

Parrilla del Tragabuche



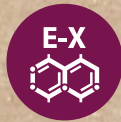
PEANUTS



MUSTARD



DAIRY



SULPHUR/
SULPHITES



CRUSTACEAN



FISH



GLUTEN



SOY



EGG



NUTS



SESAME



SHELLFISH



CELERY



LUPIN BEAN



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Starters

●●●●	Special savoury cake style bread with Cheese and anchovies	2,50€
●●●●	Special savoury cake style bread with Salmorejo and cured ham	2,50€
●●●●	Special savoury cake style bread with Roquefort cheese	2,50€
	Spanish cured ham.....	16,50€
●●	Cured Pork Loin	16,50€
●●	Cheese made with sheep's milk.....	12,00€
●●	Iberian Assortment: Spanish cured ham, cheese and cured pork loin	18,00€
●●	Sautéed baby broad beans with cured ham.....	10,00€
●●	Shrimp in garlic sauce	11,50€
●●●	Baby squid in garlic sauce	10,50€
●●●	Octopus Galician style.....	13,00€
●●●●	Scorpionfish pâté.....	7,00€
●●	Cod Roe Seasoned with oil and vinegar	7,20€
●●●●●	Spanish Potato Salad with peas, carrots, tuna and mayonnaise	7,20€
●●●●	Seafood cocktail.....	7,20€
●●●●	Boiled Potatoes with garlic mayonnaise.....	6,50€
●●	White shrimp (steamed or grilled)	15,00€
●●	King Prawns (steamed or grilled)	15,00€
●●	Chistorras (spicy, long, thin sausages)	7,20€
●●●	Rice-blood sausages.....	7,50€
●●	Fresh Anchovies marinated in vinegar & oil.....	8,00€
●●	Fried Potatoes with spicy sauce.....	4,50€
●●●●	Fried Potatoes with 4 sauces (garlic mayonnaise, Bbq, Brandy & Roquefort in separate bowls)..	5,50€
●●●	Viscount (Shrimp with mushrooms & cured ham with garlic)	12,50€
●●	Marinated Mussels.....	10,00€
●●●●	Mussels with sweet red pepper and mayonnaise.....	11,00€
	Grilled mushrooms with Spanish cured ham	8,00€
●●●●	Clams "Tragabuche" style with a special white sauce made with garlic, cured ham and shrimp	13,00€
●●●●	Clams Marinara style	12,00€

Bread per person 0,70€
PRICES INCLUDE VAT



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Salads

	Green Salad (for one)	3,00€
● ●	Mixed Salad (for one)	4,00€
	Green Salad	4,50€
● ●	Mixed Salad	6,00€
● ● ● ● ●	"Tragabuche" Salad – assortment of lettuces, anchovies & Thousand Islands style sauce	7,00€
	Lettuce Hearts	5,50€
● ●	Lettuce Hearts with anchovies	7,00€
●	Lettuce Hearts with Roquefort	7,00€
● ● ●	Lettuce Hearts with Anchovies and Roquefort	8,00€
	Lettuce Hearts Cordoba style (served with warm oil and garlic)	6,50€
● ● ●	Sweet Grilled red peppers with Melva (similar to Tuna fish) and King Prawns	8,00€

Soups and Creams

● ● ●	Consomé - Chicken Broth with diced cured ham and hard-boiled egg (small bowl)	3,50€
● ● ● ●	Picadillo soup - Same as above with rice (Large bowl)	5,00€
	Stew of the Day	6,00€
● ●	- Berza (Andalusian stew with chickpeas & white beans, blood sausage & chorizo)	
● ● ●	- Carrillada (Pork Cheeks with gravy)	
● ●	- Menudo (Tripe Andalusian style with chickpeas)	
●	Gazpacho – cold soup (made with tomatoes, cucumber, green pepper, garlic, bread, olive oil & vinegar)	3,50€
● ● ●	Salmorejo – cold cream (made with tomatoes, bread, olive oil, garlic and garnished with diced hard-boiled egg and cured ham)	4,00€

