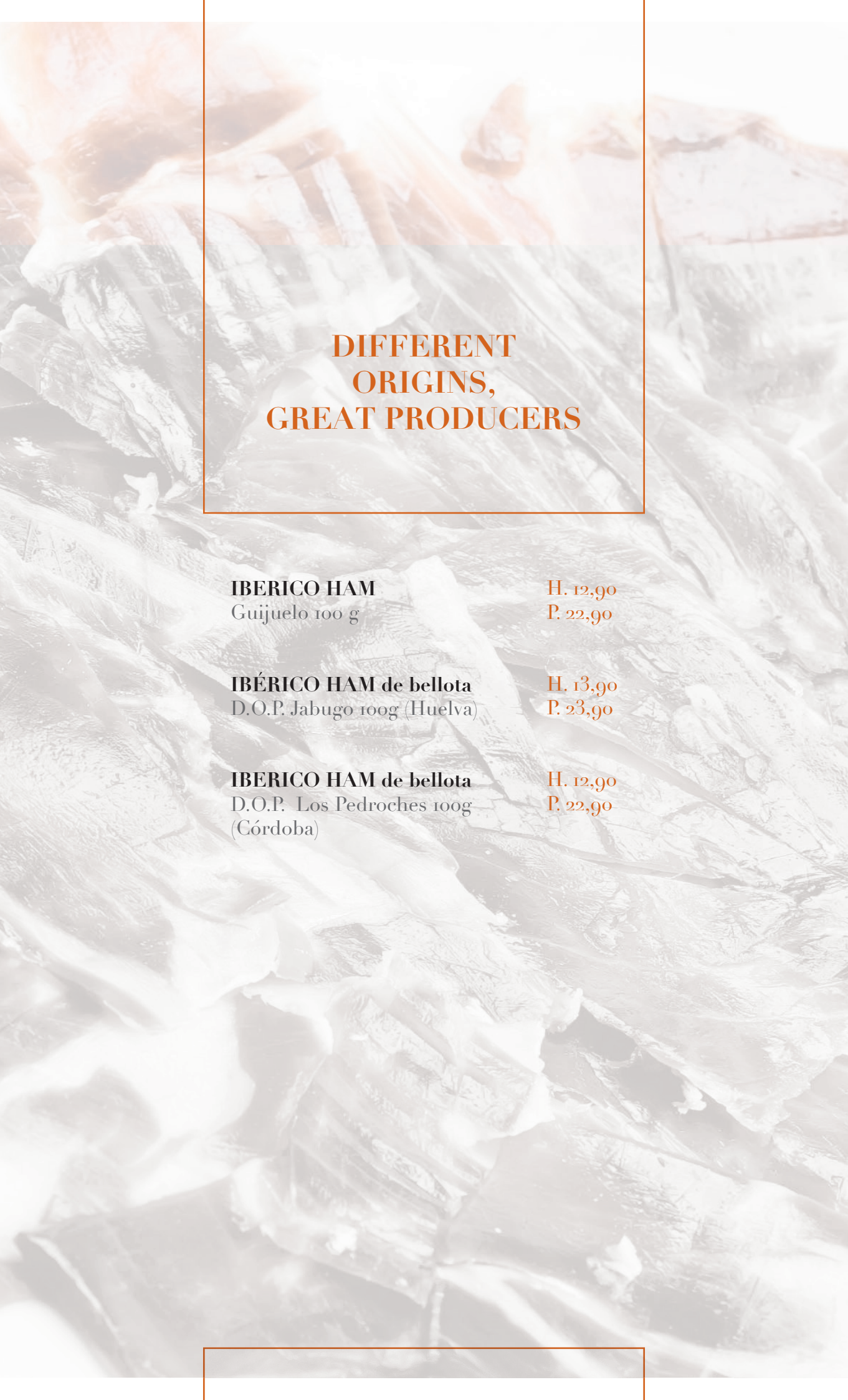




Sevilla

Tablafina  
*Restaurante*

*Embutidos, Conservas & Tapas*



## DIFFERENT ORIGINS, GREAT PRODUCERS

**IBERICO HAM**  
Guijuelo 100 g

H. 12,90  
P. 22,90

**IBÉRICO HAM de bellota**  
D.O.P. Jabugo 100g (Huelva)

H. 13,90  
P. 23,90

**IBERICO HAM de bellota**  
D.O.P. Los Pedroches 100g  
(Córdoba)

H. 12,90  
P. 22,90



## CHARCUTERIE

### IBERICO LOIN

D.O.P. Jabugo (Huelva) 8ogr

H. 8,40

P. 15,90

### IBERICO LOIN

D.O.P. Los Pedroches (Córdoba) 8ogr

H. 7,40

P. 13,90

### IBERIAN ACORN-FED MORCÓN SAUSAGE

D.O.P. Jabugo (Huelva) 8ogr

H. 6,40

P. 12,40

### IBERICO SAUCISSON de bellota

D.O.P. Jabugo (Huelva) 8ogr

H. 5,90

P. 11,40

### IBERICO CHORIZO de bellota

D.O.P. Jabugo (Huelva) 8ogr

H. 5,90

P. 11,40

### IBERICO BLOOD SAUSAGE

D.O.P. Jabugo (Huelva) 8ogr

H. 5,90

P. 12,00

### CECINA OF LEÓN

I.G.P. 8ogr

H. 5,90

P. 11,40

### CURED IBERIAN PORK LOIN

(New!) 8ogr

H. 9,90

P. 19,40

### MOJAMA SALT-CURED TUNA

from Barbate 8og

T. 3,20

P. 9,40

### SELECTION OF CHARCUTERIE

H. 9,40

P. 17,90

## CHEESE SELECTION by Abel Valverde

*THOSE HE RECOMMENDS,  
WITH THE SUGGESTION  
OF BUCARITO (ROTA) AND PAYOYO,  
(SIERRA DE GRAZALEMA)*

|                |          |
|----------------|----------|
| _ half portion | H. 5,40  |
| _ tapa         | T. 12,90 |
| _ portion      | P. 22,90 |

## WE GIVE YOU THE CAN

|                                |          |
|--------------------------------|----------|
| <b>NATURE COCKLES</b><br>30/40 | P. 18,40 |
|--------------------------------|----------|

|                                 |          |
|---------------------------------|----------|
| <b>MARINADE MUSSELS</b><br>8/10 | P. 10,40 |
|---------------------------------|----------|

