



MARIATRIFULCA

EST. 1922

Our building dates back to 1922, when the Marqués de Olasso established a steamship company linking Seville with Sanlúcar de Barrameda, sailing under a black flag bearing a red cross.

As the company's headquarters, the building housed what became known as the Puente de Triana Station, complete with a private dock beneath the premises, from which river journeys departed.

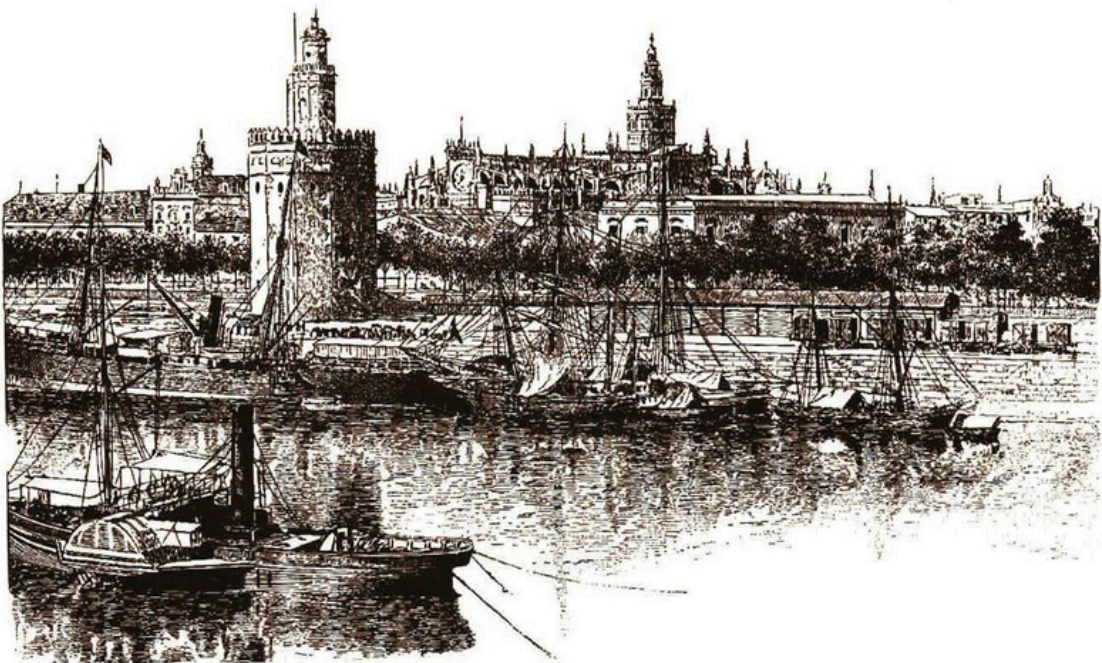
Although the service operated throughout the year, activity peaked during the summer months, when Sanlúcar became the preferred seasonal retreat of the people of Seville, then known as the "Beach of Seville."

Nearby, along the banks of the Guadalquivir, riverside beaches once offered respite from the heat, giving rise to a lively social life closely connected to the river.

On the left bank, closer to Heliópolis, families and groups of friends gathered in a popular and festive atmosphere.

The right bank, by contrast, developed a freer, more nocturnal character, shaped by the area's intense port activity.

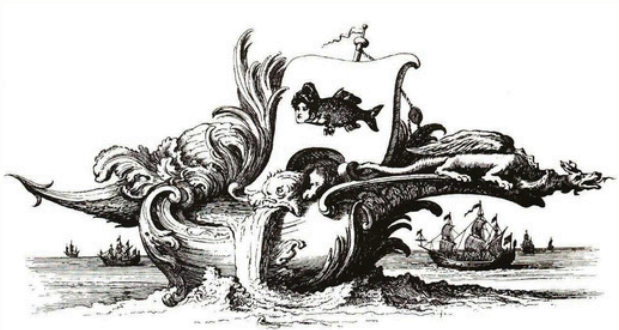
It was in this setting that a renowned ventorrillo, run by a strong-willed woman known as María Trifulca, gave its name to La Playa de María Trifulca—a place remembered as much for its cooking as for the distinctive spirit that surrounded it.



