

“THE APERITIF”		Tapa	Full		
Special Gilda (olive, anchovy & piparra pepper) -11,13-	1 und	3,00	12,00	Sourdough bread and breadsticks 2,50 -4-	
Anchovies marinated in Jerez vinegar & extra virgin olive oil -11,13-				Fried almonds -4- 3,00	
Premium anchovy with truffle butter-4, 11,13-	1 und	3,80		Spicy olives -13- 2,50	Glass bread with grated tomato-4- 3,00
“Marriage” of anchovy & boquerón with salmorejo -4,11,14-	1 und	6,00			
Artisan crispy pork belly (thinly sliced) -4-					
Flambéed foie gras toast with apricot jam -4,13-	1 und	7,50	13,80		
Beef tartare with fries -4,7,10,12-			20,00		
Wild red tuna tartare with sesame oil & soy sauce -4,11,12,14-			22,00		
“Patatas bravas” -7,13-			6,00	PKettle-cooked potato chips with spicy sauce -13- 3,40 bag	
100% acorn-fed Iberian ham croquettes “Lazo” -4,7,8-		4,80	12,00		
Fried aubergine with Roquefort cheese -4,8-			8,00		

«LAZO» PURE BREED CURED MEATS

Acorn-fed Iberian cured ham 48 month 16,00 -50g- 29,00 -100g-	Acorn-fed Iberian pork loin salchichon -6- 7,00 -50g- 13,00 -100g-	Acorn-fed Iberian cured pork loin -6- 12,00 -50g- 24,00 -100g-	"Chicharrón de Cádiz" 7,50 -50g- 14,00 -100g-
Iberian Assortment 32,00	Artisan cheese board served with jam and nuts -6,8- 1/2 portion 12,00 - Portion 24,00		

CLASSICS	Tapa	Full	WITH A SPOON	
Prawn potato salad, the usual -5, 7-	4,00	12,00	Pocha beans with shellfish 12,00 -5,9,11,13-	Spinach with chickpeas 10,00 -4-
Warm potato salad dressed in olive oil and vinegar -13-	3,80	11,00	Rice of the day 12,00 -5,9,11-13-	Iberian pork cheeks in sauce 12,00 -13-
Seafood medley -5, 9, 11, 13-		10,00		
Fresh tomato with oil and salt -13-		13,00	Tomate sauce, shrimp and fried egg 12,00 -5,7-	
Prawns in Béchamel sauce with mayonnaise -4,5,7,8-	4.00	12,00	SHELLFISH	
Cazuela dish of prawns in garlic sauce -5-		15,00		
Prawn skewer with green sauce. uds -5-		4,20	White shrimps, boiled «al puñao » -5- 12,00 Sanlucar prawns or grilled -5- 15,00 100gr Fresh oysters -9- 5,50 und Carril clams ,cooked to your preference -9,13- 24,00	
Grilled mushrooms with green sauce	3,80	11,00		
Grilled small cuttlefish with green sauce -9-	5.50	16,00		
Lightly cooked, truffled potato omelette -7-		9,50		
3 Fried eggs with french potatoes and iberian cured ham -7-		18,00		

FRIED FISH	1/2	Full	A LITTLE MEAT	Tapa	Full
Fresh anchovies in lemon -4,11-	8,00	14,00	Iberian pork with mojo sauce -4,13-		16,00
Fried suttelfish -4,11,13-	7,50	12,00	Fried chicken -4-	4,80	9,20
Cuttlefish from "Huelva" -4,9-	7,50	12,00	Pork tenderloin with whiksy sauce -13-	4,80	15,00
National Squid -4,9-		20,00	Beef underside, with foie grass 300gr.		29,00
Selection of fried fish -4,9,11-		24,00	DESSERTS		
Red tuna loin with pipirrana salad -11-		22,00			

BAPS AND BUNS			Traditional cake à la grandma 6,00 -4,7,8-	Cheesecake 8,00 -7,8-
Glass bread roll with pringá -4-	3,80		Sobao with custard 7,00 -4,7,8-	Bread with chocolate 5,00 -4,8-
Prawn and garlic mayonnaise roll -4,5,7-	4,00		Tocino de cielo 6,00 -7-	
Pork in whisky sauce roll -4,13-	3,80		1.LUPIN 2.CELERY 3.PEANUTS 4.GLUTEN 5.CRUSTACEANS 6.TREE NUTS 7.EGG 8.DAIRY 9.MOLLUSCS 10.MUSTARD 11.FISH 12.SOY 13.SULPHUR DIOXIDE AND SULPHITES 14.SESAME "Prices in euros VAT included"	
Iberian serranito roll -4-	4,00			
"Alicantino roll"-4,7,8-	4,00			