

AMAROLA

Where the *sea* becomes flavor

HORS D'OEUVRE

Acorn-fed Iberian ham Hand-carved, served with ciabatta bread and salmorejo	28€	1/3/6/ 7/8/10/11
Amarola Cheese Boards	H:10,50€ W:18€	1/3/12
Matrimonio skewer Cantabrian anchovy and boquerón "marriage" gilda	4,50€	4/12
Steamed Galician mussels Cádiz-style piriñaca and lemon	12,50€	2/4/14

STARTERS & APPETIZERS

Dressed Otelito Tomato Green Canarian mojo, citrus, hazelnut, and paprika panipuri filled with salmorejo	14€	1/8/12
Zucchini Carpaccio Ricotta cream, roasted peppers, almonds, arugula and acorn-fed Iberian ham	13,50€	1/6/7 8/10/12
White shrimp "ensaladilla" Garlic sautéed prawns, confit piquillo peppers, lime, shichimi togarashi and carasau bread	H:7,50€ W:13,50€	1/2/3/6 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

BETWEEN BREADS

Our "Marinera" on Thin Regañá Cracker Russian salad and 00 Cantabrian anchovy	5€	1/3/4/6 8/10/12
Ciabatta Toast with Anchovy & Boquerón "Marriage" Cantabrian anchovy and boquerón, Gaditan alboronía, red onion and aioli	6€	1/3/4/6 8/10/12
Amarola Serranito Grilled bluefin tuna, fried pepper mayonnaise and acorn-fed Iberian ham	7€	1/3/4/6/ 7/10/12
Red Prawn Tartare Toast Citrus sauce and buttery crunch	6€	1/2/3/4/6/ 7/8/11/12
Fried King Prawn "Taco Gobernador" Avocado, Payoyo cheese and pickled red onion	7€	1/2/3/4/6/7 8/10/11/14

FRIED

Creamy Iberian ham croquette	2€	1/2/3/7/14
Market Fried Fish In chunks or slices, served with padrón peppers and aioli	S/M	1/2/3/ 4/7/12
Fried King Prawns with Kimchi Sauce (200g)	17,50€	1/2/3/4/6
Fried Local Bay Cuttlefish (250g)	19€	1/2/3/4/6

ASK ABOUT OUR OUT OF MENU OPTIONS

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

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).

INFORM OUR STAFF ABOUT ANY ALLERGY OR FOOD INTOLERANCE.

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

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
Market Fish "Bilbaína" Style Or grilled, served with sautéed vegetables and padrón peppers	S/M	4/12

MEATS

Slow-Cooked Iberian Pork "Secreto" (250g) Butter-braised celeriac, apple, mustard and Bordelaise sauce	21,50€	1/3/7/9/10
100% Acorn-Fed Iberian "Presa" Caramelised piquillo peppers and French fries	24€	1/2/4
Duck Confit & Foie Cannelloni Thyme demi-glace, Sierra de Cádiz cheese and baby sprouts	16,50€	1/3/12
Premium Guikar dry-aged beef entrecôte 30 days, (450 g)	37€	1/2/4

RICES (minimum 2 people)

Black Rise With baby cuttlefish in its ink, Galician mussels, white prawns and snow peas	P.P:21,50€	2/4 12/14
Señorito Rice With white prawns, king prawns and net-caught cuttlefish, mussels and samphire (all peeled and ready to eat)	P.P:21€	2/4/ 12/14
Dry Fideuà With scallops, king prawns, net-caught cuttlefish and 100% acorn-fed Iberian sobrasada	P.P:21€	2/4/ 12/14
Iberian Rice 100% acorn-fed Iberian pork "presa" and ham, garlic sautéed shimeji mushrooms and roasted garlic mayonnaise	P.P:22,50€	2/3/4 12/14
Iberian "Secreto" Rice Slow-cooked Iberian pork, boletus edulis stew and fresh sage	P.P:21€	2/3/4 12/14
Extra de Alioli	1€	

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

Our meat-based rice dishes are prepared with 100% natural chicken and duck stocks, cooked over a wood fire.

Our fish and seafood rice dishes are prepared with 100% natural stocks made from mantis shrimp and red prawns, cooked over a wood fire.

OUR RICE DISHES ARE PREPARED TO ORDER
AND HAVE AN APPROXIMATE COOKING TIME OF 20 MINUTES.

SIDES

Sanlúcar Fried Potatoes and fried Padrón Peppers with sea salt flakes	4,50€	1/2/4/14
Cádiz-style Piriñaca Salad	4,50€	1/2/4/14
Traditional Baker's Potatoes with Seasonal Vegetables	4,50€	1/2/4/12

DESSERTS

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.