CASTING OFF

100% acorn-fed "Lazo" Iberian ham, knife-cut, 48 months old Sliced at the moment so that the fat melts slowly, accompanied by a warm sordorough bread with olive oil 4	16 60g 29 100g
100% acorn-fed "Lazo" Iberian pork loin, slow-cured in the cellar Cured with patience in the air of the Sierra de Huelva. Round flavour and a final reminiscence of nuts and wet fields	14 60g 25 100g
Cheese board, a journey through the geography of Andalusia through its cheeses Creamy Olavidia / Payoyo / Gran Resv. sheep / Bosqueño goat in oloroso sauce / Truffled sheep's cheese Accompanied by toasted loaf bread, nuts and angel hair pumpkin jam. * All cheeses are pasteurised 4-6-8	15 80g 26 160g
Steak tartar sandwich with foie micuit and grated truffle Toasted brioche bread with a national beef tartare, foie and fresh truffle 4-7-8-10-11-12	16
Traditional salted anchovies with butter (2 units) On toasted brioche bread 4-8-11	8
"Matrimonio", combination of fresh and cured anchovies, piquillo peppers and salmorejo (2 units) The balance between Cantabrian salt and sherry vinegar. A Sevillian classic in glass bread 4-11-13	14
"Gadira" red almadraba tuna toast Sourdough toast, with descargamento (cut from the upper black loin of tuna) tartare, roasted aubergine cream and soya mayonnaise 4-11-12-13	10
Warm French toast with red fruits and foie (2 units) Marked foie on French toast bread with red fruit coulis, a sweet and refined snack 4-7-13	16

Domi Vélez country loaf bread 4
Baked on stone, accompanied by Doña Ursula black picual extra virgin olive oil from Martín Berrocal oils
2,5 p.p



SAILING

Traditional red tuna salad	15
Creamy, with descargamento (cut from the upper black loin of tuna) tartare, piparra peppers and light mayonnaise. Sevillian tradition reinterpreted	
7-11-13	
"Prawns cocktail"	18
Prawns, hake, egg, romaine lettuce and pink sauce	
4-5-7-11-12-13-14	
Real tomato	13
Fleshy tomatoes with romaine lettuce vinaigrette, stracciatella, and sun-dried tomato	
8-13	
Iberian ham "Lazo" croquettes	9,6 14
Fresh sheep's milk béchamel sauce and unmistakable aroma of Iberian pork. A taste of tradition	
4-7-8	
Creamy red shrimp croquettes	9,8 15
With a mild tartar that awakens the palate.Con un tartar suave que despierta el paladar.	
4-5-7-8	
Artichoke on parmesan cream	11
Grilled, with parmesan and a touch of truffle that enhances the smokiness and texture	
4-7-8	

ANCHORING

Gillardeau No. 2 oysters, natural	5,5
Served uncooked, directly from Marennes-Oléron. Fleshy texture, iodised flavour and sweet finish.	
We recommend pairing with a shot of Grey Goose for an additional 4,5€	
9	
Gillardeau No.2 Oysters, grantinated hollandiese sauce	6
9	
"La Lata", Scarlet prawn tartare, Amur Beluga caviar 15g.	32
With carasau bread for spreading	
4-8-11	
Grilled scallops	9
With Palo Cortado mousseline	
8-9-11-13	
Warm white shrimps	24
Shelled (except heads) in a warm oil of garlic, chilli pepper and pepper, "slightly undercooked"	
5	
Galician XL clams, with palo cortao sherry sauce and spinach leaves.	25
Sherry-scented sauce and tender spinach sprouts	
9-13	
Duo of "Gadira" red almadraba tuna tartar	26
Two parts, tuna belly and descargamento (cut from the upper black loin of tuna) with a cashew nut	
ajoblanco and kizami wasabi oil	
4-6-11-12-13	
Scarlet shrimp with French fries and fried eggs	38
Garlic scarlet shrimp tails and French fries with a couple of free-range eggs	
5-7	



