



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

11,00 €

Large cheese  
assortment

22,00 €

### 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 €

#### Salmon niguri

Japanese fried rice, salmon fillets marinated in salt, sugar, soy sauce and sesame.

10,00 €

1,90 €

### Cold and warm Starters

#### Avocado canelloni

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

12,50 €

#### Crawfish ensaladilla

Mayonnaise made with extract from the crawfish shell and chives mayonnaise.

12,50 €

#### White asparagus (Lodosa-Navarra)

Sautéed and served on a bed of green asparagus cream, trout caviar and Iberian pork butter.

14,50 €

#### Seasonal vegetables and mushrooms

With zucchini purée and romesco sauce.

14,50 €

#### Warm squid salad

Squid cooked at a low temperature and seared on the grill, romesco sauce, fresh greens, apple, radish, chipotle vinaigrette and ginger oil.

16,50 €

#### Wild bluefin tuna from 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.

21,50 €

#### CENTRO

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## 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

Roasted octopus (120g), creamy potato and garlic purée, durum wheat semolina pasta with pesto and fried artichokes.

20,00 €

#### 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.

20,00 €

#### Seasonal Oily fish

Prices vary according to the market and fish variety.  
Different varieties of oily fish (Mackerel, Horse Mackerel, Little Tunny, Atlantic Bonito...) grilled with cassis juice and eucalyptus oil.

## Local meats

#### Veal Ribeye 100 g

Veal loin (portions from 300g. on) aged and grilled.

8,50 €

#### Angus cow cheek

Slowly braised, sweet potato with cardamom, sautéed beetroot and celer puree.

22,00 €

#### 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.

18,50 €

## 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 €

## Our sweets

#### 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 €

#### Brownie

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.

7,95 €

With vanilla icecream

+1,50 €



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