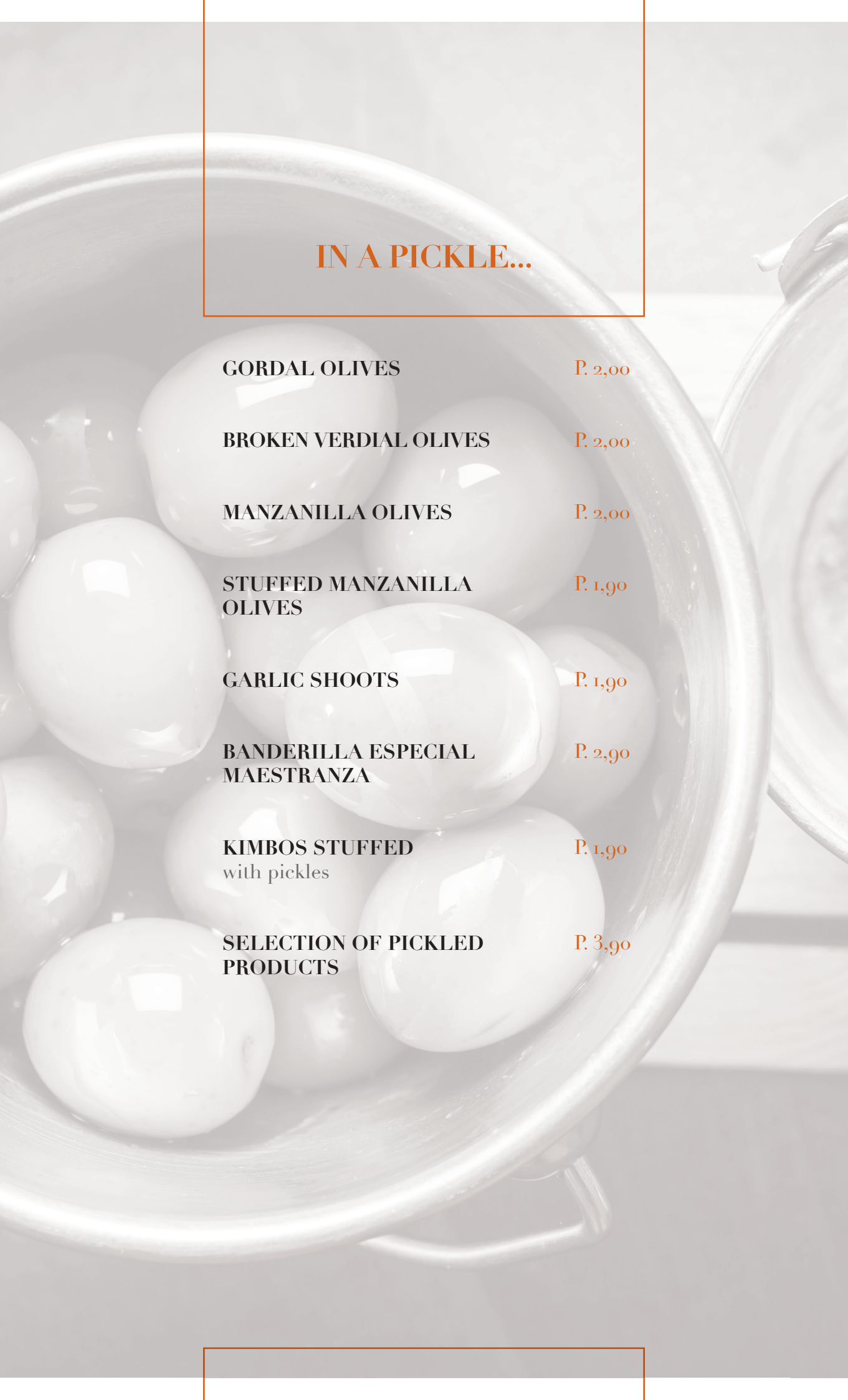
|                                             |          |
|---------------------------------------------|----------|
| <b>BABY SQUID</b><br>in black ink sauce 6/8 | P. 12,40 |
|---------------------------------------------|----------|

|                                                   |         |
|---------------------------------------------------|---------|
| <b>SARDINES</b><br>in Extra Virgin Olive Oil 8/10 | P. 9,90 |
|---------------------------------------------------|---------|

|                                                  |         |
|--------------------------------------------------|---------|
| <b>MACKEREL</b><br>in Extra Virgin Olive Oil 3/6 | P. 9,90 |
|--------------------------------------------------|---------|

|                                                  |         |
|--------------------------------------------------|---------|
| <b>COD LIVER FOIE GRAS</b><br>with pungent gravy | P. 6,40 |
|--------------------------------------------------|---------|





