

PEDRO NOLASCO

RESTAURANTE

*Nature suggests the best of the season,
we get the best food, local vegetables,
smooth and shiny fish, succulent sauces,
deep and delicate broths from our markets,
always cooked with the utmost respect and modesty
Welcome home!*

UP YOUR PALATE...

100% acorn-fed Iberian ham DOP Jabugo	25,00 €
Selection of cheeses.....	21,00 €
from the mountains of Cadiz	
Salted Anchovies 00 on brioche bread.....	12,00 €
and sheep butter	
Our creamy croquettes of.....	15,00 €
100% acorn-fed Iberian ham	
Tempura Artichokes with Marcona almond cream	18,00 €
Tempura sea bass with piquillo	16,00 €
peppers emulsion	

SHARING IS LIVING...

Pink Tomato dressed.....	18,00 €
with tuna belly and aromatic juice	
Green leaf salad with grilled vineyard.....	19,00 €
peach, goat cheese and walnuts	
Seasonal vegetables sautéed.....	19,00 €
with smoked cheese juice	
Sea bass ceviche, avocado gazpacho	19,00 €
and pickled onion	
Matured beef steak tartar with wheat crunchies	24,00 €

BLUEFIN TUNA FROM ALMADRABA...

Bluefin Tuna Tartare, Yuzu vinaigrette	20,00 €
and pickled yolk	
Bluefin Tuna Tarantelo. Sampshire	29,00 €
and roasted peppers caramelized with Nectar	

FISH FROM OUR FISH MARKETS...

Grilled octopus, broken eggs	22,00 €
and sundried tomatoes	
Northern Red Ray Finned fish with red lard	29,00 €
béarnaise sauce and green asparagus	
Sea bass	
with acidulated sherry vinegar juice.....	28,00 €

MEATS FROM OUR MEADOWS...

Marinated Iberian feather on a rice.....	22,00 €
of vegetables from the garden	
Duck Breast on Tomato Jam, spinach	24,00 €
with pine nuts and tangy white cheese	
Iberian Tender pork, hazelnut paste.....	26,00 €
and Iberian ham juice	
Beef Tenderloin Wine Shoot, millefeuille.....	29,00 €
potatoes with Iberian Pork Belly	

Homemade bread and service

3,00 €

* Ask our staff.

*Allergen menu available.

*All fish that are eaten raw have been previously frozen at minus -60°C.