

PICANTÓN

Casa de Tapas

Tapas y platillos

	Tapa	Dish
• GILDA WITH CECINA FROM LEÓN + SEMI-CURED MILK CHEESE	3,5	
• GILDA "MATRIMONIO" - ANCHOVY + BOQUERÓN	3,5	
• SALMOREJO FROM CÓRDOBA	3,9	11,9
TOP • CLASSIC PRAWN SALAD	5,9	13
TOP • GRILLED TOMATO WITH RED PESTO AND BURRATA		15
• ARTICHOKE WITH HOLLANDAISE SAUCE AND PARMESAN	8	
• IBERIAN HAM CROQUETTES	5,9	13
• SCARLET PRAWN CROQUETTES	5,9	13
TOP • KOREAN-STYLE PATATAS BRAVAS	6,2	14
TOP • CHARCOAL-GRILLED PATATAS BRAVAS	5,9	13
• CHICKEN GYOZAS WITH JAPANESE-MEXICAN SAUCES	5,5	13
TOP • PIRI PIRI CHICKEN ROLLS WITH KOREAN KOREA RANCH SAUCE (2*UD)	6	
TOP • TRADITIONAL POTATO TORTILLA WITH WHISKY - MADE TO ORDER		9
• TRADITIONAL POTATO TORTILLA - MADE TO ORDER		7,5
• 90 G BEEF MINI BURGER WITH BACON JAM AND HOUSE YAKI SAUCE		9
• HOMEMADE CHICHARRÓN FROM CÁDIZ FLAMENQUÍN WITH CONFIT GARLIC AIOLI		14,5
• FRIED CHICKEN BAO WITH KOREAN SAUCE	5,5	
TOP • STEAK TARTARE ON "MÁXIMO" BAKERY MOLLETTE BREAD		13
TOP • MEXICAN CORN RIBS WITH AJÍ AND LIME SAUCE	6,5	12
TOP • GRANDMA'S MACARONI WITH SLOW-ROASTED BEEF RAGÚ GRATINATED WITH PECORINO ROMANO CHEESE		16
• CHISTORRA WITH SMOKED CHIMICHURRI GRILLED BREAD	4,5	



Counter

	HALF	WHOLE
• ACORN-FED IBERIAN HAM	12 40 GR	23 80 GR
• ACORN-FED IBERIAN PORK LOIN	3,5 20 GR	6,9 40 GR
• ACORN-FED IBERIAN SALCHICHÓN	3 20 GR	5,5 40 GR
• CURED MEAT AND CHEESE BOARD IBERIAN HAM, IBERIAN PORK LOIN, SALCHICHÓN AND PAYOYO CHEESE		20 160 GR
• PAYOYO CHEESE WITH TOMATO JAM	5,6 50 GR	16 250 GR
• "ANDAZUL" GOAT BLUE CHEESE	6 50 GR	11,5 100 GR
• AGED MIXED GOAT CHEESE "LAVASA"	5 50 GR	9,5 100 GR
• SMOKED SHEEP'S MILK CHEESE "CAMPOLLANO"	5,6 50 GR	11 100 GR
• CHEESE BOARD (PAYOYO, ANDAZUL, LAVASA, CAMPOLLANO)		17 160 GR
• ACEITUNAS GORDALES		2,5

Chicken

TOP • **"TOMATERO" CHICKEN ROASTED ON OUR ESPETOS OVER HOLM OAK CHARCOAL**

*WITH FRENCH FRIES

1/2 12
WHOLE 20

Fish

TOP • SEA BASS CEVICHE WITH LECHE DE TIGRE AND YELLOW CHIL	22
TOP • TURBOT WITH GRILLED WILD SPINACH	28
• SEA BASS LOIN WITH CAULIFLOWER CREAM AND SNOW PEAS	22

Meats

GRILLED OVER OUR HOLM OAK CHARCOAL EMBERS

• BEEF TENDERLOIN (180 GR) TRUFFLED MASH AND ROASTED VEGETABLES	26
TOP • SIRLOIN STRIP (300 G) WITH FRENCH FRIES	28
• RIBEYE (300 G) WITH FRENCH FRIES	33
TOP • IBERIAN PORK PLUMA (200 G) WITH TRUFFLED MASH AND GRILLED VEGETABLES	22

Desserts

TOP • TORRIJA-STYLE COOKIE WITH VANILLA ICE CREAM	8
TOP • TORRIJA BRIOCHE TIRAMISÚ WITH PANNA COTTA ICE CREAM	8
• TORRIJA BRIOCHE WITH DUBAI CHOCOLATE	8
• CREAMY BAKED CHEESECAKE	7,5

• BREAD & BREADSTICKS €1.80 PER PERSON

ALL OUR PRICES INCLUDE VAT.
INFORMATION FOR PEOPLE
WITH ALLERGIES OR INTOLERANCES.