

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) <i>Marinated, tomato bread & peppers.</i>	3,85 - 19,25€
SEASONAL BLUE FISH <i>(Little tunny, melva, mackerel, sea bream, tuna) on a creamy avocado, jalapeño and lime, trout roe and pico de gallo.</i>	11,00€
AVOCADO CANELON <i>Stuffed with prawns, green apple, onions & lemon mayonnaise.</i>	12,00€
TEMPURA SHRIMP TACO <i>Handmade blue corn tortilla taco, tempura shrimp, jalapeño mayonnaise, avocado with cilantro, pico de gallo sauce</i>	5,40€
MEXICAN STYLE TOAST WITH WILD BLUE TUNA <i>Mexican style toast with wild blue tuna from Almadraba (Gadira- barbate), creamed corn, avocado-jalapeño, yuzu mayonnaise, flowers and mini sprouts.</i>	9,00€
ORGANICALLY GROWN MUSHROOMS <i>Sauteed organically grown mushrooms, cured egg yolk on creamy peas, hazelnut oil, parmesan flakes, and pea butter.</i>	11,90€
FRESH SEASONAL ARTICHOKES <i>Sauteed, lacquered pork jowl in Pekingese sauce, cured egg yolk and romesco, white almond butter.</i>	12,00€

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) <i>Marinated in lemon.</i>	5,45€ - 16,35€
AUBERGINE (cone) – (3 cones) <i>Served with salmorejo sauce & cumin salt.</i>	4,15€ - 12,45€
MARINATED CHICKEN WINGS <i>Boneless chicken wings confit, marinated with herbs and spices, fried in batter.</i>	4,40€ - 13,20€
THREE CONE FRY-UP TRIPTYCH	14,00€

FISH...

STICKY SEAFOOD RICE (Cuttlefish and red shrimp) <i>Sticky seafood rice, with trammel cuttlefish bottom and red prawns in garlic oil.</i>	9,00 - 18,00€
CUTTLEFISH NOODLES <i>Grilled served with tentacles Bolognese sauce & ink alioli sauce.</i>	10,00€ - 20,00€
ROASTED OCTOPUS <i>Roasted octopus on creamy potato and roasted garlic, potatoes and fried egg.</i>	18,70€

MEAT...

GRILLED BEEF SIRLOIN <i>Roasted beef sirloin.</i>	100 g. 10,50€
ACORN-FED IBERIAN FEATHER <i>Certified acorn-fed Iberian feather (Guillén - Guijuelo) marinated with achote, roasted over holm oak charcoal.</i>	100g. 10,00€
STEAK OF CHARRA BEEF (Pieces from 700 to 900 g) <i>Steak from the Charra beef, (region of Salamanca), roasted on a holm oak charcoal grill.</i>	100 g. 6,00€
ANGUS BEEF CHEEK <i>Slowly braised very tender Angus beef cheek, accompanied by homemade potato gnocchi, sautéed organic shiitake and a basil sauce.</i>	11,55€

SIDE ORDERS*

ALIGOT

Creamy mashed potatoes with butter and Emmental cheese.

3,85€

SEASONAL VEGETABLES

Sautéed seasonal vegetables.

8,80€

DESSERT...

CARROT CAKE

Served with cream cheese and honey.

7,20€

APPLE CAKE

Apple, cream cheese and almond Streusel with caramelised walnuts.

7,95€

With vanilla Icre cream + 1,55€

"CHEESE CAKE"

Cheesecake with homemade red fruit ice cream.

7,00€

BROWNIE

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

6,35€

HOMEMADE BRIOCHE TORRIJA

Homemade Spanish French toast of artisan brioche bread, served with a citrus cream and spiced ice cream.

6,10€

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

Tradevo®