## IN A PICKLE...

**GORDAL OLIVES**

P. 2,00

**BROKEN VERDIAL OLIVES**

P. 2,00

**MANZANILLA OLIVES**

P. 2,00

**STUFFED MANZANILLA  
OLIVES**

P. 1,90

**GARLIC SHOOTS**

P. 1,90

**BANDERILLA ESPECIAL  
MAESTRANZA**

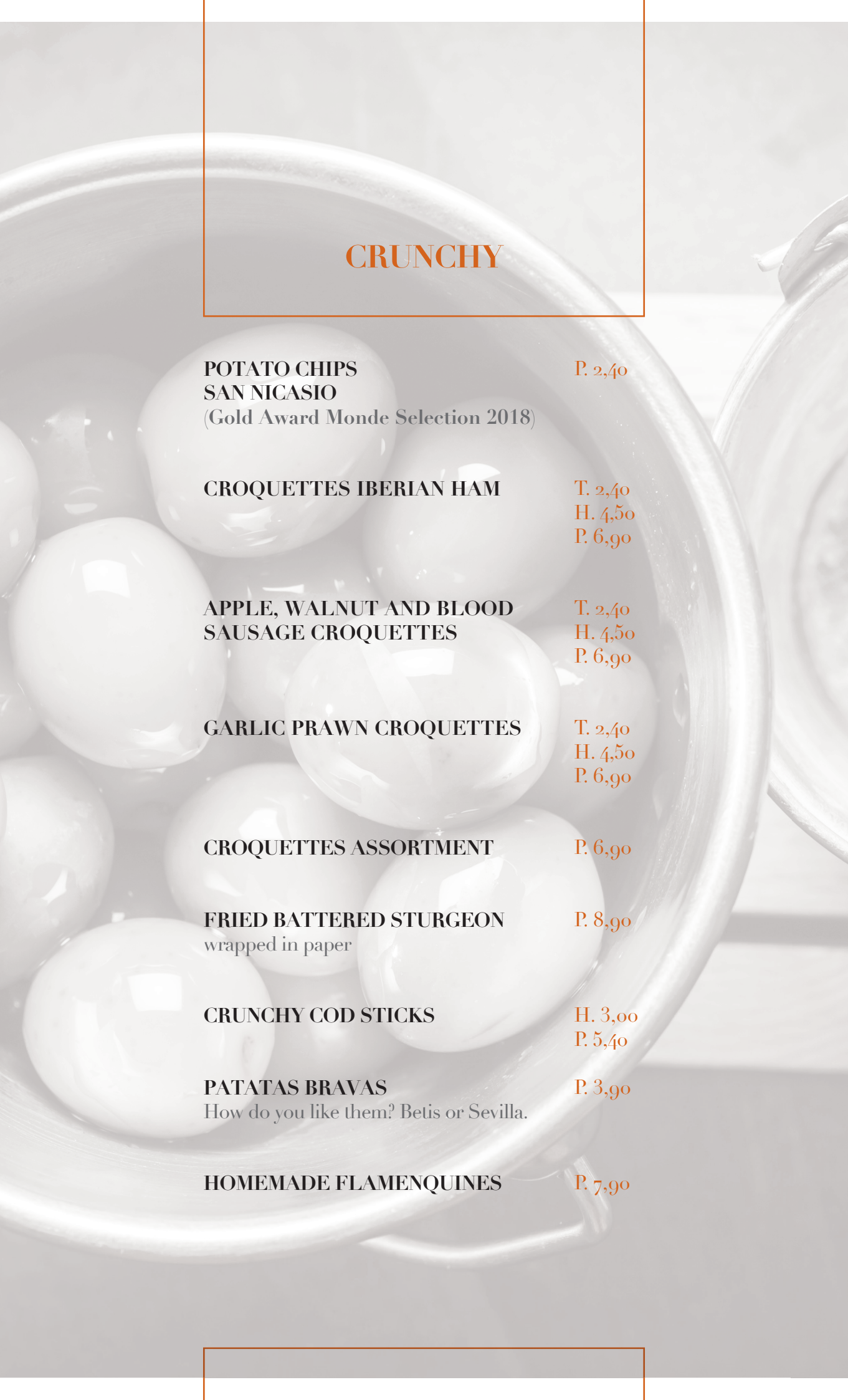
P. 2,90

**KIMBOS STUFFED**  
with pickles

P. 1,90

**SELECTION OF PICKLED  
PRODUCTS**

P. 3,90



## CRUNCHY

### POTATO CHIPS

#### SAN NICASIO

(Gold Award Monde Selection 2018)

P. 2,40

### CROQUETTES IBERIAN HAM

T. 2,40

H. 4,50

P. 6,90

### APPLE, WALNUT AND BLOOD SAUSAGE CROQUETTES

T. 2,40

H. 4,50

P. 6,90

### GARLIC PRAWN CROQUETTES

T. 2,40

H. 4,50

P. 6,90

### CROQUETTES ASSORTMENT

P. 6,90

### FRIED BATTERED STURGEON

wrapped in paper

P. 8,90

### CRUNCHY COD STICKS

H. 3,00

P. 5,40

### PATATAS BRAVAS

How do you like them? Betis or Sevilla.

