



# TAVOLETTA

Oromana

## Chefs choice

*Please ask your bartender  
for today's chefs choice*

### Starters

PVP €

- Spanish Iberian cured ham from Huelva..... 18,50
- Cheese platter: Cured manchego sheep cheese and cured Payoyo goat cheese..... 12,00
- Cold Spanish tomato soup (salmorejo) with savings of iberian Ham..... 6,50
- Goat cheese salad with a raspberry vinaigrette..... 9,50
- Smoked Salad..... 10,50
- Premium Anchovy served on an artisan bread slice and tomato marmalade (unit).....
- Stew croquettes ..... 10,00
- Garlic shrimp croquettes ..... 11,00
- Fried chicken tenders..... 10,00
- Fried anchovy ..... 14,00
- Fried squid strips..... 12,00

### Our classics

- Potatoes salad with shrimp and mayonnaise ..... 9,50
- Salmon tartare with pickles, honey and mustard sauce ..... 14,00
- Spanish broken eggs with Iberian ham..... 12,00
- Cannelloni stuffed with beef, foie and boletus..... 12,50

### *Local and Andalusian Products*

### Rices

PVP €

- Seafood rice (\*)..... 14,00
- Rice with iberian cheeks (\*)..... 14,00
- Black Rice with baby squid and prawns (\*)..... 14,00

*(\*) Price per person. It takes approximately 20 minutes to prepare and is for a minimum of 2 people*

### Meat

PVP €

- Grilled beef steak..... 22,00
- Grilled Iberian pork sirloin from the hills of Huelva..... 15,00
- Simmental entrecote steak..... 5,50  
(per 100 gr.)
- Roast pork ribs ..... 22,00
- Iberian cheeks stewed, truffled potato parmentier..... 13,00
- Beef Burger (200grs) with a Jack Daniel's bbq sauce, crunchy onion and bacon..... 9,00

*20 years cooking... wine tasting...*

### Fish

PVP €

- Monkfish loin ..... 18,00
- Grilled loin of sea bass..... 16,00
- Roasted cod on a pea cream, mint and cockles with garlic sauce..... 15,00

### Dessert

PVP €

- Profiteroles filled with pastry cream and chocolate ..... 6,00
- Tavoletta cake..... 6,00
- Raspberry cheesecake ..... 6,00
- Brioche bread toast with vanilla ice cream..... 6,00
- Lemon cake..... 4,50
- Olive oil sweet biscuit from Alcala (4 units)..... 3,50
- Homemade caramel egg custard by "La Centenaria" ..... 4,50



*Special drink offer!  
Ask your bartender*



Bread and peppers (per person)..... 1,50 €  
VAT Included  
Consult our staff for allergens

*Our gastronomy is based on 4 pillars:  
tradition, flavor, quality and professionalism*