustainable trap method. All fish served raw, semi-raw or marinated is frozen at −20 °C for at least 24 h (Royal Decree 1420/2006, anisakis prevention).

BREAD SERVICE €2 PER PERSON · PRICES INCLUDE 10% VAT