

FOOD

AMAROLA

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HORS D'OEUVRE

- Acorn-fed Iberian ham**
Toasted bread 26€ 1/3/6/
7/8/10/11
- Amarola Cheese Boards**
Semi-cured Payoyo cheese,
Cabrales DOP, Aged sheep's cheese with
Pedro Ximénez, and Aged Gouda H:10,50€ W:18€ 1/3/7/12
- Matrimonio skewer**
Cantabrian anchovy and marinated
white anchovy 4,50€ 4/12

STARTERS & APPETIZERS

- Dressed Otelo Tomato**
Green Canarian mojo, citrus,
hazelnut, and paprika panipuri
filled with salmorejo 14€ 1/8/12
- Roasted pepper salad**
With ricotta cheese and mustard vinaigrette 13,50€ 2/3/4
12/14
- White shrimp "ensaladilla"**
With fine sherry-infused
mayonnaise H:6,50€ W:12,50€ 1/7/8
10/12
- Amarola Spicy Potatoes**
With brava sauce, montecillo
(slow-cooked pork), confit garlic aioli,
and garlic shrimp H:7,50€ W:14€ 1/2/3/4/12

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

ASK ABOUT OUR
OUT OF MENU OPTIONS

BETWEEN BREADS

- Santoña Anchovy 00 toast**
Roasted garlic aioli and wine-braised
onions 5,50€ 1/3/4/6/7
8/10/11/12
- Smoked Sardine toast**
With rye bread, lime emulsion,
and marinated acorn-fed bellota pork cheek 5€ 1/3/4/6/7
8/10/11/12
- Amarola Serranito**
Grilled bluefin tuna, fried pepper mayonnaise,
and acorn-fed bellota ham 7€ 1/3/4/6/
7/10/12
- Reverse puff pastry tartine**
Duck foie micuit, candied peach compote,
and acorn-fed bellota Iberian ham 5,50€ 1/3/4/7/8
- Red shrimp tartar toast**
With citrus sauce and crispy butter 6,50€ 1/2/3/4/6/
7/8/11/12
- Steak tartare of sirloin**
With Oloroso sherry, fried capers,
piparra pepper and pickled egg yolk 17,50€ 1/3/4/6/
8/12

FRIED

- Creamy Iberian ham croquette** 2€ 1/2/3/7/14
- Andalusian style Whole fried fish** S/M 1/2/3/4/7/12

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).

*FRIED POTATOES HAVE TRACES OF GLUTEN BECAUSE
PRODUCTS WITH GLUTEN ARE FRIED IN THE SAME OIL.*

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



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FISH & SEAFOOD

Confit and sautéed artichokes

With king prawns and piquillo peppers in oloroso wine 17,50€ 2/12

Roasted octopus

Chimichurri with fresh herbs and anise puree 23€ 7/12/14

Yellow Thai curry of meagre fish

With fried vanamei noodles 16,50€ 2/12

Grilled Seafood from the Bay

S/M

Market Fish "Bilbaina" Style

With pan-fried potatoes and caramelized peppers. S/M 4/12

MEATS

Iberian secret at low temperature

Celeriac with black butter, apple, mustard and bordelaise sauce 20,50€ 1/3/7 9/10

100% Acorn-Fed Iberian Pork Shoulder

With caramelized piquillo peppers and fried potatoes 23€ 1

Premium beef sirloin

With parmentier potatoes and snow peas 28,50€ 3/12

Duck confit and foie cannelloni

with truffled béchamel and Cádiz mountain cheese 16,50€ 1/3/12

RICES (minimum 2 people)

Black rice

With garlic sautéed Galician octopus, stewed cuttlefish in its ink, and snow peas P.P:21,50€ 2/3/4 12/14

Señorito rice, dry or creamy

With white prawns, king prawns, and stewed cuttlefish in piperrada sauce P.P:21€ 2/4/ 12/14

Red tuna tarantelo rice from almadraba

With confit artichokes and cuttlefish from the net P.P:21,50€ 2/4/ 12/14

Vegetable Rice

With stewed mushrooms in amontillado sherry, artichokes, piquillo peppers, and snow peas P.P:19,50€ 2/4/12/14

Iberian Rice

With 100% acorn-fed bellota pork shoulder and Iberian ham, garlic sautéed shimeji mushrooms, and roasted garlic mayonnaise P.P:22€ 3/12

Iberian Secreto Rice

Slow-cooked secreto with stewed boletus edulis mushrooms and fresh sage P.P:21€ 3/12

