

*MENU*



*RESTAURANT*

## **PICA PICA – TO START**

<i>Extremadura Cured Sheep's Cheese Cubes and Bloody Mary Cherry Tomatoes</i>	16,00 €
<i>5J 100% Acorn-Fed Iberian Ham (100GR) *Classic *Classic</i>	30,00 €
<i>Selection of Breads and olive oil tasting will be charged per person</i>	3,50 €
<i>Prawn Cooked or Grilled</i>	18,00 € /100 grs.
<i>King Prawn From Sanlucar Cooked or Grilled</i>	18,00 € /100 grs.
<i>King Red Prawn Grilled</i>	22,00 € /100 grs.

## **A WORLD TO SHARE - COLD**

<i>Vegetable Salad, Wheat Semole, Ras El Hanout Yogourt And Pumpkin</i>	12,50 €
<i>Foie Micuit Cut with Figs, Red Fruits, Modena And Rioja Reduction</i>	20,00 €
<i>Russian Potato Salad, Crayfish, Egg Carrots</i>	19,50 €
<i>Cantabrian Anchovies, Marinated Salmon Feta Cheese Extract, Clamato &amp; Dehydrated Tomatoes</i>	27,50€

## **A WORLD TO SHARE - WARM**

<i>Traditional Almadraba-Caught Tuna Cubes, Fried Eggs and Truffle</i>	22,00 €
<i>Gratin Bulltail Canelon and Liquid Yolk</i>	19,50 €
<i>Isla Menor Rice with Iberian "Feather" Cut Pork Tenderloin and Andalusian Goat Cheese Foam</i>	19,00 €

## ALL THE CLASSIC

*Royal Tradition Caviar (Russian)  
Black Sea 30gr* 85,00 €

*Imperial Oscietra Caviar (Russian)  
Black Sea 30 gr* 90,00 €

*Classic Ecological Caviar (Granada)  
Rio Frio 30gr* 125,00 €

*Iranian Beluga Caviar, Huso Huso  
(Caspian Sea) Huso 30gr* 275,00 €

## FROM THE SEA

*Cod with Olive Emulsion, Capers,  
Orange Cube and Rosemary Tomato* 22,50 €

*Croaker on Cod Cheek Pil-pil, Baby  
Beans and Iberian Bacon* 21,00 €

*Turbo with Sauteed Spinach, Mushrooms  
and Meat Juice* 24,00 €

*Lobster Juicy Rice* 24,00 €

*Salted Wild Sea Bass with Side Dish to  
Choose (Potatoes, Salad or Grilled Vegetables)* 7,00€ /100 grs.

## FROM THE LAND

*Oven-roasted Iberian Pork Cheeks in  
78% Cacao with Grilled Octopus Tentacles* 21,00 €

*Pressed Duck, Beetroot Juice and Red  
Fruit* 19,50 €

*Retinta Beef Sirloin, Glazed Carrots  
and Hazelnut Liqueur* 29,50 €

*Lamb, Parsnips and Heart of Artichokes* 28,50 €

## DESSERT

**Passionfruit Sorbet** 5,50 €

**Disaster with the Cappuccino !!!!!** 6,00 €  
*(Mascarpone Cream, Amaretto Liqueur and Coffee) \*Classic*

**100% Chocolate** 6,75 €

**Pineapple, Rum-Lime** \*Classic 6,00 €

**Childhood Memories...** *(Brioche with Chocolate and Fresh Cream Textures)* 7,00 €  
*\*Classic*

## CHEESES

**Assortment of Cheeses** 19,00 €  
*6 Portions (160-200 gr) Approx. total weight*

**Assortment of Cheeses** 12,00 €  
*3 Portions (90-120 gr) Approx. total weight*

**Individual Portion** 8,50 €  
*(50-60 gr) Approx. total weight*



## SUGGESTED MENUS

### Tapas Menu

45,00 €

*Foie Micuit cut with Figs, Red Fruits,  
Modena and Rioja Reduction \*Classic*

*Traditional Almadraba-Caught Tuna Cubes,  
Fried Eggs and Truffle \*Classic*

*Croaker on Cod Cheek Pil-pil, Baby  
Beans and Iberian Bacon*

*Isla Menor Rice with Iberian "Feather" Cut  
Pork Tenderloin and Andalusian Goat Cheese  
Foam*

*DISASTER WITH THE CAPPUCCINO !  
(Mascarpone Cream, Amaretto Liqueur and  
Coffee) \*Classic*

*(Daily served and just for a complete table, drinks not  
included)*

### Daily Tasting Menu

100,00 €

*Composed of 6 dishes from our menu  
suggested by our chef*

*(3 starters + 2 main courses:  
fish and meat + 1 dessert)*

*(Daily served and just for a complete table, drinks not  
included)*

### Choose Your Wine Pairing

*(Ask for our sommelier)*

*Selection of 4 wines suggested by our  
sommelier*

30,00 €

*Gourmet Selection of 5 wines:*

40,00 €

*Sherry or fino / Champagne Ruinart Blanc of Blanc /  
Andalusian White Wine Mencil / Red Wine D.O. TORO  
Numantria / Pedro Ximénez Sweet Wine*



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## Best Seller

### Menu GUADALVIQUIR, from Sevilla to Sanlúcar de Barrameda 80,00 €

*Foie Micuit cut with Figs, Red Fruits, Modena and Rioja Reduction \*Classic*

*Russian Potato Salad, Crayfish, Egg Carrots*

*Turbo with Sauteed Spinach, Mushrooms and Meat Juice*

*100% Chocolate*

*Paired with wines from the Bodega Barbadillo (Daily served and just for a complete table)*

*Including visit to the Winery Barbadillo*

### Menu for Your Eyes and Your Senses 180,00 € *(Price per couple)* couple

*2 starters to share*

*1 main course per person, to be chosen from our menu*

*It is not included, Iberian Jam and Caviar in our menus*

*ACCOMPANYING WINE: Champagne Ruinart Blanc de blanc or Numanthia D.O. Toro*

*(Daily served and just for a complete table, drinks not included)*



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