



PEDRO
NOLASCO
RESTAURANTE

*Nature suggests the best of the season,
we get the best food, local vegetables,
smooth and shiny fish, succulent sauces,
deep and delicate broths from our markets,
always cooked with the utmost respect
and modesty Welcome home!*

“Harmony Sherry wines”

€30.00

“Harmony González Byass wines”

€40.00

Welcome appetizer

Almadraba bluefin tuna tartare,
creamed avocado and pickled onion

Egg at low temperature, broken potato
and bell pepper nectar

Oven baked red-banded seabream,
“roteña” sauce and fried kale

Confit and boneless suckling pig, mango
chutney and aromas of Palo cortao

Caramelized French toast,
Noé and vanilla ice cream

Petit fours

50,00 euros

* Ask our staff.
*Allergen menu available.