



LA BARRA DE TRIFULCA

"Cachonditas" spicy mischievous olives	2,5
13	
Traditional salad with red tuna tartar	4,9 15
7-11-13	
Seasoned potatoes, Sanlúcar style	3,8 12
13	
"Mariatrifulca" special Gilda with red tuna, our version of this classic	5,5 und
11-13	
Fresh tomato with dressed lettuce vinaigrette and early harvest olive	7
13	
100% acorn-fed "Lazo" Iberian ham, special selection for Mariatrifulca	16 60g 29 100g
4	
100% "Lazo" Iberian pork loin, cured in the cellar	14 60g 25 100g
Cheese board, accompanied by nuts and angel hair pumpkin jam	15 26
4-6-8	
"Lata" of artisan anchovies with butter	10
4-8-11	
Vinegar-marinated anchovies with garlic and parsley	10
11-13	
Combination of fresh and cured anchovies, piquillo peppers and salmorejo cream	7,5 und
4-11-13	
Red tuna toast, roasted aubergine cream and soya mayonnaise	10 und
4-11-12-13	
French toast with red fruits and grilled foie escalope	7 und
4-7-13	
Crispy steak tartar sandwich with foie and grated truffles	8
4-7-8-10-11-12	
Matured laminated picanha carpaccio with egg bricks	6
4-7	
Gillardeau oyster No 2	5,5
9	We recommend pairing this with a Grey Goose shot for an additional 4,5€
Cameronera hake, battered in shrimp fritter	6 18
4-5-7-11	
100% acorn-fed "Lazo" ham creamy croquettes	4,8 9,6
4-7-8	
Shrimps croquettes with its tartare	4,9 9,8
4-5-7-8	
Haricot beans with veal cheeks	10
5-13	
Roasted young chicken cannelloni with boletus and truffle sauce	8
4-7-8-13	
Sordorough bread with tuna	4,5
4-11	
Iberian Pluma sandwich with French fries and butter sauce	5
4-8-10-13	

Brioche French toast with ice cream	10		Truffled cheesecake	9		White chocolate nests	7
4-7-8			7-8			4-7-8	

Alongside the dishes offered, we indicate the foods that may cause allergies or intolerances:

1 Lupins; 2 Celery; 3 Peanuts; 4 Gluten; 5 Crustaceans; 6 Tree nuts; 7 Eggs; 8 Dairy products; 9 Molluscs; 10 Mustard; 11 Fish; 12 Soy; 13 Sulphites; 14 Sesame.

If you require further information about the presence of allergens, please contact our staff, who will be happy to assist you.
Fish served raw has been previously frozen at -20°C for at least 24 hours, in compliance with regulations for the prevention of anisakis.

Prices in euros, VAT included