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

1,00 €

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

11,00 €	22,00 €	
assortment	assortment	
Small cheese	Large cheese	

1,90 € Cold and warm Starters

Avocado canelloni Filled with prawns, green apple, red onion & lemon mayonnaise.	12,50 €
Seasonal vegetables and mushrooms With zucchini purée and romesco sauce.	14,50 €
Tomato and Strawberry Composition Pickled bluefish, tomato sorbet, strawberry, and mint on a yellow tomato gazpacho.	16,00 €
Wild bluefin tuna from almadaraba (season from April to June)	21,50 €

(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.

Our aperitifs at Tradevo

Marinated sardine Marinated sardine, toast of tomato bread and roasted peppers.	3,85€
King prawn tempura taco Corn tortilla taco, king prawn in tempura, jalapeño and avocado mayonnaise with cilantro, pico de gallo sauce.	5,40€
Fried anchovies with lemon Fresh anchovies fried in wheat flour with a hint of lemon.	5,50€
Red shrimp salad Red shrimp salad with mayonnaise made from its coral.	8,00€

CENTRO

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tradeva

A different way to fry

In Tradevo we are known for our excellent frying methods using only ecological flour.

Catch of the day

Prices vary according to the market (posted with the chef's specials of the day) Fish from our coast, from the traditional fish auctions in Cádiz and Huelva, filleted, without spines and fried in ecological flour.

Fish from our coast

Roasted octopus 21,50 € Roasted octopus (120g), creamy potato and garlic purée, durum wheat semolina pasta with pesto and green asparagus. 22,00€ Turbot Grilled turbot (200g) from natural estuaries (Esteros del Guadalquivir, Doñana), seared in the oven, turnip purée and green apple, baby onions, fried dale dale seasoned with an emulsified sparkling wine and turbot sauce. Local meats 8,50€ Veal Ribeye 100 g Veal Join (portions from 300a on)

aged and grilled.	
Frisian veal Sirloin 100 g Grilled dry-aged veal sirloin.	10,50€

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

Side dishes

Aligot Mashed potatoes with creme fraiche and cheese.	3,85€
Potato, onion and spinach casserole Casserole with potatoes, Pearl onions and creamed spinach.	5,00€
Arroz con leche Traditional creamy rice pudding with cinnamon crumble and mandarin sorbet.	5,00€
Tiramisu Sponge cake flavored with coffee and amaretto, mascarpone mousse, cocoa and homemade coffee icecream.	5,50€
Brawaiceets Chocolate brownie with walnuts, gluten-free, wild berry reduction and vanilla icecream.	6,35€
Carrot cake Served with cream cheese and honey.	7,20 €
Apple pie Apple, cheese, almond streusel and caramelized walnuts. With vanilla icecream	7,95 € +1,50 €



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18,50€