



Chef Jose Guzman

DINNER

Entrantes-Appetizers

Ensalada Mediterranea con Cebolleta, Naranja, Tomatitos, Melon, Aceitunas y Tacos de Atun en Aceite de Oliva Virgen....11.50
Mediterranean Salad with Scallions, Orange, Cherry Tomatoes, Melon, Olives and Diced Tuna in Extra Virgin Olive Oil

Ensalada de Judias Verdes y Almejas, Mermelada de Tomate Fresco y Gelatina de Cava....12.50
Green Bean and Clam Salad with a Fresh Tomato Marmalade and Jellied Cava

Gazpacho Sevillano con Aceite Extra Virgen y Vinagre de Jerez....8.50
Traditional Cold Tomato and Cucumber Soup with Extra Virgin Olive Oil and Sherry Vinegar

Salmorejo Cordobes...12.00
Cold Tomato and Garlic Cream Soup, Cordoba Style

Pimientos del Piquillo Asados con Aceite de Oliva Virgen y Sal Gorda....12.50
Roasted Piquillo Peppers in Virgin Olive Oil and Rock Salt

Jamon Iberico de Bellota....30.00
Acorn-fed Iberico Ham

Sinfonia de Verduras de Temporada con Lascas de Jamon Iberico....13.50
Seasonal Vegetable Symphony with Thinly Sliced Iberico Ham

Cazuela de Mejillones y Almejas de Penn Cove al Estilo Español....14.50
Mussel and Penn Cove Clam Casserole, Spanish Style

Huevo Frito con Jamon Iberico y Tosta de Ajo....15.00
Fried Egg on Iberico Ham and Garlic Toast

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.”

TABERNA DEL ALABARDEIRO

Arroces-Paellas

(For a minimum of 2 people, prices are per person)

Paella Mixta de Pollo, Pescados y Verduras...24.00
Mixed Paella, Made with Saffron Rice, Chicken, Fish and Vegetables

Paella de Langostinos y Ajetes con Ali-Oli...25.00
Saffron Rice with King Prawns and Spring Garlic Served with Ali-Oli

Arroz Caldoso Marinero...26.00
Soupy Paella with Saffron Rice, Fish and Shellfish

Paella de Costillas y Pimientos...22.00
Saffron Rice with Pork Ribs and Peppers

Paella de Pollo, Chorizo y Verduras...24.00
Saffron Rice with Chicken, Chorizo and Vegetables

Pescados-Fish

Salmon Salvaje Asado con Macedonia Liguera de Mango, Piña y Cebolleta...27.50
Roasted Wild Salmon with a Light Mango, Pineapple and Scallion Relish

Pescado Fresco del Día al Horno al Estilo Orio...(Market Price)
Baked Catch of the Day, Orio Style

Halibut a la Parrilla con Vinagreta de Berenjenas de Temporada...28.50
Grilled Halibut with a Seasonal Eggplant Vinaigrette

Carnes-Meats

Carre de Cordero Asado al Estilo de Aragon al Romero con Patatas Nuevas y Setas de Temporada...29.50
Roasted Rack of Lamb Aragon Style, with New Potatoes and Seasonal Mushrooms

Solomillo de Cerdo Albardado en Bacon con Salsa Mozarabe, Cebolletas Frescas, Esparragos Trigueros y Milhoja de Patatas...24.50
Pork Sirloin Wrapped in Bacon with Mozarabe Sauce, Fresh Spring Onions, Wild Asparagus and Scalloped Potatoes

Jamon de Pollo Organico Relleno de Espinacas y Setas con su Salsa de Uvas...19.50
Organic Chicken Leg Stuffed with Spinach and Mushrooms with a Grape Sauce

TABERNA DEL ALABARDEIRO

Lomo de Buey a la Parrilla al Queso Valdeon y Manzanas Confitadas...28.00
Grilled Beef Sirloin Steak with Valdeon Blue Cheese Sauce and Confitied Apples