P. 3,90

### HOMEMADE FLAMENQUINES

P. 7,90



## OUR DIRECT SALADS FROM THE ORCHARD...

### **GREEN “HOPE” SALAD**

with roasted squash

P. 6,90

### **POTATOES**

with tuna and chilled tomato soup

P. 6,90

### **POTATO SALAD**

with roasted octopus, shrimp  
and mojama tuna from Barbate

T. 2,40

P. 7,90

### **SMOKED SALMON TARTARE**

and tomato on an Inés Rosales biscuit,  
served with mini-salad of fennel  
and citric fruits

P. 8,90

### **TRIANA SALAD**

with free-range egg, seasonal  
greens and candied tomatoes

P. 7,90

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## A LA TOAST

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### **AVOCADO TOAST**

#### **WITH PICKLED ANCHOVIES**

caramelized onion and chili pepper  
threads

P. 5,80

### **TUNA TATAKI ON TOAST,**

bell pepper asadillo and mild alioli

P. 5,80

### **VEGETABLE PISTO ON TOAST**

with melted payoyo cheese

P. 5,80

## TRADITIONAL RECIPES THAT NEVER GET OLD

**OUR OWN SERRANITO  
SANDWICH ON PITA BREAD**

P. 5,40

**BABY BROA D BEANS**  
with net-caught cuttlefish

P. 8,90

**FREE-RANGE EGGS**  
with fried pork loin

P. 6,40

**OUR OWN SPINACH  
AND CHICKPEAS**  
with low temperature egg

P. 4,90

**MEATBALLS MADE**  
with cuttlefish from Huelva

H. 6,90  
P. 11,40

**SURF AND TURF STICKY RICE**

P. 11,90

**CHILLED PORRA  
ANTEQUERANA SOUP**  
with shavings of mojama salt-cured  
tuna

P. 6,40

**ROASTED JIG-CAUGHT SQUID**  
with couscous

P. 8,40

**BEEF SIRLOIN STEAK**  
with roasted peppers,  
smoked pancetta and a dusting  
of foie gras

P. 22,00

**OXTAIL CANNELLONI**  
with truffles

P. 8,40



## SO CLOSE, SO FAR

**CALAMARI SANDWICH**  
(Homage to Tablafina Madrid)

P. 4,90

**BOMBA DE LA BARCELONETA**  
(Homage to Tablafina Barcelona)

P. 3,90

**PANISSE**  
with hints of pickle and sautéed prawns  
(Homage to Tablafina Milan)

P. 9,40

**PASTA ALL'AMATRICIANA**

P. 9,40

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## THE SWEETEST

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**HEAVENLY CUSTARD**  
on a mostachón biscuit  
with yuzu syrup

P. 4,70

**OUR OWN BRIOCHE  
FRENCH TOAST**  
with white chocolate cream  
and orange jam

P. 4,60

**LECHE FRITA**  
with orange-blossom ice cream

P. 4,80

**TEXTURE CHOCOLATES**  
(chocolate explosion)

P. 4,90

**ORGANIC YOGURT,**  
mango gelatin and green apple crumble

P. 4,50

**SEASONAL FRUIT SALAD**

P. 4,40

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## BREADBASKET

R. 1,80

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*Selection of cheeses and products  
made by:*

*Abel Valverde, gastronomic advisor of Tablafina and National  
Gastronomy Award to the Best Room Director (2008)  
and Grand Prix de Salle 2017 awarded  
by the Académie Internationale de la Gastronomie.*

