

*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>	22,00 € /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</i>	24,00 € /100 grs.
<i>King Red Prawn Grilled</i>	26,00 € /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 &amp; Dehydrated Tomatoes</i>	27,50€
<i>Dice of Natural Red Tuna with soja sauce, Fried and Broken Camperos Eggs with 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*

*Dice of Natural Red Tuna with soja sauce, Fried  
and Broken Camperos Eggs with 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 inclu-  
ded)*

### Choose Your Wine Pairing

*(Ask for our sommelier)*

*Package 1: Selection of 4 wines suggested by our 30,00 €  
sommelier*

*Package 2: Gourmet Selection of 5 wines:*

40,00 €

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

## Best Seller

### Menu GUADALQUIR, 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)*



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