

STARTERS

TARTARIFA ATÚN ROJO (1rd Tuna Route Award Tarifa 2023)

Mediterranean tuna loin tartare, on homemade tomato bread, aubergine and Tzatziki 5.00 €

MONTATÚN (3rd Tuna Route Award Tarifa 2019)

Slice of Wild Tuna in a small matcha tea flavored sandwich with fresh Kimchi and Furgostyle-mayo 6.00 €

MARINARETTO Fresh Red Tuna from the Strait salted and marinated with fine herbs 12.00 €

SQUID SALAD Low-temperature jig squid seasoned with lemon and thyme, cherry tomatoes and zucchini 10.00 €

PIZZAIOLA EGGPLANT

Baked eggplant, topped with Bufala Mozzarella cheese DOP, Italian tomato sauce and origan 8.00 €

CAPRESE Fresh and local tomatoes, Bufala Mozzarella cheese DOP, fresh and spherical basil, flower of salt 12.00 €

PASTA

SPAGHETTI FRESH RED TUNA, PESTO OF BROAD BEANS, BASIL AND PISTACHIO

Pasta with orange perfumed fresh red tuna tartar, basil, broad beans and pistachio pesto, fermented lemon, black garlic and wild Timur pepper (Nepal) 16.00 €

TAGLIATELLE AL RAGU'

Wide noodles with beef and pork meat, stewed in their juice with tomato sauce and topped with Parmesan cheese 12.50 €

LASAGNA WITH VEGETABLES

'Carasau' bread fine sheets with roasted vegetables and creamy Bechamel 12.50€

PASTA DI GRAGNANO WITH WILD RED TUNA (MORRILLO)

Pasta from Gragnano (Italy), red tuna, zucchini, black garlic sauce and burrata cheese 16.00 €

PASTA DI GRAGNANO WITH SANLÚCAR PRAWNS

Linguine with prawns tartare, bisque and tomatoes cherry 18.00 €

FURGO DISHES

WILD RED TUNA FROM THE STRAIT

quick-marked in a special iron skillet, with 'Timur de Taraii' pepper, served with our Romesco sauce, lettuce and tomatoes 22,00€

FOCATÚN (2nd Tuna Route Award Tarifa 2022)

Wild red Tuna Carpaccio, marinated with five different peppers, served with black focaccia and burrata cheese 22,00€

CUTTLEFISH WITH BAKED POTATOES

Fresh cuttlefish stuffed in a very taste Italian tomato sauce, served with baked potatoes 16.50 €

SEA BASS FILLET WITH BLACK GARLIC

Sea bass fillet with black garlic and parsley sauce, accompanied with baked vegetables 18.00 €

CARRILLADA OF IBERIAN PORK WITH BAKED POTATOES

Teriyaki glazed and baked Iberian pork cheeks with vegetable mirepoix saffron La Mancha PDO and Kampot black pepper 16.50€

PRESA OF IBERIAN PORK

Thinly sliced Iberian pork cut sauté in a wok, served with Balsamic sauce and Furgostyle-vegetables 16.50 €

Seasoned Tomato Bowl 4.00€

Lettuce Bowl 4.00€

HOMEMADE BREAD WITH OUR SOURDOUGH 1.50€

HOMEMADE DESSERTS 6.50 €

Due to the characteristics of installation, handling and preparation of the establishment, all our products are likely to contain, directly or through contamination, some type of allergen.



1Cereales gluten 2Crustaceos 3Huevos 4 Pescado 5Cacahuetes 6Soja 7Lacteos 8Frutos/cascara 9Apio 10Mostaza 11Sésamo 12 Sulfitos 13Moluscos 14Altramuses



LA FURGO

lafurgotarifa.es

DRINKS ALCOHOL FREE

Mineral water 500 ml	2.00
Sparkling water 500ml	2.50
Soft drinks 33cl	
(Fanta, 7up, Cola, Tónico, Aquarius)	2.50
Fruit juices bottle	2.00
Smoothie banana, honey and cinnamon	4.50
Mixed fresh fruits smoothies	5.00
Gin fizz virgin	7.00
Gin tonic / Gin lemon virgin	6.00
Shirley temple	6.00
Spritz virgin	6.00

ALCOHOLIC DRINKS

National	3.50
International	4.50
Shot	2.00
Long Drinks	6.00
Long Drinks with Red Bull / Ginger Ale	6.50
Caipirinha/Caipiroska	7.00
Caipifruta	8.00
Negroni	7.00
Negroni Sbagliato	7.00
Spritz Aperol	5.50
Spritz Campari	6.00
Spritz mix	6.00
Spritz Martini	6.00

WINES

White Verdejo glass	2.50
White Albariño glass	3.00
Red Ribera del Duero glass	2.50
Red Tierra de Cádiz glass	3.00
Cava	3.00
Summer Wine	3.50

DRAFT BEER ESTRELLA GALICIA

Small 200 ml	2.50
Half pint 300 ml	3.00
Double 490 ml	4.00
Pint 590 ml	5.00

BOTTLES BEERS

Estrella Galicia 1/3	2.50
Estrella Galicia 1/3 free gluten	3.00
Estrella Galicia 1/5 0,0 lager	2.00
Estrella Galicia 1/3 0,0 lager	2.50
Estrella Galicia 1/3 0,0 Toasted	3.00
Alhambra reserva 1925 1/3	3.00



LA FURGO
Menu 2023

