

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 SHARE IS TO LIVE...

100% Acorn-Fed Iberian Ham (D.O.P. Jabugo) 28,00 €

Selection of Artisan Cheeses from the Sierra..... 24,00 €
de Cádiz (Blue Cheese, Paprika-Cured,
Pedro Ximénez-Cured and Payoyo Goat Cheese)

Smoked Anchovy Toast with alboronía..... 16,00 €
(Andalusian vegetable stew), candied figs
and tomato espuma (2 pieces)

Seasoned Heirloom Tomato Salad..... 14,00 €
("the garden's tenderloin") with TIO PEPE
olive hummus and anchovy vinaigrette

Pedro Nolasco-Style Shrimp Potato Salad 18,00 €

Traditional Jerez Gazpacho with edible 14,00 €
flower petals, Sherry-marinated tomato,
grilled avocado and cucumber

Salmorejo with spicy tuna and shavings..... 16,00 €
of Cordoban cheese

Coconut Ajoblanco with grilled scallops..... 18,00 €
and green apple ice cream

Shrimp Tartare with Iberian ham cream..... 18,00 €
and crispy glass bread

Pedro Nolasco's Jerez-Style Prawn Ceviche..... 21,00 €

Beetroot & Avocado Tartare with..... 21,00 €
salmon tiradito and pico de gallo

Beef Tenderloin Steak Tartare scented..... 24,00 €
with ALFONSO Oloroso Sherry

Our Signature Creamy King Prawn Croquette 14,00 €
served with Sriracha mayonnaise
and black seaweed pearls

Arabic-Style Aubergine with feta cheese, 14,00 €
wildflower honey and walnuts

FROM THE FISH MARKET...

Bluefin Tuna Tarantelo Tataki with kimchi 26,00 €
and coffee mayonnaise

Grilled Red Snapper with leeks confit in..... 28,00 €
TIO PEPE EN RAMA Sherry, vegetable
velouté and trout roe

Crispy Black Socarrat with Fried Baby..... 24,00 €
Squid and Citrus Aioli

Smoked Mackerel with slow-cooked 20,00 €
tomato and traditional Jerez-style
piriñaca salad

Grilled Bluefin Tuna Collar with seasonal 30,00 €
greens and Almadraba-style sauce

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

Grilled Iberian Pork Secreto with red pesto 26,00 €
and herb-roasted baby potatoes

Vine Shoot-Grilled Beef Tenderloin with 30,00 €
cauliflower purée, pears confit in LEONOR
Palo Cortado Sherry and crispy rice

300 g Friesian Beef Picanha with Piquillo..... 40,00 €
Pepper Purée, accompanied by FINCA
MONCLOA Tintilla de Rota Red Wine
Reduction, Wok Vegetables,
and Chimichurri

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.