

Tradevo®

EXTRA VIRGIN OLIVE OIL SERVICE AT TABLE 1,50€

APPETIZERS & TAPAS

SARDINES <i>Marinated, tomato bread & peppers.</i>	3,85€
TRIBUTE TO "BOCATA DE CALAMARES" (squid sandwich) <i>mini brioche with rings of squid in a spiced flour and aioli of its ink.</i>	6,10€
TEMPURA SHRIMP TACO <i>Handmade tortilla taco, tempura shrimp, jalapeño mayonnaise, avocado with cilantro, pico de gallo sauce.</i>	5,50€

Design your own tapas menu. Consult our waiter, he will advise you his best version.

COLD & WARM STARTER

AVOCADO CANELON <i>Stuffed with prawns, green apple, onions & lemon mayonnaise.</i>	12,00€
"ENSALADILLA" <i>With albacore tuna in a homemade pickle.</i>	8,80€
CEVICHE <i>Fish ceviche from the coast, with mandarin and yuzu, jalapeño and avocado.</i>	13,20€
SEASONAL RED TUNA TARTARE <i>Sesame, avocado and crystallized pipes dressing, accompanied by crispy carasao (Sardinia) bread.</i>	8,80 - 17,60€
ORGANICALLY GROWN MUSHROOMS <i>Sauteed organically grown mushrooms, cured egg yolk on creamy peas, hazelnut oil, parmesan flakes, and pea butter.</i>	11,90€

CHEF`S FRIED STYLE ...

In Tradevo we strive to regenerate the batter, therefore we only use ecological flour and olive oil.

FRESH ANCHOVIES (cone) – (3 cones) <i>Macerados al limón.</i>	5,45€ - 16,35€
AUBERGINE (cone) – (3 cones) <i>Served with salmorejo sauce & cumin salt.</i>	4,15€ - 12,45€
CRISPY SPICED CHICKEN <i>Breadcrumbs chicken legs. Crispy and spicy.</i>	4,40€ - 13,20€
THREE CONE FRY-UP TRIPTYCH	14,00€

Ask for our menu with allergens if you have food intolerance

Prices include VAT

We have ecological gluten free beer, bread and flour

FISH...

CUTTLEFISH NOODLES <i>Grilled served with tentacles Bolognese sauce & ink alioli sauce.</i>	10,00€ - 20,00€
STICKY SEAFOOD RICE with trammel cuttlefish bottom and prawns in garlic oil.	9,00 - 18,00€
ROASTED OCTOPUS on creamy potato and roasted garlic, potatoes and fried egg.	18,70€
COD (salt-cured and desalted-Alkorta) <i>Cracked egg, crispy fried cod, black sausage and piquillo pepper aioli.</i>	14,00€

MEAT...

GRILLED BEEF SIRLOIN (+200g) <i>Roasted beef sirloin.</i>	100 g. 10,50€
BEEF BURGER <i>beef burger, Cheddar cheese, pickled tomato and fried onion.</i>	8,90€
IBERIAN ACORN FEATHER (Guillen-Guijuelo, Salamanca) <i>Acorn feather marinated with achiote (Mexican marinade) and grilled on charcoal. (+ 200g).</i>	100 g. 10,00€
ANGUS BEEF CHEEK <i>Angus beef cheek stew, honeyed, homemade potato gnocchi in basil sauce and sautéed shitake mushroom.</i>	10,80€

SIDE ORDERS*

ALIGOT <i>Creamy mashed potatoes with butter and Emmental cheese.</i>	3,85€
BABY POTATOES <i>Casserole with baby potatoes, spring onions, cream, melted cheese and stir fried mushrooms.</i>	6,50€

DESSERT...

CARROT CAKE <i>Served with cream cheese and honey.</i>	7,20€
APPLE CAKE <i>Apple, cream cheese and almond Streusel with caramelised walnuts.</i>	7,95€
<i>With vanilla icre cream</i>	+ 1,55€
BROWNIE <i>Handmade brownie (gluten-free) with red fruit reduction and vanilla ice cream..</i>	6,35€
TORRIJA <i>Artisan brioche bread French toast, orange whipped cream and thyme ice-cream.</i>	6,10€

Homemade bread, olives 1,90€ (per person)

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