*H. Half portion / P. Portion / T. Tapa*

*10% tax is included. The prices are in Euros.*

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## XERRY

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**OBISPO GASCON**  
(Palo Cortado)

6,40

**CUCO**  
(Oloroso Seco)

4,40

**FINO TORO ALBALA**  
(Montilla Moriles)

3,20

**TIO PEPE**  
(Sherry)

3,20

**PRINCIPE**  
(Amontillado)

4,40

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## MANZANILLA

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**LA GITANA**

3,20

**LA GUITA**

3,20

**LA SOLEA**

3,20



## BEER

|                      |      |
|----------------------|------|
| CRUZCAMPO BARRIL     | 2,40 |
| CRUZCAMPO RESERVA    | 3,90 |
| CRUZCAMPO SIN GLUTEN | 3,90 |
| RADLER               | 3,90 |
| LADRON DE MANZANA    | 3,90 |

## CRAFT BEERS

|                  |      |
|------------------|------|
| PILSEN AROMATICA | 4,40 |
| TRIGO Y NARANJA  | 4,40 |
| DOBLE MALTA      | 4,40 |

## FOREIGN BEERS

|                        |      |
|------------------------|------|
| HEINEKEN               | 2,50 |
| PAULANER HEFE-WEIBBEAR | 4,90 |
| PAULANER H.WEISSBIER   | 4,90 |



## HOT AND COLD DRINKS

|                              |      |
|------------------------------|------|
| EXPRESSO COFFEE              | 2,40 |
| BOMBON COFFEE                | 2,70 |
| COLA-CAO                     | 2,70 |
| TEAS AND HERBAL<br>INFUSIONS | 2,70 |
| SOFT DRINKS                  | 2,70 |
| MINERAL WATER 1L.            | 3,40 |
| MINERAL WATER ½ L.           | 2,70 |

## MIXERS

|                 |       |
|-----------------|-------|
| NATIONAL MIXERS | 6,90  |
| PREMIUM MIXERS  | 11,40 |
| NATIONAL SHOT   | 2,90  |
| PREMIUM SHOT    | 3,90  |
| LIQUORS         | 4,90  |

## COCKTAIL

|                                                       |      |
|-------------------------------------------------------|------|
| *CONSULT AVAILABLE<br>OPTIONS WITH<br>TABLAFINA STAFF | 4,90 |
|-------------------------------------------------------|------|





## FULL-BODIED REDS *TINTOS PODEROSOS*

**ÁLVARO PALACIOS  
CAMINS DEL PRIORAT 2017**  
Garnacha y otras DO Priorat

B. 28,90  
C. 5,10

**MINERAL DEL MONTSANT 2016**  
Garnacha | Cariñena DO Montsant

B. 16,90

**JUAN GIL 12 MESES 2016**  
Monastrell y otras DO Jumilla

B. 19,90  
C. 3,90

**TESO LA MONJA ALMIREZ 2016**  
Tinta de Toro DO Toro

B. 26,40

**CÍA. TELMO RODRÍGUEZ LANZAGA**  
Tempranillo DO Rioja

B. 35,40

**CAPÇANES PERAJ PETITA 2016**  
Garnacha y otras DO Montsant

B. 22,90

**GARMÓN 2015**  
Tempranillo DO Ribera del Duero

B. 49,90

## OUR JEWELS *NUESTRAS JOYAS*

|                                                                              |                     |
|------------------------------------------------------------------------------|---------------------|
| <b>RODA I RESERVA 2011</b><br>Tempranillo — DO Rioja                         | B. 58,90            |
| <b>SIERRA CANTABRIA EL BOSQUE 2016</b><br>Tempranillo — DO Rioja             | B. 99,90            |
| <b>MAURO 2016</b><br>Tempranillo — DO Castilla y León                        | B. 44,40            |
| <b>VIÑEDOS DE PÁGANOS<br/>LA NIETA 2016</b><br>Tempranillo — DO Rioja        | B. 109,40           |
| <b>REMÍREZ DE GANUZA RESERVA 2010</b><br>Tempranillo — DO Rioja              | B. 6,90             |
| <b>PAGO DE CARRAOVEJAS 2016</b><br>Tinto Fino   Merlot — DO Ribera del Duero | B. 43,90<br>C. 7,40 |
| <b>SAN VICENTE 2014</b><br>Tempranillo — DO Rioja                            | B. 48,40<br>C. 8,40 |
| <b>FERRER BOBET VINYES VELLES 2015</b><br>Garnacha y otras — DO Priorat      | B. 46,40            |

