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DESSERTS

WILLY'S TEMPTATIONS

Roasted pineapple
(with spiced ice cream)

Cheese delight
(wood-fired baked)

Genuine after eight
(with the aroma of irresistible mint)

Original Choco
(a fusion of history and art)

Tofee cream
(a transformation in taste)

Cookie illusion
(Irresistible memories)

Warm banoffee
(my way)

Flan
(Inspiration and creation)

Custard with sugar glass
(Memories of childhood)

Piñonate curd
(Flavors of honey)

Heavenly caramel custard
(Tradition since 1975)

Rice pudding
(With a touch of lime and cinnamon)

Brownie
(Something more than usual)

Willy 1975
(Discover the true temptation of Willy)

Fried milk
(Something more than milk)

— 6€ —



1. GLUTEN



2. HUEVOS



3. LÁCTEOS

4. FRUTOS
CON CÁSCARA

5. CACAHUETES



6. SÉSAMO



7. SOJA



8. APO



9. MOSTRIZA



10. ALTRAMUCES



11. SULFITOS



12. PESCADO



13. MOLUSCOS



14. CRUSTÁCEOS

NOTA INFORMATIVA EU Nº 1169/2011
Los comensales pueden solicitar al personal de este establecimiento información sobre los productos alimenticios que pueden provocar alergias o intolerancia alimentaria. Los alimentos se identifican de la siguiente manera: 1-2-3-4-5-6-7-8-9-10-11-12-13-14 según los alérgenos en cuestión.



MENUS

Seafood menu •

Minimum order 2 people.

Course includes the following classic-style dishes:

Toast with garlic mayonnaise and tomato, salted fish salad, fried fish, fish casserole, fideuá (noodle paella) or arroz a banda (rice cooked in fish stock), dessert and coffee or herbal tea.

Drinks not included.

Course: 48€ Per Person

• Allergens: 1-2-12-13-14

Willy's Grill •

Minimum order 2 people.

Course includes the following dishes:

Prawn skewers, crunchy spinach salad, grilled octopus, premium meat selection, dessert and coffee or infusion.

Drinks not included.

Course: 48€ Per Person

• Allergens: 1-2-12-13-14

Service, appetizer, artisan bread, and breadsticks 2.80€

Extra artisan bread 0.80€

• Allergens: 1-3-4-5-6

Gluten free bread eco bakery 3.60€

ORDER YOUR SPECIAL DISH

WEGY

For vegans and vegetarians,
gluten-free for intolerances and cravings.
WE COOK FOR YOU

• Please refer to the allergen information at the end of this menu



COLD STARTERS

| | 1/2 Portion | Portion | Allergens |
|--|-------------|-------------|------------------|
| Acorn-fed Iberian ham  <i>Cinco Jotas</i> | 16€ | 28€ | |
| Acorn-fed pork loin  <i>Cinco Jotas</i> | 16€ | 28€ | |
| Mature cheese D.O. Cádiz in lard or paprika • | 10€ | 16€ | 3 |
| Larded tuna • | 10€ | 18€ | 1-7-11-12 |
| Red scorpion fish pie • | 10€ | 18€ | 2-3-12 |
| Oliver salad with prawns and tuna cream • | 10€ | 18€ | 2-3-12 |
| Goose liver paté and crispy duck ham • | | 16€ | 1-7 |
| | | p/u. | Allergens |
| Anchovy toast on olive tapenade • | (Un) | 3.50€ | 1-12 |
| Smoked sardine toast with vegetable caponata • | (Un) | 3.50€ | 1-12 |

HOT STARTERS

| | | p/u. | Allergens |
|---|-------------|-------------|------------------|
| Stuffed anchovies • | (Un) | 2.50€ | 1-2-7-12 |
| Codfish balls in Pil Pil sauce • | (Un) | 2.50€ | 1-2-11-12 |
| Prawn fritters • | (Un) | 2.50€ | 1-2-11-14 |
| Gourmet croquettes • | (Un) | 2.00€ | 1-2-3-8-13-14 |
| (Carabinero shrimp, cuttlefish, codfish, stew, ham, free-range chicken) | | | |
| | 1/2 Portion | Portion | Allergens |
| Grilled artichoke or PX | 12€ | 19€ | |
| Artichokes and king prawn tempura • | 10€ | 18€ | 1-2-3-7-11-14 |
| Grilled octopus • | | 26€ | 13 |
| Galician-style octopus • | | 26€ | 13 |
| Fried eggs, potatoes and iberian ham • | 10€ | 18€ | 2 |
| Scrambled eggs, young garlic, mushrooms, prawns and ham • | | 18€ | 2-11-14 |
| Scrambled eggs with sea asparagus and nettles • | | 22€ | 1-2 |
| Garlic prawns or in pil pil sauce • | | 18€ | 11-14 |

