



TAVOLETTA

Oromana

Chefs choice

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

Starters

PVP €

- Spanish Iberian cured ham from Huelva..... 20,00
- Cured manchego sheep cheese 14,00
- Cold Spanish tomato soup (salmorejo) with savings of iberian Ham..... 6,50
- Goat cheese salad with a raspberry vinaigrette..... 11,50
- Smoked cod, salmon and anchovy 11,50
- Premium Anchovy served on an artisan bread slice and tomato marmalade (unit)..... 3,20
- Stew croquettes 12,50
- Garlic shrimp croquettes 12,50
- Fried chicken tenders..... 11,00
- Fried squid strips..... 13,50

Our classics

- Potatoes salad with shrimp and mayonnaise 11,00
- Salmon tartare with pickles, honey and mustard sauce 15,00
- Spanish broken eggs with Iberian ham..... 14,00
- Cannelloni stuffed with beef, foie and boletus..... 15,00

Local and Andalusian Products

Rices

PVP €

- Seafood rice (*)..... 14,50
- Rice with iberian cheeks (*)..... 14,50
- Black Rice with baby squid and prawns (*)..... 14,50

() 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..... 16,00
- Simmental entrecote steak..... 22,00
- Roast pork ribs 22,00
- Iberian cheeks stewed, truffled potato parmentier..... 14,50
- Beef Burger (200grs) with a Jack Daniel's bbq sauce, crunchy onion and bacon..... 10,00

20 years cooking... wine tasting...

Fish

PVP €

- Croaker with potatoes..... 18,00
- Grilled loin of sea bass..... 17,00
- Roasted cod on a pea cream, mint and cockles with garlic sauce..... 17,50

Dessert

PVP €

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



*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*