FOOD

AMAROLA

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Starters

	Tapas	Ración	
Cardinal Prawn Salad	4,85€	9,50€	2/3
Cantabrian Sea Anchovies (Served on a flat bread with smoked butter)		3,25€	1/4/7
Courgette shavings with red pesto, white cheese foam and sunflower seeds	4,50€	8,50€	1/3/6/7 8/11
Tuna Tataki with peppers and tomatoes salad and ponzu sauce.		22,00€	1/4/6/11
Mango salad with peanuts, cucumber and shrimp bread		9,50€	1/2/4/5/6
Regional and international Cheese Board		13,50€	1/7
Spanish Iberian bellota ham (100grs served with bread and tomato)		18,00€	1
“Brava” potatoes with sriracha sauce, lime zest, coriander and dried salted tuna flakes	4,75€	9,00€	1/2/3/4
Sauteed aspargus with roasted garlic and tomatoe sauce, Iberic ham and poached quail eggs		12,00€	1/3/8
Brioche filled with low cook temp beef and truffle and mayonnaise		6,50€	1/3/4/6/10 11/12/14

Fried dishes

Croquettes ham. (Unit)	1,80€	1/3/7
Sea anemone saam. (Unit)	6,25€	1/2/3/4/6/11
Anchovies served with pickled mayonnaise	11,00€	1/3/4/12
Baby sole deep fried.	15,00€	1/4

Rice dishes and Pasta

Creamy seafood rice. (price per person)	18,00€	2/4/14
Dry rice (paella style) with baby scallops and beef broth. (min 2 pax, price per person)	19,50€	1/2/4/14
Black Rice (Min 2 people, price per person)	17,00€	2/3/4/7/9 12/14
Short Noodle Seafood dish (price per person).	18,00€	1/2/4/8/14
Chicken Canneloni with mushroom sauce and Iberic pork belly.	15,00€	1/7/12

ALLERGEN:

#1 Gluten | #2 Crustacean | #3 Egg | #4 Fish
#5 Peanut | #6 Soya | #7 Milk | #8 Nuts
#9 Celery | #10 Mustard | #11 Sesame
#12 Sulphite | #13 Lupins | #14 Molluscs.

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Fish

Oven baked catch of the day, on a bed of regional Sanlucar potatoes, onion and tomatoes with a splash Amontillado wine	s/m	4/12
Octopus with mashed potatoes and garlic sauce	19,00€	4/7
Sword fish belly, served with cauliflower puree and cherries tomatoes cooked in rosemary oil	19,00€	1/4

Meats

Slow cooked pigs jowl with japanese BBQ sauce, served with mashed potatoes.	17,00€	1/6/7
Iberian Pork (bellota) with sweat potato mash and crispy yuca.	20,00€	1/6/7/12
Matured Beef tenderloin	63,00€/kg	1
Galician Beef steak “Luismi”	75,00€/kg	1

Side Dishes

Chips	2,75€	1
French style mashed potatoes	2,75€	7
Green Salads with spring onions, tomato and sesame vinaigrette	2,75€	1/2/6/11

Desserts

Cheese pudding with red berries soup.	6,00€	1/3/7
Brownie with almond foam and fried rice.	6,25€	1/3/7/8
Lemon pie	7,00€	1/3/7
Grandmas Cake (Chocolate, biscuits and custard)	6,50€	1/3/7
Carrot cake	6,50€	1/3/7/8

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*INFORM OUR STAFF OF
ANY **ALLERGY OR INTOLERANCE
FOOD.***

ASK ABOUT OUR DISHES
OUTSIDE THE MENU

“All plans start in Amarola”

APPETIZER & WINES

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Appetizer

	Glass
Vermut Blanco	4,50€
Vermut Rojo	4,50€
Apperol spritz	6,00€
Martini	5,50€

Fortified wine

	Glass	Bottle
Fino Coquinero(Osborne)	3,40€	21,00€
Fino (Gutiérrez - Colosía)	3,20€	20,50€
Manzanilla Maruja (Juan Piñero)	3,20€	20,50€
Amontillado (Gutiérrez - Colosia)	4,30€	29,00€
Bailén (Osborne)	3,40€	21,00€
Palo cortado Regente (Sánchez Romate)	4,30€	29,00€
Pedro Ximenez (Gutiérrez - Colosía)	4,70€	38,00€
Medium 10 RF (Osborne)	3,40€	22,00€
Santa María Cream (Osborne)	3,40€	21,00€
Tío Pepe	3,10€	20,00€
Fino Perdido	4,20€	28,00€

