

STARTERS

Cantabrian anchovy toast and anchovy in vinegar, semi-dried tomato, piparraa and EVOO (4 €)

Artisan cordobán regaña, smoked sardine, low heat aubergine zaalouk and mortar's alioli (5 €)

Artisan Spanish P.D.O. Cheeses, Homemade Corn Breadsticks (15 €)

Iberian Pork Tenderloin and and Iberian Spicy sausage, nibble bread.(19 €)

Tuna Belly Salad, Txangurro, Fresh Chives and "Pan Soplao" (9,90 €)

Lettuce heart, Guasaca sauce, Priego's quince vinergar, pickled chicken and payoya goat cheese(12,00 €)

Spinach, Rocket and Pear Salad, Vegan Foie, Spelt and Tangerine and Amontillado Vinaigrette (13,50€)

Focaccia, aubergine and pine nut vegetal black pudding, fried artichoke and cured bacon (7,50€)

Fried bacon rasher with de la Vera paprika, Cayenne/ Lemon Chips (10,50 €)

FLAVORS OF CORDOBA

Cordoban Salmorejo, Cured Iberian Pork Shoulder, and Free-range Egg (6,50 €) (9,90 €)

Traditional Mazamorra, Soft Nougat, Pear Jam, and Cured Tuna (9,90 €)

Fried Eggplants, Montoro Honey, and Goat Cheese from Zuheros (10,50 €)

Traditional Cordoban Flamenquín (12,50 €)

Traditional Braised Oxtail, Fried Potatoes (20 €)

SEA

Braised Tuna, Shallot and Clay Pot Wine Sauce, Fried Capers (18,50€)

Grilled Turbot, Roasted Artichokes, Hollandaise Sauce, and Purple Garlic Oil (19€)

Low-Temperature Confit Cod, Parsnip Vizcaína, Cured Pancetta, and Fire-Roasted Leek (19€)

Grilled Sea Bass, Bilbaína Style, Confit Red Pepper, and Leek Emulsion (€17,50)

PURO RÍO

Ceviche of Corvina, Yellow Chili Pepper, Cilantro, Corn, and Lime (17€)

Bravas Potatoes, Canarian Mojo Picón, and Ground Árbol Chili (9,50 €)

Creamy Croquettes of Andalusian Stew (7€/ 13€)

Scrambled Eggs with Potatoes, Iberian Pork Shoulder (14 €)

Grilled Octopus Flower, Dill Château Potatoes, Vermouth Americana, and Star Anise (24 €)

Toasted Wood-fired Brioche, Stewed Oxtail, Smoked Soy Mayonnaise, and Sweet-and-Sour Pickle Relish (9 €)

Iberian Cannelloni, with Porcini Mushroom Sauce and Foie Gras with Autumn Truffle (20,50€)

Oxtail Risotto with Homemade Butter and Parmesan (19 €)

MEAT

Roasted Chicken Roulade, Creamy Potato, Lemon Thyme, and Vegetable Marinade (16€)

Smoked Charcoal-Grilled Iberian Pork Neck Tacos, Achiote Marinade, Guacamole, and Spicy Sofrito (18€)

Pork Cheeks in Oloroso Sherry, Ginger Curry, Turmeric, and Fresh Herb Creme Fraiche (16,50 €)

Grilled Iberian Lagartillo, Parisienne Potato, and Tarragon-infused Yolk Emulsion (19,50€)

Wood Oven-Roasted Suckling Lamb Shoulder, Fair Sweet Potato (27,50€)

Grilled Aged Beef Sirloin, Baked Potato, and Caramelized Piquillo Peppers (28€)

DESSERTS

"Lemon Pie, Sablee, Lemon Cream, and Swiss Meringue (7€)

Grandmother's Cake, with Traditional Custard, Cocoa Ganache, and Peanut (6,50€)

Cheesecake with Toasted Egg Yolk (6,50€)

Coconut and Basil Cream, Pineapple, Corn Soil, and White Chocolate (7€)

RESERVAS: 957 47 85 19

**SÍGUENOS EN
@TABERNADELRIO**