

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>Shrimp From Motril</i>	22,00 € /100 grs.
<i>King Prawn From Sanlucar Cooked or Grilled</i>	18,00 € /100 grs.
<i>Crayfish (100 grs. more or less)</i>	24,00 € /100 grs.
<i>King Red Prawn Grilled</i>	22,00 € /100 grs.
<i>Elvers of the Estuary</i>	25,00 € /10 grs.
<i>Selection of Oysters</i>	6,00 € /ud.

A WORLD TO SHARE

<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>Prawn and Nettle Salad, Egg Looks Like... Carrot and Foam is...</i>	19,50 €
<i>Cantabrian Anchovies, Marinated Salmon Feta Cheese Extract, Kalamata & Dehydrated Tomatoes</i>	27,50€
<i>Dice of Red Tuna, Scrambled Fried Eggs and Truffle</i>	22,00 €
<i>Tartar/Tataky of Red Tuna Loin from Almadraba</i>	25,00 €

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 25,00 €

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

Almadraba Red Tuna Belly 25,00 €

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 €

Shoulder of Suckling Lamb 49,00 €

*Isla Menor Rice with Iberian Feather and
Andalusian Goat Cheese Foam* 19,00 €

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

50,00 €

*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 CAPPUCINO !
(Mascarpone Cream, Amaretto Liqueur and
Coffee) *Classic*

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

* The Price of the Tapas Menu Without Pairing is 50€

The Price of the Tapas Menu is:

Package 1: 75€

Package 2: 85€

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)

*Package 1: Selection of 4 wines suggested by
our sommelier*

30,00 €

Package 2: Gourmet Selection of 5 wines:

40,00 €

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

Best Seller

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

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

Lobster Salad, Eggs It Seems... Carrot and Foam is...

Turbo with Sauteed Spinach, Mushrooms and Meat Juice

Isla Menor Rice with Iberian Feather and Andalusian Goat Cheese Foam

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)

Alhambra Beer Pairing Menu

80,00 €

ANCHOVIES

Marinated Anchovies, Mushrooms, Truffle and Pine Nuts

Alhambra Numeradas Amontillado 7,1°

TUNA AND OLIVES

Laminate of Tuna, Pink Tomato, Almond Milk and Olives

Alhambra Reserva Roja 7,2%

PRAWNS AND GALANGA

Shrimp Tartare, Its Coral, Galangal, Hot Pepper and Lime Air

Alhambra Reserva Esencia Citra IPA 6,5%

SNAPPER AND CHAMOMILE

Snapper with Dehydrated Garlic, Sea Lettuce and Chamomile

Alhambra Reserva 1925 6,4%

QUAIL BRESSE

Quail Stuffed with Roasted Aubergine, Sesame Tahini, Miso and Aji Panca

Alhambra Baltic Porter 7,8%

FRUITS AND COCONUT

Passion, Mango and Coconut Foam

Alhambra Cacao y Chile Chipotle 9,4

(Valid from Tuesday to Thursday)



ABADES TRIANA
centro de restauración

Calle Betis, 69, 41010 Sevilla

T. 954 28 64 59

abadestriana.com