

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!*

TO AWAKEN THE PALATE...

100% acorn-fed Iberian ham DOP Jabugo.... €28,00

Selection of cheeses from the Sierra de Cádiz €22,00
(Blue, Paprika, PX and Payoyo)

Anchovy Toast with candied figs..... €16,00
and cheese foam (2 units)

Pedro Nolasco salad with prawns €16,00
and spider crab

Cashew hummus with roasted aubergine, €14,00
kalasparra vinaigrette and pomegranate

Our creamy mushroom, foie gras and..... €14,00
chestnut spoon croquette with toasted
panko beacrumbs

...SHARING IS LIVING...

Beef sirloin steak tartare with Alfonso sherry €24,00

Cream of pumpkin soup with blue cheese..... €12,00
and walnuts

Lazy cabbage omelet with red lard..... €12,00

Grilled artichoke with shitake pesto,..... €16,00
tomato jam with rosemary and thyme cake

Grilled confit leeks with Tio Pepe fino..... €15,00
and carbonara from the stew's pringá

Tuna cheek Napolitana with Viña AB..... €18,00
amontillado sherry, sun-dried tomato,
pickled onion and wakame mayonnaise

...FROM THE SEA TO THE MARKET...

Bluefin tuna tarantelo with onions, with Tio Pepe €28,00
en Rama sherry, Pedro Nolasco style

Grilled squid marinated in spider crab meat..... €26,00

Grilled turbot filled with broccoli cream..... €28,00

Croaker in a roteña-style sauce with..... €24,00
tender broad beans, Marinated in
Amontillado del Duque

...OUR RICE...

Carabinero rice with chipotle sauce..... €32,00
and prawn oil

Socarrat of oxtail with Palo Cortado Leonor €24,00
mayonnaise

...BETWEEN GRAPESEEDS, THE BEST OF OUR DEHESA...

Marinated pork shoulder in Palomino & Cream , €28,00
shallots and sweet potato puree

Beef tenderloin with vine shoots and truffle €31,00
parmentier Palo Cortado Apostles perfume

Black Angus beef tenderloin (300 gr) with
grilled peppers and homemade potatoes €50,00

Homemade bread and service € 3,00

* Ask our staff.

*Allergen menu available.

*All fish that are eaten raw have been previously frozen at minus -60°C.