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Fried specialities

	Marinated Baby Shark.....	8,00€
	Fried Cuttlefish.....	10,00€
	Fried diced Gilthead Seabream (a type of Gold Snapper from the Bay of Cadiz)	8,50€
	Fried Combo (Cuttlefish, Baby Shark, diced Gilthead Seabream)	11,00€
	Homemade Andalusian stew croquettes.....	8,50€
	Prawns with Béchamel sauce.....	10,00€

Pork and Chicken

	Pork on a Skewer	9,00€
	Breaded Chicken Breast stuffed with cured ham and cheese with Leek Sauce.....	8,00€
	Breaded Chicken Breast stuffed with cured ham and cheese with Castilian Sauce (mushrooms, bacon, and cured ham)	8,00€
	Breaded Chicken Breast stuffed with cured ham and cheese with Roquefort Sauce.....	8,00€
	Breaded Chicken Breast stuffed with cured ham and cheese with Peppercorn sauce	8,00€
	Breaded Chicken Breast Stuffed (with cured ham and cheese) with Brandy	8,00€
	Breaded Chicken Breast Stuffed (with cured ham and cheese) with Pedro Ximénez (Sweet Sherry).....	8,00€
	Grilled Pork fillet	8,00€
	Pork fillet with Castilian Sauce (mushrooms, bacon, and cured ham)	9,00€
	Pork fillet with Roquefort Sauce	9,00€
	Pork fillet with Peppercorn sauce	9,00€
	Pork fillet with Brandy	9,00€
	Pork fillet with Leek Sauce	9,00€
	Pork fillet with Pedro Ximénez (Sweet Sherry)	9,00€
	Shoulder of Iberian Pork.....	12,00€
	Shoulder of Iberian Pork with Salmorejo and cured ham.....	13,50€
	Grilled Chicken fillet.....	7,00€
	Breaded Chicken fillet	7,00€
	Chicken on a skewer Moroccan style	3,50€

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Eggs

	Scrambled eggs "Tragabuche" style (Cod, wild mushrooms and shrimp).....	7,50€
	Scrambled eggs with Cod	7,00€
	Scrambled eggs with Wild Mushrooms	6,50€
	Scrambled eggs with tender, green asparagus and cured ham	7,00€
	Scrambled eggs with baby broad beans and cured ham	7,50€
	Scrambled eggs with cured ham	6,00€
	Scrambled eggs with Shrimp	8,00€
	Scrambled eggs farmhouse style (Chistorra (spicy sausage), Bacon, Onions & Potatoes)	7,50€
	Fried eggs & potatoes with cured ham.....	6,50€
	Fried eggs & potatoes with chistorra (spicy sausages).....	6,50€

Gilthead Seabream Fillet (a type of Gold Snapper from the Bay of Cadiz)

Fish

	Gilthead Seabream Fillet Rota style (tomatoes, onion, red & green peppers)	10,50€
	Gilthead Seabream Fillet with clams, shrimp & tender, green asparagus	10,50€
	Gilthead Seabream Fillet with a leek sauce	9,80€
	"Tragabuche" Gilthead Seabream Fillet with clams, shrimp and cured ham	10,50€
	Gilthead Seabream Fillet with a Brandy sauce	9,80€
	Grilled Gilthead Seabream Fillet	9,00€
	Cod in Green Sauce (clams, shrimp & parsley)	12,00€
	Cod with leek sauce	11,00€
	Grilled Cod	11,00€
	Megrim fish with Minier sauce (lemon and caper sauce).....	12,00€
	Grilled Megrim fish	10,50€
	Breaded Megrim fish.....	10,50€
	Grilled Sea Bream.....	11,00€
	Grilled Cuttlefish	10,00€



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"Retinto" is a special breed
of cow from the region of Cadiz