## DESSERT WINE *VINOS DULCES*

|                                                                   |                     |
|-------------------------------------------------------------------|---------------------|
| <b>LUSTAU EAST INDIA</b><br>Palomino   PX — DO Jerez-Xérès-Sherry | B. 29,40<br>C. 4,90 |
| <b>ALVEAR PEDRO XIMÉNEZ 1927</b><br>PX — DO Jerez-Xérès-Sherry    | B. 20,90<br>C. 4,40 |
| <b>NIEPOORT LBV 2014</b><br>Touriga Nac. y otras — DO Porto       | B. 26,90<br>C. 4,40 |
| <b>CASTAÑO DULCE 2015</b><br>Monastrell — DO Yecla                | B. 18,40<br>C. 3,60 |



TO WHET YOUR APPETITE  
*PARA ABRIR LA BOCA*

**TORO ALBALÀ FINO  
EN RAMA ELÉCTRICO**  
P.X DO Montilla-Moriles

B. 18,40  
C. 3,20

**FINO TÍO PEPE**  
Palomino DO Jerez-Xérès-Sherry

B. 18,40  
C. 3,20

**EMILIO HIDALGO FINO ESPECIAL  
LA PANESA**  
Palomino DO Jerez-Xérès-Sherry

B. 42,90  
C. 5,90

**HIDALGO MANZANILLA LA GITANA**  
Palomino DO Jerez-Xérès-Sherry

B. 18,40  
C. 3,20

**MANZANILLA SOLEA**  
Palomino DO Jerez-Xérès-Sherry

B. 18,40  
C. 3,20

**LA GUITA MANZANILLA**  
Palomino DO Jerez-Xérès-Sherry

B. 18,40  
C. 3,20

**OLOROSO CUCO**  
Palomino DO Jerez-Xérès-Sherry

B. 29,90  
C. 4,40

**PALO CORTADO OBISPO GASCON**  
Palomino DO Jerez-Xérès-Sherry

B. 48,40  
C. 6,40

**EL PRÍNCIPE**  
Palomino DO Jerez-Xérès-Sherry

B. 29,90  
C. 4,40

SPARKLING WINES  
*CON BURBUJAS*

**LLOPART EXTRA BRUT**  
Xarel·lo | Macabeo DO Cava

B. 24,40  
C. 3,60

**RECAREDO TERRERS  
BRUT NATURE GRAN RESERVA**  
Macabeo DO Cava

B. 28,40

**JUVÉ & CAMPS BRUT MILESIMÉ**  
Chardonnay DO Cava

B. 36,90



## SPARKLING WINES *CON BURBUJAS*

### **GRAMONA III LUSTROS GRAN RESERVA BRUT NATURE**

Macabeo DO Cava

B. 44,90

### **DELAMOTLE BRUT**

Chard | P.Noir  
Meunier DO Champagne

B. 52,40

C. 6,90

### **RUINART BLANC DE BLANCS**

Chardonnay DO Champagne

B. 102,40

### **GOSSET GRAND ROSÉ**

Chardonnay | P.noir DO Champagne

B. 105,90

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## OUR ROSÉ *NUESTROS ROSADOS*

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### **CAN RÀFOLS DELS CAUS GRAN CAUS ROSAT**

