

Parrilla del Tragabuche



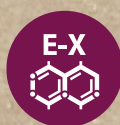
PEANUTS



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	2,80€
●●●●	Special savoury cake style bread with Salmorejo and cured ham	2,80€
●●●●	Special savoury cake style bread with Roquefort cheese	2,80€
	Spanish cured ham.....	18,00€
●●●●	Cured Pork Loin	18,00€
●●●●	Cheese made with sheep's milk.....	13,00€
●●●●	Iberian Assortment: Spanish cured ham, cheese and cured pork loin	20,00€
●●●●	Sautéed baby broad beans with cured ham.....	12,00€
●●●●	Shrimp in garlic sauce	13,50€
●●●●	Baby squid in garlic sauce.....	11,50€
●●●●	Octopus Galician style.....	16,00€
●●●●	Scorpionfish pâté.....	8,00€
●●●●	Cod Roe Seasoned with oil and vinegar.....	9,00€
●●●●	Spanish Potato Salad with peas, carrots, tuna and mayonnaise	9,00€
●●●●	Seafood cocktail.....	9,00€
●●●●	Boiled Potatoes with garlic mayonnaise.....	7,50€
●●●●	White shrimp (steamed or grilled)	18,00€
●●●●	King Prawns (steamed or grilled)	18,00€
●●●●	Chistorras (spicy, long, thin sausages)	9,00€
●●●●	Rice-blood sausages.....	9,00€
●●●●	Fresh Anchovies marinated in vinegar & oil.....	10,00€
●●●●	Fried Potatoes with spicy sauce.....	5,50€
●●●●	Fried Potatoes with 4 sauces (garlic mayonnaise, Bbq, Brandy & Roquefort in separate bowls) ..	6,00€
●●●●	Viscount (Shrimp with mushrooms & cured ham with garlic)	14,00€
●●●●	Marinated Mussels.....	12,00€
●●●●	Mussels with sweet red pepper and mayonnaise.....	13,00€
	Grilled mushrooms with Spanish cured ham.....	10,00€
●●●●	Clams "Tragabuche" style with a special white sauce made with garlic, cured ham and shrimp	14,50€
●●●●	Clams Marinara style	13,50€

Bread per person 0,70€
PRICES INCLUDE VAT



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Salads

	Green Salad (for one)	3,50€
● ●	Mixed Salad (for one)	5,00€
	Green Salad	5,00€
● ●	Mixed Salad	7,00€
● ● ● ● ●	"Tragabuche" Salad – assortment of lettuces, anchovies & Thousand Islands style sauce	8,50€
	Lettuce Hearts	6,50€
● ●	Lettuce Hearts with anchovies	8,50€
●	Lettuce Hearts with Roquefort	8,50€
● ● ●	Lettuce Hearts with Anchovies and Roquefort	9,00€
	Lettuce Hearts Cordoba style (served with warm oil and garlic)	7,00€
● ● ●	Sweet Grilled red peppers with Melva (similar to Tuna fish) and King Prawns	10,00€

Soups and Creams

● ● ●	Consomé - Chicken Broth with diced cured ham and hard-boiled egg (small bowl)	4,00€
● ● ● ●	Picadillo soup - Same as above with rice (Large bowl)	6,00€
	Stew of the Day	7,00€
● ●	- 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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Eggs

	Scrambled eggs "Tragabuche" style (Cod, wild mushrooms and shrimp).....	9,00€
	Scrambled eggs with Cod	8,50€
	Scrambled eggs with Wild Mushrooms	7,50€
	Scrambled eggs with tender, green asparagus and cured ham	8,50€
	Scrambled eggs with baby broad beans and cured ham	10,00€
	Scrambled eggs with cured ham	7,00€
	Scrambled eggs with Shrimp	10,00€
	Scrambled eggs farmhouse style (Chistorra (spicy sausage), Bacon, Onions & Potatoes)	8,50€
	Fried eggs & potatoes with cured ham.....	8,50€
	Fried eggs & potatoes with chistorra (spicy sausages)	7,50€

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

Fish

	Gilthead Seabream Fillet Rota style (tomatoes, onion, red & green peppers)	12,00€
	Gilthead Seabream Fillet with clams, shrimp & tender, green asparagus	12,00€
	Gilthead Seabream Fillet with a leek sauce	11,50€
	"Tragabuche" Gilthead Seabream Fillet with clams, shrimp and cured ham	12,00€
	Gilthead Seabream Fillet with a Brandy sauce	11,50€
	Grilled Gilthead Seabream Fillet	11,00€
	Cod in Green Sauce (clams, shrimp & parsley)	15,00€
	Cod with leek sauce	14,00€
	Grilled Cod	13,50€
	Megrim fish with Minier sauce (lemon and caper sauce)	14,00€
	Grilled Megrim fish	12,00€
	Breaded Megrim fish	11,00€
	Grilled Sea Bream	13,00€
	Grilled Cuttlefish	11,50€

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Fried specialities

● ● ●	Marinated Baby Shark.....	10,00€
● ● ●	Fried Cuttlefish.....	11,00€
● ● ●	Fried diced Gilthead Seabream (a type of Gold Snapper from the Bay of Cadiz)	10,00€
● ● ●	Fried Combo (Cuttlefish, Baby Shark, diced Gilthead Seabream)	14,00€
● ● ●	Homemade Andalusian stew croquettes.....	10,00€
● ● ● ● ●	Prawns with Béchamel sauce.....	12,00€