Meats

	Grilled "Retinto" tenderloin.....	16,00€
	"Retinto" tenderloin Castellana Style (mushrooms, bacon, and cured ham)	16,50€
	"Retinto" tenderloin with Roquefort sauce.....	16,50€
	"Retinto" tenderloin with peppercorn sauce	16,50€
	"Retinto" tenderloin with Brandy sauce.....	16,50€
	"Retinto" tenderloin with sweet sherry sauce	16,50€
	"Retinto" tenderloin with leek sauce.....	16,50€
	Grilled Sirloin steak.....	13,00€
	"Retinto" T-bone steak (min. 2 people)	30,00€
	Tenderloin medallions (min. 2 people).....	34,00€
	Suckling Lamb cutlets.....	12,00€
	Lamb Gizzard.....	13,00€
	Leg of Lamb.....	16,00€
	Lamb's shoulder.....	18,00€

Desserts / Pudding

	Ice Cream with Sweet Sherry.....	4,00€
	Homemade Creme Caramel.....	3,00€
	Egg custard	3,00€
	Rice pudding	3,00€
	"Tocino de cielo" - Spanish Creme Caramel	3,25€
	Almond cake.....	3,25€
	Chocolate cake.....	3,25€
	"Grandma's" Cake (vanilla custard/pudding, chocolate custard/pudding and biscuits/cookies).....	3,25€
	Cheesecake.....	3,25€
	Fresh Seasonal Fruit	3,00€
	Lemon sorbet	3,50€
	Figs in Moscatel (sweet) wine	3,25€
	Fig cake	3,25€
	Ice-cream (Strawberry, Vanilla, Chocolate).....	3,25€
	Creamy yoghurt with "Tocino de cielo" (Spanish Creme Caramel).....	3,50€

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OUR CELLAR

Rosé wines

BOTTLE

Mateus Rose.....	11,00€
Peñascal.....	11,00€
Lambrusco.....	10,00€
Frizzante.....	10,00€

White wines

D.O. (Designation of Origin) Rueda

Marqués de Irún.....	12,00€
Solar de la Vega.....	11,00€

WHITE WINES

DRY

Somontano Viñas del Vero.....	11,00€
Tierra Blanca.....	11,00€
Castillo de San Diego.....	11,00€
Entrechuelo.....	11,00€

SEMI-SWEET

Tierra Blanca.....	10,00€
Árabe.....	11,00€

SPARKLING SEMI-SWEET

Risa.....	11,00€
Frizzante.....	10,00€
Cava Brut.....	12,00€



OUR CELLAR

D.O. (Denomination of Origin) Rioja

Red wines

RESERVES

BOTTLE

Marqués de Arienzo	18,00€
Marqués de Cáceres	19,00€
Viña Alcorta	18,00€
Beronia	18,00€

VINTAGE

HALF A BOTTLE

Ramón Bilbao	13,00€	
Marqués de Arienzo	7,00€	12,00€
Marqués de Cáceres	8,00€	14,00€
Viña Alcorta	7,00€	12,00€
Beronia	7,00€	12,00€
Azpilicueta	13,00€	
Glorioso	12,00€	

HARVEST / VINTAGE WINE

Antaño	9,00€
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OUR CELLAR

Sherry Wine

FINO – DRY

BOTTLE

Tío Pepe	12,00€
La Ina.....	12,00€
Tío Mateo.....	12,00€

OLOROSO – AGED

DRY

Alfonso	13,50€
Río Viejo	13,50€

SWEET

Solera 1847.....	13,00€
Canasta.....	13,00€

AMONTILLADO – MEDIUM - DRY

Viña AB.....	15,00€
Tío Diego.....	15,00€

SWEET

Néctar (Pedro Ximénez)	14,00€
El Candado (Pedro Ximénez)	14,00€



OUR CELLAR

D.O. (Denomination of Origin) Ribera del Duero

VINTAGE	BOTTLE
Cepa 21.....	28,00€
Protos.....	26,00€

HARVEST / VINTAGE

Mayor de Castilla.....	11,00€
Viña Mayor.....	12,00€
Quinta de Tarsus.....	13,00€
Protos.....	14,00€

RED WINES FROM THE CADIZ REGION

VINTAGE	
Premium Entrechuelos.....	18,00€
Entrechuelos.....	13,00€
Cosecha Entrechuelos.....	11,50€