White wine

	Glass	Bottle
D.O Rueda		
Rey Santo (Verdejo)	3,50€	18,00€
Montecillo (Verdejo)		21,00€
Tierra de Cádiz		
Parpatana	3,35€	19,00€
Matalian (Semidulce)		19,00€
Otras D.O		
Villanueva (Albariño)	4,15€	25,00€
Jean Leon. Penedés (Chardonnay)	4,50€	24,00€
Los Tabaqueros. La Palma		35,00€
O luar do Sil Godello		25,00€
Viña Amoriño Ribeiro	4,00€	24,00€
Frizzante S.suave	3,20€	18,00€

Red wines

	Glass	Bottle
D.O Ribera del Duero		
Claus	3,50€	21,00€
Gallina Ciega (Tempranillo)		21,00€
Matarromera Crianza		38,00€
Pago carraovejas		70,00€
Pago de Capellanes Roble		30,00€
Tarsus Crianza		29,00€
D.O Rioja		
Montecillo	3,50€	21,00€
Luis Cañas Reserva		30,00€
Macan Clásico (Tempranillo)		70,00€
Ramón Bilbao		22,00€
Otras D.O		
Garum Tierra de Cádiz	4,00€	24,00€
ARX		29,00€
Pétalos del Bierzo		32,00€

Champagne

	Bottle
Moët & Chandon	70,00€
Veuve Clicquot	75,00€
Piper - Heidsieck	70,00€

Rose wine

	Glass	Bottle
Marismilla (Tintilla de rota)	3,50€	19,50€

DRINKS

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Ginebras

	Glass
Beefeater	6,50€
Seagram's	6,50€
Larios 12	6,50€
Rives	6,50€
Rives Pink	6,50€
Rives Exótica	6,50€
Rives Especial	7,50€
Rives 1880	7,00€
Ampersand Fresa	6,50€
Ampersand Cítricos	6,50€
Ampersand Melón	6,50€
Gipsy Gin	6,50€
Gipsy Gin Light	6,50€
Bombay Saphire	7,50€
Brockmans	9,00€
Hendricks	8,00€
Nordes	7,50€
G'Vine	9,00€
Gine Mare	9,00€
Bulldog	8,00€
London N.1	8,00€
Cubical	9,00€
Martin Miller's	8,00€
Tanqueray	6,50€

Ron

	Glass
Barceló	6,50€
Barceló Imperial	9,00€
Brugal	6,50€
Legendario	6,50€
Santa Teresa	6,50€
Cacique	6,50€
Dos Maderas	7,50€
Zacapa	9,00€
Havana 7	8,00€

Vodka

	Glass
Absolut	6,50€
Ciroc	8,50€
Grey Goose	8,00€
Belvedere	9,00€

Whiskey

	Glass
Ballantine's	6,50€
Ballantine's 10 años	8,00€
JB	6,50€
White Label	6,50€
Jameson	6,50€
Cutty Sark	6,50€
Johnnie Walker	6,50€
Johnnie Waker Black	8,00€
Jacks Daniels	8,00€
Chivas	9,00€
Cardhu	9,00€
Macallan	9,00€

Brandy

	Glass
Carlos I	7,50€
Cardenal Mendoza	7,50€
Magno	5,50€

Licores

	Glass
Bailey's	5,00€
Licor 43	5,00€
Vermuth Rojo	5,00€
Vermuth Blanco	5,00€
Disarono	5,00€
Pacharán	5,00€
Limóncello	5,00€
Aperol	5,00€
Jagermaister	5,00€
Malibú	5,00€
Martini Blanco	5,00€
José Cuervo	5,00€
Cócteles	7,00€

"Lives, drink and love"

COCKTAILS

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Aperol Sprizt
Cava
Aperol
Soda
7,00€

Mojitos
Ron
Zumo de lima
Hierbabuena
Sabor (fresa, melón, sandía, mango, pera y fruta pasión)
7,00€

Mojito Zacapa
Ron zacapa
Fruta pasión
Vainilla
Lima
Hierbabuena
9,00€

La Pepa
Vermuth artesano
Oloroso
Select
Sirope de chocolate blanco
7,00€

La Pinta
Pisco
Zumo de lima
Fruta pasión
Vainilla
Zumo de piña
Clara de huevo
7,00€

Piña Colada
Ron
Coco
Piña
Zumo de piña
7,00€

Caipirinha Sandía
Cachaza
Azúcar blanca
Lima
Sandía
7,00€

Daiquiris
(Mango, fruta pasión y fresa)
Ron
Zumo de lima
Manzana
Sabor (Mango, fresa y fruts pasión)
7,00€

Bloody Sherry
Fino
Zumo de tomate
Lima
Tabasco
Salsa perry
7,00€

COCKTAILS WITHOUT ALCOHOL

Elder Flower
Puré Pomelo Rosa
Zumo de lima
Sirope azúcar
Zumò de pomelo
6,00€

Almojabana
Fruta pasión
Zumo de lima
Mix zumos
6,00€

"A place of happiness"

Live, drink, eat
and love in Amarola.

AMAROLA