28

23

*Price per person, minimum 2 persons, we only serve 1 type of rice per table

18

25

27

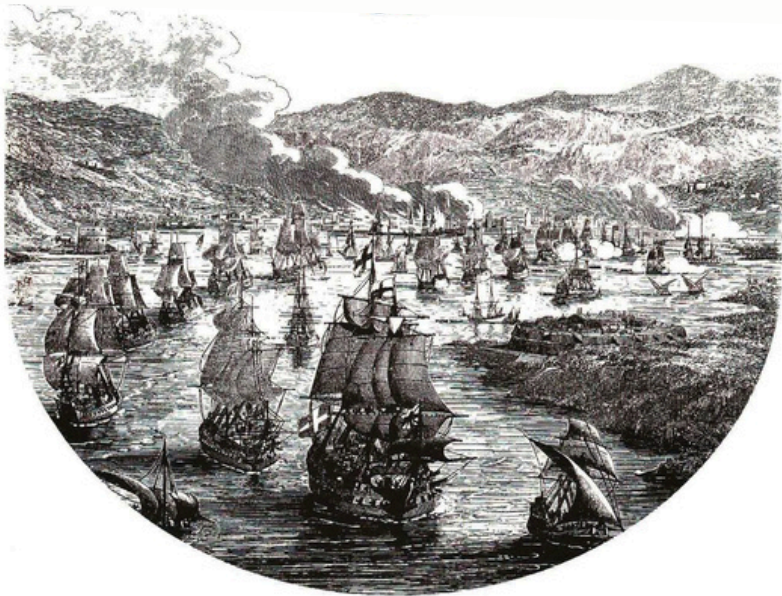
5-7-8

LAND HO!

Roasted young chicken cannelloni with truffle Nappé with a mild boletus sauce 4-7-8-13	19
Iberian pluma in butter and herb sauce Juicy grilled meat, accompanied by a legendary butter and herb sauce with fries 8-10-13	25
Mellow veal cheeks With a sweet wine sauce and baby vegetables 13	20
Finnish beef sirloin Noble and tender cut of Finnish beef grilled on a soft potato cream and reduced gravy 8-13	26
Angus Ribeye. Approx. 500 g Sirloin steak with a marbling of fat that gives it tenderness and juiciness	35
Galician friesian beef cutlet Approx. 800 g Bone-in beef cut, well-marbled, long-aged, with an intense flavour	75

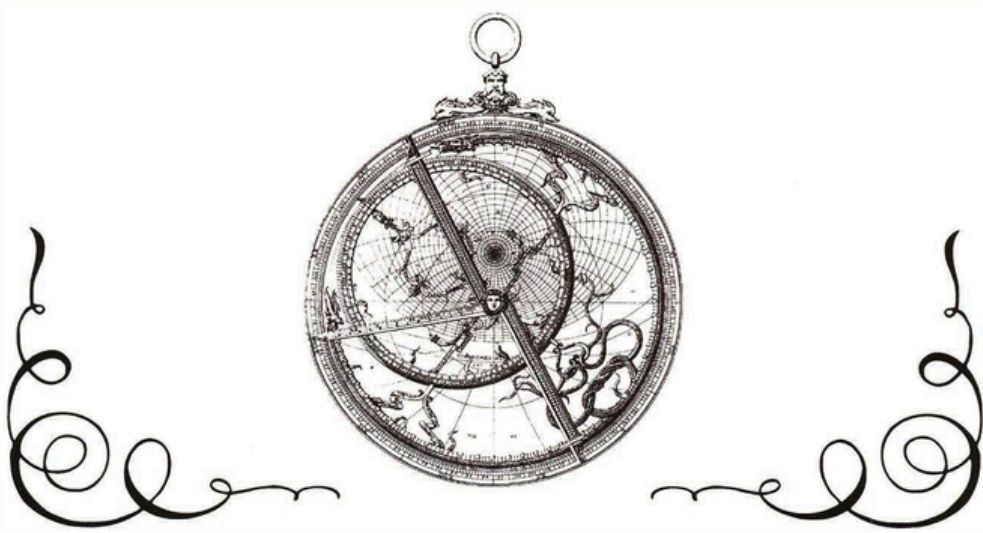
ACCOMPANIMENTS

Fries and padrón peppers 4	Baked potatoes with olive oil	Piquillo peppers confit
4,5	4,5	5



DOCKING

Caramelised brioche French toast with leche merengada ice cream	10
Our interpretation of Seville's best-loved dessert. Crunchy on the outside, creamy on the inside 4-7-8	
Creamy truffled baked cheesecake	9
Melting texture, salty touch and black truffle aroma that rounds off the whole 7-8	
Cream Millefeuille	8
Crispy puff pastry, filled with perfectly whipped cream and topped with icing sugar 4-7-8	
Grandma's cake	9
The usual, chocolate, custard and biscuits 4-7-8	
White chocolate nests	7
With mango and chocolate crumble 4-6-7-8	
Pistachio ice cream with cocoa cream and kataifi paste	9
4-6-7-8-12	
Petit-fours	6
Chocolates and gummies 6-8	



Next to each dish, we indicate the foods that may cause allergies or intolerances:
1 Lupin; 2 Celery; 3 Peanuts; 4 Gluten; 5 Crustaceans; 6 Tree nuts; 7 Eggs; 8 Dairy; 9 Molluscs;
10 Mustard; 11 Fish; 12 Soy; 13 Sulphites; 14 Sesame.

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