mojama beach

#chiringuitoconalma

@mojamabeach mojama beach

🔪🔥 BEACH FOOD

👉 Our kind of street food — beach style.
Quick, tasty bites with no rules. To share (or not),
hands on the table and feet in the sand.

💔 LESS DRAMA, MORE MOJAMA 🎭

Cured wild bluefin tuna (almadraba-style) with almonds and extra virgin olive oil.

15

NAUGHTY PRAWN SALAD

Creamy potato salad with prawns and crunchy corn with chilli — it bites, but you'll like it.

10

🖤 BABY SQUID INK CROQUETTES

Dark, creamy and ready to stir things up.

12

🧨 CHEEKY BURGERS

A brutal duo of mini brioche burgers filled with slow-cooked pork cheek and our secret mayo. Two bites of pure Cádiz on steroids — tender, bold, and dangerously addictive.

12

🐥 CHICKEN DELIGHTS 🐥

Marinated chicken breast bites with our house-made kimchi sauce.

14

RATATOUILLE NACHOS & EGG

Crispy nachos with homemade pisto (Spanish ratatouille), Payoyo cheese cream and a fried egg — yes, from Cobardes y Gallinas.

🍅🧀😎

16

🍖 HAM CROQUETTES

Made with real ham and quantum-level creaminess inside.

10

Bread Service €2 per person
Prices include 10% VAT.

🥬🎨 VEGGIES WITH STYLE

No meat, no fish — just flavour and flair. More charm than a tanguillo in full swing.

🥕 MARINATED CARROT HUMMUS

100% Andalusian vegan vibes.

12

3-TOMATO SALAD

Three kinds o tomatoes, from Conil, sun-dried and cherry tomatoes, with black olives and red onion.

🍅🍅🍅

14

TUNA, BARE AND WILD

Wild red almadraba tuna, served raw and honest. No tricks, no fire — just pure flavour, as it was born.

🥥 AJO COCO

Wild almadraba bluefin tuna cubes and sliced grapes over coconut ajoblanco.

19

BOLD CEVICHE

Our signature wild almadraba bluefin tuna ceviche 🐟 with mango 🥭 and chilled avocado cream 🥑

22

TARTARE

Wild almadraba bluefin tuna tartare with papaya, chives and a hint of habanero.

23

Bread Service €2 per person
Prices include 10% VAT.

🐠 FRIED & REBELLIOUS

Golden, crispy and totally unruly. If it doesn't leave a mark on the paper, it's not real pescaíto frito.

🐙 CHOCOS

Fried cuttlefish with its own ink aioli.

15

ANCHOVIES

With lemon salt.

Small, bold, and crispy to the bone — little rebels from the sea.

14

🦈 MARINATED DOGFISH

A fearless classic.

The one you've always loved — just happier than ever.

14

🥣 FRIED FISH MIX

Cuttlefish, marinated dogfish and anchovies.

Sharing is living — and this plate knows it.

16

🎣 FISH & CHIPS

Fried gallo fish with fries and cilantro mayo.

The classic that moved south and asked for Andalusian citizenship.

15

Bread Service €2 per person
Prices include 10% VAT.

🔥 BARBATE ON FIRE

👉 Fish with personality — straight from the sea to your plate, no shortcuts, no disguises.

🍳 TUNA & EGGS

Wild almadraba bluefin tuna tenderloin with fries and Cobardes y Gallinas eggs. A bold dish with a cheeky name — not for the faint of hunger.

25

CUTTLEFISH MEATBALLS

Homemade, with prawns, fries and a rich seafarer's sauce.
Bring a spoon and bread — non-negotiable.

18

TUNA WITHOUT ~~BALLS~~

Grilled almadraba bluefin tuna tarantelo, served with an honest piriñaca and a seaweed aioli — for those who like a bit of company.
Because not every dish needs an egg to make a statement.

23

GADITAN FRUTTI DI MARE

Fresh tagliatelle with a rich carabinero sauce, cuttlefish and prawns.

21

🥩 CARNIVORE INSTINCT

👉 Meat, cooked just right — no regrets. Here, hunger calls the shots.

🍔 DRY-AGED RIBEYE BURGER

200g grilled burger on brioche bun with cheddar cheese, buffalo sauce and fresh lettuce.

18

GRILLED IBÉRICO PORK ABANICO

Chargrilled, served with fries and our Gaditano chimichurri.

19

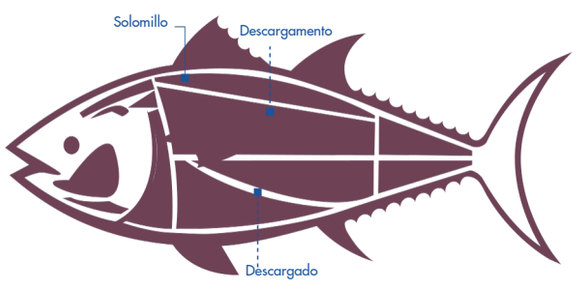
SLOW-ROASTED IBÉRICO PLUMILLA 🐖

Served with fries and green mojo sauce.

22

Bread Service €2 per person
Prices include 10% VAT.

Our Wild Almadraba Bluefin Tuna



Gadira is our sole supplier of wild bluefin tuna. Their tuna comes from the almadraba of Cádiz and is caught using this traditional and sustainable fishing method.

ANISAKIS PREVENTION

All fish intended to be served raw, semi-raw or marinated at Mojama Beach is previously frozen at a temperature equal to or below –20ºC for at least 24 hours, in accordance with Royal Decree 1420/2006 of December 1st, on the prevention of Anisakis parasite in seafood products served in food establishments.