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WEGY 1975

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WILLY'S FRIED DISHES

| | 1/2 Portion | Portion | Allergens |
|----------------------------|-------------|---------|--------------|
| Diced codfish • | 10€ | 18€ | 1-12 |
| Cuttlefish cubes • | 10€ | 18€ | 1-2-11-12-13 |
| Squid rings • | 10€ | 18€ | 1-13 |
| Anchovies • | 10€ | 18€ | 1-12 |
| Red mullet • | 10€ | 18€ | 1-12 |
| Baby squid • | 10€ | 18€ | 1-13 |
| Fried snaillocks anemone • | 11€ | 20€ | 1-13 |

SALADS AND SEASONS

| | Portion | Allergens |
|---|---------|---------------|
| Burrata Caprese Salad • | 20€ | 1-2-3-11 |
| Warm marinated partridge salad • | 22€ | 11 |
| Retinto Roast Beef Salad with mustard and honey • | 18€ | 9-11 |
| Three-flavour octopus, a great combination • | 22€ | 2-4-11-13 |
| Roasted peppers with bonito fish filet • | 18€ | 11-12 |
| Melted cheeses with crunchy spinach and king prawns • | 18€ | 2-3-4-7-11-14 |
| Marinated salmon, avocado and vinaigrette • | 18€ | 11-12 |
| Traditional salad • | 16€ | 2-11-12 |
| Grilled vegetables with fine herbs | 18€ | |
| Salmorejo (tomato, garlic and bread purée) with mojama (salt-cured tuna) and pine nuts or with iberian ham and boiled egg) • | 12€ | 1-2-11-12 |
| Gazpacho andaluz z (cold tomato and vegetable soup) • | 10€ | 1-7-11 |

TARTAR • CARPACCIO • CEVICHE • TATAKI

| | Portion | Allergens |
|-------------------------------|---------|-----------------|
| Tuna with an asian touch • | 28€ | 4-6-7-12 |
| Tuna tartar • | 24€ | 2-3-6-7-11-12 |
| Tuna filet tartar • | 28€ | 2-3-6-7-11-12 |
| Tuna Carpaccio • | 20€ | 11-12 |
| Carabinero shrimp Carpaccio • | 28€ | 11-14 |
| Prawn Carpaccio • | 20€ | 11-14 |
| Tuna tataki • | 22€ | 6-7-12 |
| Retinto steak tartar • | 20€ | 1-2-3-7-9-11-12 |
| Retinto beef Carpaccio • | 18€ | 3-11 |
| Prawn and octopus ceviche • | 26€ | 8-11-12-13-14 |
| Tuna filet sashimi • | 28€ | 7-12 |

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WEGY 1976

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RICE DISHES AND RECOMMENDATIONS

Per person

| | Portion | Allergens |
|--|---------|-------------|
| Surf and turf rice broth (per person) • | 18€ | 11-12-13-14 |
| Creamy rice with mushroom and seafood (per person) • | 18€ | 11-12-13-14 |
| Black rice • | 18€ | 7-12-13 |
| Rice with peeled seafood • | 18€ | 11-12-13-14 |
| Rice with rabbit and snails | 18€ | |
| Rice with lean pork and vegetables | 18€ | |
| Rice with quail and porcini mushrooms | 18€ | |
| Rice cooked to order | 18€ | |
| Vegetarian rice | 18€ | |

| | Per kg | Allergens |
|--|---------|-----------|
| Rice broth with lobster (350g aprox. per person, min. 2) • | 125€/kg | 11-14 |
| Rice broth with carabinero shrimp (250g aprox. per person, min. 2) • | 150€/kg | 11-14 |

| | Portion | Allergens |
|---|---------|----------------|
| Noodles with wedge clams or common clams (per person) • | 20€ | 1-13 |
| Black fideuá (per person) • | 20€ | 1-2-3-11-12-13 |
| White beans with cuttlefish and clams (per person) • | 20€ | 2-3-11-12-13 |

STEWES

Per person - Min. 2 persons

| | Portion | Allergens |
|---------------------|---------|-----------------|
| Seafood stew • | 38€ | 1-3-11-12-13-14 |
| Seafood casserole • | 48€ | 1-3-11-12-13-14 |

SOUPS AND BROTHS

Per person

| | Portion | Allergens |
|----------------------------------|---------|---------------|
| Seafood soup in Pernold Ricard • | 18€ | 1-11-12-13-14 |
| Sherry consommé with egg yolk • | 12€ | 1-2-8-11 |
| Creamy seafood soup • | 18€ | 3-8-11-14 |

