

**Salmorejo**

Salmorejo (Cold soup from Córdoba, made with tomatoes, bread, garlic and olive oil)

**Croquetas caseras de cerdo y ternera**

Pork and beef homemade croquettes (bechamel-filled, breaded and deep-fried)

2,90 €

**Charlota de calabacín**

Zucchini charlotte (zucchini-lined vegetable terrine)

3,10 €

**Sangre encebollada**

Chicken blood pudding with caramelized onions

2,90 €

**Yema sobre bizcocho de boletus y vino caramelizado**

3,10 €



(Mejor tapa Sevilla en Boca de Todos 2010)

**Disponible también sin gluten** It is also available without gluten

Slow-cooked egg served on boletus cake with caramelized wine reduction

(1st Prize, Sevilla en Boca de Todos 2010 contest)

**Un cigarro para Becquer (3º premio Sevilla en Boca de Todos 2013)**

3,10 €

A cigar for Becquer. Brick pastry cigar-shaped with cuttlefish and algae)



(Third Prize, Sevilla en Boca de Todos 2013 contest)

**Caballa asada con picadillo de tomate, cebolla y pimientos**

3,20 €

Roasted mackerel with diced tomato, onion and pepper salad

**Boquerón blanco de Málaga frito**

2,90 €

Deep-fried anchovies from Málaga

**Sardinitas malagueñas fritas**

2,90 €

Small deep-fried sardines from Málaga

**Solomillo con salsa de Cabrales**

3,10 €

Pork sirloin with Cabrales cheese sauce (blue cheese from Asturias, Northern Spain)

**Solomillo con salsa de eneldo**

3,10 €

Pork sirloin with dill sauce

**Costilla de cerdo con miel de romero al horno**

3,20 €

Roasted pork ribs glazed in rosemary honey

**Carrillada ibérica estofada**

3,20 €

Stewed tender, flavoursome pork cheeks

**Mini puerros a baja temperatura con salsa tártara ahumada**

3,10 €

Little slow-cooked leeks with smoked tartar sauce

**Strudel de verduras**

3,10 €

Vegetable strudel

**Mi-cuit foie con pan de avellanas y gelatina de almendra amarga**

3,60 €

Foie-gras mi cuit with hazelnut bread and bitter almond jelly

**Alcachofas con ajito frito y virutas de bacalao**

3,60 €

Artichokes with fried garlic and cod shavings

**Tataki de buey con gominola de jengibre**

4,50 €

Beef tataki with ginger

**Salmonetes de Conil fritos**

3,50 €

Fried red mullets from Conil, Cádiz

**Salmón curado con finas hierbas, emulsión de yogur, lima y cebolla roja**

4,50 €

Cured salmon with fine herbs, yoghurt emulsion, lime and red onion






## RACIONES

(IVA incluido/VAT included)

**1/2 RAC**

**RACION**

	<b>Jamon ibérico de bellota 100 % 5 J</b> Best quality Iberian ham	<b>13,50 €</b> (50 grs.)	<b>22,50 €</b> (100 grs)
	<b>Queso zamorano de oveja elaborado con leche cruda</b> "Fariza" cheese	<b>9,50 €</b> (90 - 100 grs.)	<b>14,80 €</b> (150 grs. aprox.)
	<b>Navajas a la plancha con limón</b> Grilled razor clams with lemon	<b>6,90 €</b>	<b>10,50 €</b>
 	<b>Acedías de trasmallo fritas</b> Fried sole fish	<b>9,90 €</b>	<b>17,80 €</b>
	<b>Coquina Extra</b> Wedge clams	<b>12,80 €</b>	<b>17,80 €</b>
	<b>Almejas al cura</b> Clams with garlic and olive oil	<b>13,00 €</b>	<b>18,00 €</b>
 	<b>Ortiguillas rebozadas</b> Breaded sea anemone (Typical from Cádiz)	<b>6,80 €</b>	<b>12,80 €</b>

### **Guiso del día (Pregunte al camarero)**

Special stew of the day (Please ask your waiter)

### **Pregunte por nuestras elaboraciones del día**

Please ask about our special menu suggestions of the day

### **BEBIDAS/DRINKS**

**Refrescos / Refreshments 1,80 €**

**Agua / Water (0,5 L) 1,20 €**

**Cerveza / Beer (25 CL) 1,30 €**

### **SRES. CLIENTES,**

**Cumpliendo la normativa existente, y para respetar el descanso de los vecinos, el servicio de veladores será hasta las 23,45 h**

### **DEARS GUESTS,**

**To comply with the existing city regulations, and in order to grant neighbours some rest, we will serve in the terrace only until 11.45 p.m.**



**Contiene gluten / Contains gluten**



**Contiene lactosa/ Contains lactose**



**Contiene pescado y/o marisco/ Contains fish and/or shellfish**



**Contiene frutos secos/ Contains nuts**



**Contiene mostaza/ Contains mustard**



**Contiene huevo/ Contains egg**