Seafood dry fideuà

With white prawns, king prawns, and stewed cuttlefish in piperrada sauce P.P:21€ 1/2/4/12/14

Extra Alioli sauce

1€ 3/6/12

SIDES

Sanlúcar Fried Potatoes 4,50€ 1/2/4/14

Fried Padrón Peppers with sea salt flakes 5€ 1/2/4/14

Pan-fried Potatoes with confit piquillo peppers 4,50€

DESSERTS

Homemade Grandma's Cake 6,50€ 1/3/6/7/11

Arabic Tart

With lemon curd and whipped cream with ras el hanout 6,50€ 1/3/7

Payoyo cheese cake

With blackberry coulis 6,50€ 3/6/7/12

Nutella Overload

Italian hazelnut ice cream, candied hazelnuts, caramel syrup, creamy Nutella, and almond tuile 7€ 3/7/8/12

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

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.

APPETIZER & WINES

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Aperitivos

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

Vinos Generosos

	Copa	Botella
Fino Coquintero (Osborne)	3,40€	21,00€
Fino (Gutiérrez - Colosía)	3,20€	20,50€
Manzanilla Maruja (Juan Piñero)	3,20€	20,50€
Amontillado (Gutiérrez - Colosía)	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€	33,00€
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€

Vinos Blancos

	Copa	Botella
D.O Rueda		
Rey Santo (Verdejo)	3,20€	18,00€
Montecillo (Verdejo)		21,00€
Viuda Negra (Rioja)		23,00€
Tierra de Cádiz		
El muelle (Palomino fino, Bodegas Luis Pérez)	3,50€	24,00€
La Batalla Barrosa (Sauvignon blanc)	3,30€	18,50€
Otras D.O		
Villanueva (Albariño)	4,15€	25,00€
O Luar Do Sil (Godello)		25,00€
Tres pilares (Verdejo ecológico)		26,00€
Cunqueiro III Milenium (Treixadura, Godello, Albariño y Loureira)		29,00€
Esencia de la Torre (Chardonnay ecológico)	3,50€	21,00€
Marysol (Semidulce)	3,35€	20,00€
Frizzante S.suave	3,20€	18,00€

Vinos Tintos

	Copa	Botella
D.O Ribera del Duero		
Claus (Tempranillo)	3,20€	18,00€
Arrocal Joven Roble 2021 (Tempranillo)		23,00€
Vilano Black 2020 (Tempranillo)		24,00€
Pago de Capellanes 2020 (Tempranillo)		40,00€
La loba 2018 (Tempranillo)		50,00€
Tomas Postigo 2019 (Cabernet Sauvignon, Malbec, Merlot)		55,00€
Pago carraovejas 2020 (92% Tinto fino, 5% Cabernet Sauvigno)		63,00€
D.O Rioja		
Montecillo Edición limitada (Tempranillo, Graciano)	3,50€	21,00€
Vivanco (95% Tempranillo, 3% Graciano, 2% Maturana tinto)		21,00€
Luis Cañas Reserva (95% Tempranillo, 5% Graciano)		32,00€
Ramón Bilbao Crianza (Tempranillo)		22,00€
Mi lugar 2018 (90% Tempranillo, 10% Granacha, Bodega de Ontañón)		38,00€
Otras D.O		
Ademan (Toro Roble)		23,00€
Garum Tierra de Cádiz (Merloc 70%, Syrah 15%, Petit Verdot)	4,00€	24,00€
Altico (Jumilla)		28,00€
ARX (Syrah, Tintilla de Rota, Petit Verlot, Cabernet Sauvignon)		32,00€
Abadía Retuerta (Sardon del Duero) 2018		47,00€

Vinos Rosados

	Copa	Botella
Carchelo 2021 (Monastrell)		25,00€
Vivanco Rosado (Tempranillo, Garnacha)	3,20€	19,00€

Champagne & Cava

	Botella
Moët & Chandon	70,00€
Veuve Clicquot	75,00€
Piper - Heidsieck	68,00€
Larus Brut Nature	34,00€
Ardea Rosado	29,00€



DRINKS

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Ginebras

	Copa
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 Sapphire	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

	Copa
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

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

Whiskey

	Copa
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

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

Licores

	Copa
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€
Jagermeister	5,00€
Malibú	5,00€
Martini Blanco	5,00€
José Cuervo	5,00€
Cócteles	7,00€

*"Vive, bebe
y ama"*

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€

CÓCTELES SIN ALCOHOL

Elder Flower

Puré Pomelo Rosa
Zumo de lima
Sirope azúcar
Zumó 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
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