Pork and Chicken

● ●	Pork on a Skewer	10,00€
● ● ● ●	Breaded Chicken Breast stuffed with cured ham and cheese with Leek Sauce.....	9,00€
● ● ●	Breaded Chicken Breast stuffed with cured ham and cheese with Castilian Sauce (mushrooms, bacon, and cured ham)	9,00€
● ● ●	Breaded Chicken Breast stuffed with cured ham and cheese with Roquefort Sauce.....	9,00€
● ● ● ●	Breaded Chicken Breast stuffed with cured ham and cheese with Peppercorn sauce	9,00€
● ● ● ●	Breaded Chicken Breast Stuffed (with cured ham and cheese) with Brandy	9,00€
● ● ●	Breaded Chicken Breast Stuffed (with cured ham and cheese) with Pedro Ximénez (Sweet Sherry).....	9,00€
● ● ●	Grilled Pork fillet	9,00€
● ● ● ●	Pork fillet with Castilian Sauce (mushrooms, bacon, and cured ham)	10,00€
● ● ● ●	Pork fillet with Roquefort Sauce	11,50€
● ● ● ●	Pork fillet with Peppercorn sauce	11,50€
● ● ● ●	Pork fillet with Brandy	11,50€
● ● ● ●	Pork fillet with Leek Sauce	11,50€
● ● ● ●	Pork fillet with Pedro Ximénez (Sweet Sherry)	11,50€
● ●	Shoulder of Iberian Pork.....	13,50€
● ● ● ●	Shoulder of Iberian Pork with Salmorejo and cured ham.....	14,50€
●	Grilled Chicken fillet.....	8,00€
● ●	Breaded Chicken fillet	8,00€
● ●	Chicken on a skewer Moroccan style	4,50€

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

Meats

● Grilled "Retinto" tenderloin.....	18,50€
●● "Retinto" tenderloin Castellana Style (mushrooms, bacon, and cured ham)	19,50€
●● "Retinto" tenderloin with Roquefort sauce.....	19,50€
●● "Retinto" tenderloin with peppercorn sauce	19,50€
●●● "Retinto" tenderloin with Brandy sauce.....	19,50€
●●● "Retinto" tenderloin with sweet sherry sauce	19,50€
●●● "Retinto" tenderloin with leek sauce.....	19,50€
● Grilled Sirloin steak.....	14,00€
● "Retinto" T-bone steak (min. 2 people)	32,00€
● Tenderloin medallions (min. 2 people).....	40,00€
● Suckling Lamb cutlets.....	13,50€
● Lamb Gizzard.....	13,50€
● Leg of Lamb.....	18,00€
● Lamb's shoulder	20,00€

Desserts / Pudding

●● Ice Cream with Sweet Sherry.....	6,50€
●●● Homemade Creme Caramel.....	3,50€
●●● Egg custard	3,50€
●●● Rice pudding	3,50€
●●● "Tocino de cielo" - Spanish Creme Caramel	4,00€
●●● Almond cake.....	4,00€
●●● Chocolate cake	4,00€
●●● "Grandma's" Cake (vanilla custard/pudding, chocolate custard/pudding and biscuits/cookies).....	4,00€
●●● Cheesecake	4,00€
●●● Fresh Seasonal Fruit	3,50€
●●● Lemon sorbet	4,00€
●●● Figs in Moscatel (sweet) wine	4,00€
●●● Fig cake	4,00€
●●● Ice-cream (Strawberry, Vanilla, Chocolate).....	4,50€
●●● Creamy yoghurt with "Tocino de cielo" (Spanish Creme Caramel).....	4,50€

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OUR CELLAR

Sherry Wine

FINO – DRY

BOTTLE

Tío Pepe	14,00€
La Ina.....	14,00€
Tío Mateo	14,00€

OLOROSO – AGED DRY

Alfonso	16,00€
Río Viejo	16,00€

SWEET

Solera 1847.....	16,00€
Canasta.....	16,00€

AMONTILLADO – MEDIUM - DRY

Viña AB.....	18,00€
Tío Diego	18,00€

SWEET

Néctar (Pedro Ximénez)	16,00€
El Candado (Pedro Ximénez)	16,00€



OUR CELLAR

D.O. (Denomination of Origin) Rioja

Red wines

RESERVES

BOTTLE

Marqués de Arienzo	22,00€
Marqués de Cáceres	22,00€
Viña Alcorta	18,00€
Beronia	20,00€

VINTAGE

HALF A BOTTLE

	HALF A BOTTLE	
Ramón Bilbao		15,00€
Marqués de Arienzo	8,50€	14,00€
Marqués de Cáceres	9,00€	16,00€
Viña Alcorta	8,50€	12,00€
Beronia	8,50€	13,50€
Azpilicueta		14,50€
Glorioso		13,50€

HARVEST / VINTAGE WINE

Antaño	12,00€
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OUR CELLAR

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

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

HARVEST / VINTAGE

Mayor de Castilla	14,00€
Viña Mayor	13,50€
Quinta de Tarsus.....	16,00€
Protos.....	15,00€

RED WINES FROM THE CADIZ REGION

VINTAGE	
Premium Entrechuelos.....	18,00€
Entrechuelos	14,00€
Cosecha Entrechuelos.....	13,50€



OUR CELLAR

Rosé wines

BOTTLE

Mateus Rose.....	13,50€
Peñascal.....	13,50€
Lambrusco.....	11,50€
Frizzante.....	11,50€

White wines

D.O. (Designation of Origin) Rueda

Marqués de Irún.....	14,00€
Solar de la Vega.....	13,00€

WHITE WINES

DRY

Somontano Viñas del Vero.....	13,50€
Tierra Blanca.....	13,50€
Castillo de San Diego.....	13,50€
Entrechuelo.....	13,50€

SEMI-SWEET

Tierra Blanca.....	12,50€
Árabe.....	13,50€

SPARKLING SEMI-SWEET

Risa.....	12,50€
Frizzante.....	11,50€
Cava Brut.....	14,00€