



PEDRO
NOLASCO
RESTAURANTE

TO SHARE IS TO LIVE...

100% Acorn-Fed Iberian Ham (D.O.P. Jabugo)	28
Selection of Artisan Cheeses from the Sierra de Cádiz (Blue Cheese, Paprika-Cured, Pedro Ximénez-Cured and Payoyo Goat Cheese)	24
Smoked Anchovy Toast with alboronía (Andalusian vegetable stew), candied figs and tomato espuma (2 pieces)	16
Seasoned Heirloom Tomato Salad (“the garden’s tenderloin”) with TIO PEPE olive hummus and anchovy vinaigrette	12
Pedro Nolasco-Style Shrimp Potato Salad	16
Traditional Jerez Gazpacho with edible flower petals, Sherry-marinated tomato, grilled avocado and cucumber	12
Salmorejo with spicy tuna and shavings of Cordoban cheese	16
Coconut Ajoblanco with grilled scallops and green apple ice cream	15
Shrimp Tartare with Iberian ham cream and crispy glass bread	14
Pedro Nolasco's Jerez-Style Prawn Ceviche	20
Beetroot & Avocado Tartare with salmon tiradito and pico de gallo	21
Beef Tenderloin Steak Tartare scented with ALFONSO Oloroso Sherry	24
Our Signature Creamy King Prawn Croquette served with Sriracha mayonnaise and black seaweed pearls	14
Arabic-Style Aubergine with feta cheese, wildflower honey and walnuts	14



FROM THE SEA & FISH MARKET...

Bluefin Tuna Tarantelo Tataki with kimchi and coffee mayonnaise	24
Grilled Red Snapper with leeks confit in TIO PEPE EN RAMA Sherry, vegetable velouté and trout roe	26
Crispy Black Socarrat with Fried Baby Squid and Citrus Aioli	24
Smoked Mackerel with slow-cooked tomato and traditional Jerez-style piriñaca salad	20
Grilled Bluefin Tuna Collar with seasonal greens and Almadraba-style sauce	28

AMONG THE VINES, THE FINEST OF OUR DEHESA...

Grilled Iberian Pork Secreto with red pesto and herb-roasted baby potatoes	26
Vine Shoot-Grilled Beef Tenderloin with cauliflower purée, pears confit in Leonor Palo Cortado Sherry and crispy rice	30
300 g Friesian Beef Picanha with Piquillo Pepper Purée, accompanied by FINCA MONCLOA Tintilla de Rota Red Wine Reduction, Wok Vegetables, and Chimichurri	35