

VALENTIN

HOTEL GROUP

THIS IS THE NEW TUNA TEMPLE IN CADIZ: THE SOUTH MARKET

Located inside the hotel Valentin Sancti Petri (Cádiz), but accessible to external customers, this elegant restaurant with terrace has just opened its doors with a menu that includes 15 dishes made exclusively with tuna.

In addition, it offers a wide range of Andalusian tapas, combining traditional specialties with more cosmopolitan suggestions.



The Mercado del Sur has a daytime *menú* specialized in Andalusian tapas, and a nighttime *menú* with dishes made exclusively with tuna.

July 28, 2023. Cadiz is the land of bluefin tuna. That is why the new restaurant with terrace El Mercado del Sur, located in the emblematic Valentin Sancti Petri hotel, has decided to specialize in this product, and has created a gastronomic proposal based exclusively on it.

Tuna at night:

The menu, which is available during dinner hours, includes 8 cold and 7 hot dishes. Among the former, options such as "Sirloin steak in pickled sauce and roasted bell pepper", "Tenderloin with tartar sauce on smoked turmeric bread toast", "Tataki with soy pearls and wakame" or a spectacular "Assortment of raw", which includes a selection of spicy ingots, tataki, tartar and sashimi stand out.

The hot dishes range from "Wok with Teriyaky sauce", "Homemade loin croquettes" or "Grilled Tarantelo with grilled vegetables" to "Ventresca with tomato sofrito" and "Tuna with broken eggs and caramelized peppers", among other delicacies.

To pair it, El Mercado del Sur offers a wide range of wines, which starts a tour of the best wine regions of our country, in which there is no shortage of excellent wines from Andalusia and Cadiz. And, as a curiosity, one that, in spite of its origin in Somontano, has an almost Cadiz name: Atuna.

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Daytime tapas:

For lunchtime El Mercado del Sur mimics the culinary tradition of the South, and exhibits a menu full of classics from the world of tapas such as "A las bravas", the "Tortilla de Camarones", the "Jamón Ibérico de Bellota", the "Salmorejo cordobés" or the "Ensaladilla de gambas al ajillo y mojama"; together with more revolutionary and cosmopolitan proposals such as the "Floured squid rings with Cajun spices, fried Nori seaweed and mango aioli" or the "Mercado del Sur Rissoto" with Iberian cheek, payoyo cheese and pistachio powder, among other succulent creations.

For desserts, El Mercado del Sur bets day and night on handmade pastries with dishes such as "Torta al estilo de las monjas" with almonds, angel hair, ice cream and chocolate; and "Falsa cerveza", which has panna cotta with limoncello cream and caramelized nuts, among others.

If you are looking for an elegant, classy restaurant with a local proposal that claims innovation and creativity, do not hesitate. Make your reservation now at El Mercado del Sur during the day or at night, depending on what you are looking for.



From left to right, tuna cutting, and outside terrace of El Mercado del Sur.

DISCOVER THE SOUTHERN MARKET: THE NEW TEMPLE OF TUNA IN CADIZ

Inside the hotel Valentin Sancti Petri

Opening hours: every day from 11:00 to 18:00 (day menu) and from 19:00 to 22:00 (tuna menu).

Average price: from 30 euros per person (drinks not included)

For more information and reservations: 956.49.10.02

About Valentin Hotel Group:

Valentin Hotel Group is a hotel chain founded in Mallorca in 1967 by the Codolá Bonet family. Since the opening of its first establishment (the Pensión Paguera), the group has expanded to a total of 13 hotels located in Mallorca (5), Menorca (2), Cadiz (1), Mexico (1) and Cuba (4).

For more information:

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