

EXTRA VIRGIN OLIVE OIL SERVICE AT TABLE 1,50€

SELECTION OF ARTISAN CHEESES

We work with La Lechera de Burdeos, a cheese factory in Murcia run by Alberto Hernández, a master cheese maker, who values rural culture, traditions and the artisan work of small producers. We would like to offer you a tour through different regions of Spain and other countries, which we will vary according to season and availability from this cheese factory. We offer five different varieties, including cheese with soft rinds, hard rinds, made with sheep milk, goat milk, cow milk or a mixture of those. Served in two sizes: half-board and board. If you wish to try one cheese with your tapa, our staff will inform you of its characteristics and the price per tapa.

Half-platter 10,00 € Platter 20,00 €

COLD & WARM STARTERS...

SARDINES (piece) – (5 pieces) 3,85 - 19,25€
Marinated, tomato bread & peppers.

RED TUNA MEXICAN STYLE TOAST 9,00€
with “almadraba”(trap netting) red tuna, avocado, corn and pickled onion.

AVOCADO CANELON 12,00€
Stuffed with prawns, green apple, onions & lemon mayonnaise.

TEMPURA SHRIMP TACO 5,40€
Handmade blue corn tortilla taco, tempura shrimp, jalapeño mayonnaise, avocado with cilantro, pico de gallo sauce

TRIBUTE TO TOMATO 6,00€ - 12,00€
Four varieties (Kumato, sweet, yellow sherry and beef heart), dressed with jalapeño vinaigrette, classic salmorejo, parmesan, pickled anchovies and cucumber, green apple and basil sorbet.

CHEF`S FRIED STYLE...

In Tradevo we strive to regenerate the batter, therefore we only use ecological flour and olive oil.

FRESH ANCHOVIES (cone) – (3 cones) 5,45€ - 16,35€
Marinated in lemon.

AUBERGINE (cone) – (3 cones) 4,15€ - 12,45€
Served with salmorejo sauce & cumin salt.

BEEF TAIL CROQUETTES	4,00€ - 10,00€
<i>Stewed Angus beef tail croquettes, cooked with the cooking juices.</i>	
THREE CONE FRY-UP TRIPTYCH	13,60€

FISH...

FIDEUÁ MARINERO (Cuttlefish and squid)	7,50 - 15,00€
<i>Cuttlefish and squid "fideuá" (pasta version of paella) with garlic and parsley sauce.</i>	
CUTTLEFISH NOODLES	10,00€ - 20,00€
<i>Grilled served with tentacles Bolognese sauce & ink alioli sauce.</i>	
ROASTED OCTOPUS	18,70€
<i>Roasted octopus on creamy potato and roasted garlic, potatoes, and fried egg.</i>	

MEAT...

GRILLED BEEF SIRLOIN	100 g. 10,50€
<i>Roasted beef sirloin.</i>	
ACORN-FED IBERIAN FEATHER	100g. 10,00€
<i>Certified acorn-fed Iberian feather (Guillén - Guijuelo) marinated with achiote, roasted over holm oak charcoal.</i>	
BEEF RIBEYE	100 g. 8,50€
<i>High Loin (Clean of fat).</i>	

SIDE ORDERS*

ALIGOT	3,85€
<i>Creamy mashed potatoes with butter and Emmental cheese.</i>	
SEASONAL VEGETABLES	10,00€
<i>Sautéed seasonal vegetables.</i>	

DESSERT...

CARROT CAKE

7,20€

Served with cream cheese and honey.

APPLE CAKE

7,95€

Apple, cream cheese, and almond Streusel with caramelised walnuts.

With vanilla Icre cream + 1,55€

SEASONAL PEACH

6,00€

Jasmine cream, peach sponge cake and almond ice cream.

BROWNIE

6,35€

Artisan brownie (suitable for celiacs) with red fruit reduction and vanilla ice cream

OUR TIRAMISU

5,50€

Hydrated sponge cake in coffee and amaretto, mascarpone mousse, cocoa and homemade coffee ice cream.

Homemade bread, olives & olive oil 1,90€ (per person)

We have ecological gluten free beer, bread and flour

Ask for our menu with allergens if you have food intolerance.

Prices include VAT.

Trad^{evo}[®]