

tradevo

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Tapas and portions based on **tradicion**

	Tapa	Portion
Ensaladilla made with marinated seasonal blue fish	4,80 €	14,40 €
Traditional salmorejo with quail egg and Iberian ham	4,25 €	12,75 €
Marinated sardine with Spanish tomato bread and roasted peppers	3,85 €	19,25 € 5 units
Homemade Cadiz style pork chicharrón, laminated	3,50 €	10,50 €
Mini English muffin with Iberian pork sirloin in whisky sauce	5,75 €	
Fried fresh anchovies with lemon	5,45 €	16,35 €
Stewed oxtail and Piquillo pepper croquettes	4,50 € 4 units	10,50 € 10 units
Seasonal pea stew with pochas and bouchot mussels	4,85 €	14,50 €
Homemade cuttlefish and tender pork loin meatballs with potatoes, served in their own gravy	5,00 €	15,00 €
Seasonal artichoke stewed with fine bean cream, egg yolk and cured bacon	4,75 €	14,50 €

SIDE DISHES*

ALIGOT

Creamy potato purée with butter and Emmental cheese

BABY POTATO ROAST

Pot of roasted baby potatoes, tender onion, cream, melted cheese and sautéed mushrooms

VEGETABLE SAUTÉ

3,85 €

6,50 €

5,00 €

The off-menu catch of the day: fresh from some of the great fish markets Andalusia has to offer (Isla Cristina, Conil, Barbate, Sanlúcar de Barrameda).

Tapas and portions based on **evolution**

	Tapa	Ración
Mini avocado and langoustine cannelloni with a cool fresh corn ceviche cream	5,00 €	15,00 €
Beef steak tartare mini brioche	5,50 €	
Shrimp niguri- fried japanese rice ball with shrimp and mayonnaise	4,75 €	14,25 €
King prawn tempura taco with avocado, jalapeño mayo and pico de gallo	5,25 €	
Black ink cuttlefish risotto with octopus in tempura	7,00 €	14,00 €
Fried desalted codfish, creamy potato and truffle sauce, black sausage, poached egg and autumn mushrooms	5,50 €	11,00 €
Lamb neck stuffed with raisins, spinach and pine nuts with celeri and potato puree	5,50 €	15,00 €
Potato and meat "bomb", on a homemade brava sauce	4,50 €	
Homemade Angus burger (100g), Raclette cheese, pickles, lettuce in julienne strips and brioche bread	10,80 €	

Our special meat cuts made on the grill

Simmental beef T-Bone steak (loin and sirloin), charcoal-grilled. 500g or 800 g	100g 6,50 €
Acorn-fed Iberian pork pluma steak (lower loin) marinated with annatto, charcoal-grilled	100g 9,25 €
Dry-aged Friesian beef loin, charcoal-grilled	100g 8,50 €



Desserts

Carrot cake with cream cheese and honey	7,20 €
Apple tart, cheese, almond streusel, caramelized walnuts with vanilla ice cream	7,95 €
	+1,55 €
Artisan brownie, berry reduction and vanilla ice cream (gluten-free dessert)	6,35 €
Creamy traditional arroz con leche	4,00 €
Pineapple, coconut and basil	4,80 €

Selection of artisan cheeses

We collaborate with La Lechera de Burdeos, a cheese factory in Murcia run by Alberto Hernández, a master cheesemaker, who values rural culture, traditions and the artisan work of small producers. At Tradevo, we invite you to get a taste of different regions of Spain, as well as other countries. We change and adapt our cheese assortments according to season and availability.

Our cheese selection is composed of five different varieties, including soft and hard rinds, sheep's milk, goat's milk, cow's milk and a mix, available as a cheese board or half a cheese board. In case you would like to order cheese in a tapa format, do not hesitate to ask our staff and they will inform you of its price and characteristics.

1/2 Portion	Portion
10,00 €	20,00 €

COCKTAILS

SHERRY SOUR 7.50€ Vodka, Sherry Wine Tío Pepe, Lime Juice, Sugar and y White Egg
SANGRÍA 5.50€ Martini Rosato, Red or White Wine, Cointreau and passion Fruit
BLODDY MARY 8.00€ Vodka, Tomato Juice, English Sauce, Tabasco, Salt and Pepper
PISCO SOUR 7.50€ Pisco, Lime Juice, Sugar, White Egg, Yuzu and a touch of Angostura bitters
TOM COLLINS - YUZU 8.00€ Bombay Sapphire, Itálicus Liquor, Yuzu Puree, Lime Juice, Sugar and Soda Water
MOJITO TRADEVO 7.50€ White ron, Lime Juice, Sugar and peppermint
MARGARITA 7.00€ Tequila, triple sec liqueur and lime
MOSCOW MULE 6.50€ Vodka, lime and ginger beer

Artisan bread and olives 1,90€ (per person)
We have available gluten-free products under request: beers, ecological bread and specialized flours to stir-fry.
Prices include IVA