Merlot DO Penedés

B. 28,40

### **FINCA NUEVA ROSADO**

Temp./Garnacha DO Rioja

B. 17,40

C. 3,40

### **ROSELITO DE ANTÍDOTO**

Temp./Albillo DO Ribera del Duero

B. 22,90



## REFRESHING WHITE *BLANCOS FRESQUITOS*

### **BASA**

Verdejo DO Rueda

B. 16,90

C. 3,40

### **CASTILLO DE SAN DIEGO**

Palomino DO Andalucía

B. 14,90

C. 3,10

### **LEIRAS**

Albariño DO Albariño

B. 19,90

C. 3,90

### **OSSIAN QUINTALUNA**

Verdejo DO Rueda

B. 18,10

### **EL JARDÍN DE LUCÍA**

Albariño DO Rias Baixas

B. 21,10

### **SANTIAGO RUIZ**

Albariño DO Rias Baixas

B. 26,90

### **MÀQUINA & TABLA PÁRAMOS DE NICASIA BLANCO**

Verdejo DO Rueda

B. 22,90

### **NAVAZOS-NIEPOORT COSECHA 2016**

Palomino DO Andalucía

B. 27,40

### **PETIT OCNOS CHARDONNAY**

Chardonnay DO Andalucía

B. 17,40

C. 3,60

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## FULL-BODIED WHITES *BLANCOS ENVOLVENTES*

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### **O LUAR DO SIL GODELLO**

Godello DO Valdeorras

B. 16,90

### **PRIETO PARIENTE VIOGNIER**

Viognier DO Castilla y León

B. 28,90

### **PAZO SEÑORANS**

SELECCIÓN DE AÑADA

Albariño DO Rias Baixas

B. 52,40



## FULL-BODIED WHITES

### *BLANCOS ENVOLVENTES*

**GUITIAN GODELLO**  
**FERMENTADO EN BARRICA**  
Godello DO Valdeorras

B. 31,40

**OSSIAN**  
Verdejo DO Castilla y León

B. 39,90

**BELONDRAGE Y LURTON 2016**  
Verdejo DO Rueda

B. 56,90

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## FRUITY REDS

### *TINTOS CON FRUTA*

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**COLONIAS DE GALEON ROBLE 2015**  
Cab. Franc | Merlot DO Andalucía

B. 18,40  
C. 3,60

**LALAMA (DOMINIO**  
**DO BIBEI LALAMA 2014)**  
Mencía y otras DO Ribera de Sacra

B. 28,40

**CRUZ DE ALBA 2012**  
Tinto Fino DO Ribera del Duero

C. 5,40

**FINCA VILLACRECES PRUNO 2016**  
Tinto Fino DO Ribera del Duero

B. 18,40



## TEMPTING REDS TINTOS GOLOSOS

### ABADIA RETUERTA SELECCIÓN ESPECIAL 2015

Tempranillo - Castilla y León

B. 37,90

### TABERNER 2014

Syrah y otras - Andalucía

B. 34,90

### DESCENDIENTES DE J.PALACIOS PÉTALOS DEL BIERZO 2016

Mencía - Bierzo

B. 20,40

C. 4,20

### PSI 2015

Tinto Fino - Ribera del Duero

B. 45,40

### RAMÓN BILBAO CRIANZA

Tempranillo - Rioja

B. 18,90

C. 3,60

### VIÑA POMAL RESERVA

Tempranillo - Rioja

B. 21,90

### VENTA LAS VACAS 2016

Tinto Fino - Ribera del Duero

B. 24,40

*The wine was selected by David Robledo, Sommelier  
of Santceloni Restaurant (\*\* Michelin).  
David Robledo was the winner  
of the National Prize of Gastronomy, 2014*

*Vino seleccionado por David Robledo,  
sumiller de Restaurante Santceloni (\*\* Michelin).  
David Robledo ha sido el ganador  
del Premio Nacional de Gastronomía 2014*

*Alcohol abused can be harmful to your health,  
drink with care*

*El abuso de alcohol es peligroso para su salud,  
consume con moderación*

*B. Bottle / C. Cup*

*Net Price TTC in euro all taxes included  
Precio neto, IVA incluido en euros. Todas las tasas incluidas*