tradevo

Artisan bread provided by Pablo
Conesa's alternative bakery, a
variety of whole white wheat and
integral wheat, ecological flour and
sourdough

Service of "Un Olivo" EVOO, Extra Virgin Olive Oil from Picual olives

Food allergen-labelled menu is available at your request

Artisan cheeses

We collaborate with La Lechera de Burdeos, a cheese factory in Murcia run by Alberto Hernández, a master cheesemaker. Our cheese selection offers a tour of diverse national and international artisan cheese varieties. Our guests have the option to order a small or large cheese assortment, as well as any of our selected cheeses in a tapa format. Our cheese selection varies according to season and is accompanied by walnut raisin artisan bread and a homemade pineapple marmalade

Small cheese assortment

Large cheese assortment

11,00€

22,00€

Our aperitifs at Tradevo

Marinated sardine	3,85€
Marinated sardine, toast of tomato	

bread and roasted peppers.

King prawn tempura taco

Corn tortilla taco, king prawn in tempura, jalapeño and avocado mayonnaise with cilantro, pico de gallo sauce.

Fried anchovies with lemon

Fresh anchovies fried in wheat flour 5,50€ with a hint of lemon.

Red shrimp salad

8,00€ Red shrimp salad with mayonnaise made from its coral.

1,90€ **Cold and warm Starters**

1,00€

5,40€

Avocado canelloni 12,50€

Filled with prawns, green apple, red onion & lemon mayonnaise.

Seasonal vegetables and 14,50 € mushrooms

With zucchini purée and romesco sauce.

16,00€ **Tomato and Strawberry** Composition

Pickled bluefish, tomato sorbet, strawberry, and mint on a yellow tomato gazpacho.

Wild bluefin tuna from 21,50€ almadaraba

(season from April to June) Almadraba Bluefin Tuna dices (descargamento, lean meat from the area of the backbone of unspawned tuna, 100g.), over a cold cream of corn ceviche, sesame, yuzu, avocado, pickled onion, cucumber sorbet and green apple.

CENTRO

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NERVIÓN

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A different way to fry		Side dishes	
In Tradevo we are known for our excel methods using only ecological flour.	lent frying	Aligot Mashed potatoes with creme fraiche and cheese.	3,85 €
Prices vary according to the market () the chef's specials of the day) Fish from our coast, from the tradition auctions in Cádiz and Huelva, filleted, spines and fried in ecological flour.	al fish	Potato, onion and spinach casserole Casserole with potatoes, Pearl onions and creamed spinach. Our sweets	5,00 €
Fish from our coast Roasted octopus Roasted octopus (120g), creamy	21,50 €	Arroz con leche Traditional creamy rice pudding with cinnamon crumble and mandarin sorbet.	5,00€
potato and garlic purée, durum wheat semolina pasta with pesto and green asparagus. Roasted sea bass Roasted sea bass loin (200 g), juice from its skin, organic zucchini salad.	22,00 €	Babá Drunken sponge cake with pineapple cocktail, star anise and mint, Chantilly cream and homemade roasted pineapple sorbet.	7,50 €
		Brownie Chocolate brownie with walnuts, gluten-free, wild berry reduction and vanilla icecream.	6,35 €
Local meats		Carrot cake Served with cream cheese and honey.	7,20 €
Veal Ribeye 100 g Veal loin (portions from 300g. on) aged and grilled.	9,50 €	Apple pie Apple, cheese, almond streusel and caramelized walnuts.	7,95 €
Frisian veal Sirloin 100 g Grilled dry-aged veal sirloin.	10,50 €	With vanilla icecream	+1,50 €
Rice casserole	18,50 €		



Rice casserole with Iberian meats (Iberian pork cheeks, Iberian pork blade and Iberian pork shoulder) from the mountain region, sautéed mushrooms and thyme alioli.