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SEAFOOD

| | 1/2 Portion | Portion | Allergens |
|--|-------------|------------|-----------|
| Oyster nº 3 Daniel Sorlut raw or grilled • | | (ud) 3.50€ | 13 |
| Oyster in tempura or ceviche • | | (ud) 5€ | 13 |
| Venus clams • | 12€ | 20€ | 13 |
| Clams • | 12€ | 20€ | 11-13 |
| Wedge clams • | 12€ | 20€ | 11-13 |
| Red Prawns • | 26€ | 49€ | 11-14 |
| Prawns • | 21€ | 39€ | 11-14 |
| Langostino shrimp • | 21€ | 39€ | 11-14 |
| Lobster (kg) • | | (kg) 125€ | 11-14 |
| Crayfish (kg) • | | (kg) 120€ | 11-14 |
| Carabinero shrimp (kg) • | | (kg) 150€ | 11-14 |

RED TUNA FROM THE STRAIT

| | Portion | Allergens |
|--------------------------------------|---------|-----------|
| Grilled or barbecued filet • | 28€ | 12 |
| White loin grilled or onion-cooked • | 24€ | 12 |
| Tarantelo confit with rosemary • | 24€ | 12 |

FISH

We recommend on board style or with cream
grilled / with olive oil / baked / salt-baked / back-cooked / fried
Sea bass / Wild turbot / Wild sole / Red porgy / Sea bream / Red scorpion fish /
Brótola

| | Per kg | Allergens |
|---------------------|--------|-----------|
| Whole fish per kg • | 54€ | 12 |

PESCADO EN RACIONES

| | Portion | Allergens |
|--|---------|-----------|
| Swordfish • | 24€ | 12 |
| Monkfish brochette • | 24€ | 12 |
| Grilled squid • | 28€ | 13 |
| Grilled monkfish or the house sauce • | 28€ | 12 |
| Wild John dory • | 28€ | 12 |
| House sauce, roteña-style, cognac, grilled • | | 1-3-7-11 |
| Seabream cooked to order • | 28€ | 12 |
| House sauce, roteña-style, cognac, grilled • | | 1-3-7-11 |

Special sides ... 9€

• Please refer to the allergen information at the end of this menu



CHARGRILLED MEAT

| | Portion |
|---|---------|
| Chateaubriand Cut of the thick part of the tenderloin, with color and texture. | 52€ |
| Filet Mignon Lower part of the sirloin with an unmistakable flavor for those who enjoy meat cooked without sacrificing a magnificent taste. | 28€ |
| Tournedo Central part of the tenderloin. It is characterized by its thick medallion cut, preferably served rare. | 28€ |
| Entrecot de Retinto Spectacular cut of the lower loin, with a great taste. Aged for 45 days. | 24€ |
| Retinto RECOMMENDED Cut of the upper loin. Aged for 45 days. | 28€ |
| Vaca Simmental Certificada (kg) Cut of the upper loin. Aged for 45 days. | 90€ |
| Waygu NACIONAL Aged for 45 days on the Santa Rosalía farm. Bobina Waygu breed originating from Japan, raised by the Santa Rosalía farm in Vizmallo (Burgos). | 150€ |
| Frisona (kg) 4 years old cow meat aged for 6 days. | 75€ |
| Ternera Avileña (kg) Spectacular cut of selected upper loin. | 79€ |
| Galician beef chops (kg) | 94€ |
| Suckling lamb chops | 28€ |
| Suckling lamb shoulder cut | 28€ |
| Leg of suckling pig from Segovia | 28€ |

100% IBERIAN ACORN-FED MEATS

| | | |
|-----------------------------|--|-----|
| Presa (Neck) |  <i>Cinco Jotas</i> | 22€ |
| Pluma (Back) | | 20€ |
| Secreto (Shoulder) | | 20€ |
| Solomillo (Sirloin) | | 20€ |
| Lagarto (Ribs) | | 20€ |
| Abanico (Outer ribs) | | 20€ |

Ask for the special meats of the day















Special sides ... 9€

• Please refer to the allergen information at the end of this menu



ALLERGEN INFORMATION

List of Allergens

- | | | | |
|---|-------------------|---|------------------------|
|  | 1. GLUTEN |  | 8. CELERY |
|  | 2. EGGS |  | 9. MUSTARD |
|  | 3. DAIRY |  | 10. LUPIN |
|  | 4. NUTS |  | 11. SULPHITES |
|  | 5. PEANUTS |  | 12. FISH |
|  | 6. SESAME |  | 13. MOLLUSCS |
|  | 7. SOY |  | 14. CRUSTACEANS |

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INFORMATION NOTE EU. N° 1169/2011

Consumers can ask the staff at this establishment for information about foods that may cause allergies or intolerances.
In this menu, foods are identified as follows:

1-2-3-4-5-6-7-8-9-10-11-12-13-14

Example: Russian salad volcano • 4-9-12



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WORLD CUISINE