

FOOD

AMAROLA

¡Síguenos en RRSS y comparte
tu experiencia!
@amarolapuerto

HORS D'OEUVRE

Acorn-fed Iberian Shoulder (100 gr)
Baked focaccia and salmorejo
(Traditional Andalusian soup) 19€ 1/3/7/8/11

Amarola's cheese boards
Semi-cured Payoyo cheese,
Cabrales DOP, Aged sheep cheese
with Pedro Ximénez and
Aged Gouda H:7,50€ W:15€ 1/3/7/12

Trilogy of the sea
Anchovy, pickled sardine and
albacore in oil with Gaditan piriñaca
(typical salad from Cádiz) and
extra virgin olive oil 15,50€ 1/4/12

STARTERS & APPETIZERS

Razor clams in Cream marinade
Razor clams in Cream marinade
(a type of Jerez, a local wine)
Ginger and cinnamon, roasted
garlic emulsion and sugared hazelnuts U:3,50€ 1/3/6/8
12/14

**Russian salad with Almadraba
Red Tuna tartare**
Lime, hard-boiled egg and
carasau bread H:7€ W:13,5€ 1/3/4/6/12

Seasoned Otelo tomato
With green Canarian mojo, citrus,
hazelnut and panipuri with paprika
(Indian fried bread), stuffed with
salmorejo 10,50€ 1/8/12

Bimi salad
Hot and sour marinade, kale,
sliced almonds and old styled
mustard vinaigrette 10€ 1/6/7/8
10/11/12

Amarola bravas potatoes
Brava sauce tatemada with amontillado,
confit garlic alioli and garlic prawns H:5,50€ W:10€ 1/2/3/4/12

BETWEEN BREADS

Toasted brioche with Santoña 0
Anchovies Roasted garlic alioli and
onion in Cream 4,50€ 1/3/4/6/7
8/10/11/12
(A type of Jerez; a local wine)

Brioche with smoked sardine
With lime emulsion and marinated
acorn-fed Iberian Jowl 4€ 1/3/4/6/7
8/10/11/12

Serranito Amarola
Grilled red tuna, fried pepper mayonnaise
and acorn-fed Iberian shoulder 6,50€ 1/3/4/6/7
10/12

Octopus hot dog
Marinated in smoked chillis,
citrus and fresh herbs 5,50€ 1/3/6/7/8
10/11/12/14

FRIED

Creamy Iberian ham croquette 1,80€ 1/2/3/7/14

Fried whole fish
(Fish selection according to the market)
Moorish style with emulsion of
it's marinade S/M 1/2/3/4/
7/12

U:UNIT | H:HALF | W:WHOLE | P.P: PRICE PER PERSON

ASK ABOUT OUR OUT OF MENU OPTIONS

THIS ESTABLISHMENT COMPLIES WITH THE ROYAL DECREE
1420/2006, ON THE PREVENTION OF PARASITOSIS BY
ANISAKIS IN FISHING PRODUCTS (ALL FISHING PRODUCTS
THAT ARE CONSUMED RAW OR SEMI-RAW HAVE BEEN
PREVIOUSLY FROZEN).



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FISH & SEAFOOD

Garlic clams with candied artichokes 20€ 12/14

Seafood meatballs

Sea lettuce in 'vino fino'
(a type of Jerez; a local wine)
green sauce H:7,50€ W:15€ 1/2/4/
7/12

Txulatún

Almadraba red tuna parpatana,
candied piquillo peppers and refried
with Amontillado
(a type of Jerez; a local wine) S/M 4/12

Baked tuna belly

Caramelized piperrada (Spanish sauce
with peppers) and tender garlic and
'Oloroso Viejo' (a type of Jerez) seasoning 25€ 4/12

Fish selection according to the market in Bilbainian style with pan-fried clams

S/M 4/12/14

MEATS

Iberian Secret at low temperature

Celeriac with black butter, apple,
mustard and bordelaise sauce 19€ 1/3/7
9/10

Premium Friesian beef entrecote

(European cow) Candied piquillo peppers,
french fries and fried peppers 32,00€ 1

RICES (mínimo para 2 pax)

Black rice

Transmallo choco, white
shrimp and snow peas P.P: 19€ 2/3/4
12/14

Señorito rice

White shrimp, prawns and transmallo
choco stewed in 'piperrada'
(Spanish sauce with peppers) P.P:19,50€ 2/4/12
14

Iberian secret rice

Low temperature, boletus and sage P.P:20,50€ 12

Txuleta rice

Candied piquillo peppers, garlic
and rosemary. P.P:21,50€

SIDES

French fries with
fried cornicabra peppers 3€ 1

Green salad and chives 3€ 12

DESSERTS

Homemade Grandma's Cake 6,5€ 1/3/6/7/11

Payoyo cheese cake and blackberry coulis 6,5€ 3/6/7/12

Arabian Cake

Lemon curd and whipped cream,
ras al hanout style 6€ 1/3/7

Chocolate souffle

Hazelnut, extra virgin olive
oil and salt flakes. 6€ 3/7/8/12

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ALLERGENS:

#1 GLUTEN #2 CRUSTACEANS #3 EGG #4 FISH #5
PEANUTS #6 SOYBEANS #7 DAIRY #8 NUTS #9 CELERY
#10 MUSTARD #11 SESAME GRAINS #12 SULPHUR
DIOXIDE AND SULPHITES #13 LUPINE #14 MOLLUSKS

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

DUE TO CHARACTERISTICS OF THE INSTALLATION,
HANDLING AND PREPARATION OF THE ESTABLISHMENT,
ALL OUR PRODUCTS ARE LIKELY TO CONTAIN, DIRECTLY
OR THROUGH CROSS CONTAMINATION, SOME TYPE OF
ALLERGEN.

