



TRAGABUCHES

HONESTO & ANDALUZ • DANI GARCÍA

In the summer of 1998, the first Restaurant Tragabuches was created. Its intention in that era was no other than to create the first Km0 restaurant where Andalusia would obtain all the protagonism; both with due to its ingredients as well as the culture and manner of cooking. Today in 2022, 24 years later we are recovering that same philosophy, cooking Andalusian, showing the culture and the products exactly the way, they were produced back in the summer of 1998.

WELCOME TO
ANDALUSIA

ANDALUSIAN COLD CUTS

IBERIAN ACORN-FED HAM FROM RONDA
29€

IBERIAN CHESTNUT-FED SHOULDER FROM RONDA
19€

LOIN OF IBERIAN FLANK FROM THE VALLEY OF GENAL
18€

MALAGA GOAT SALAMI WITH LIME ZEST
8€

GRILLED BLACK PUDDING FROM ZALEA WITH TOMATO SAUCE
10€

THIN SLICES OF CURED OLD BEEF WITH TRUFFLE VINAGRETE
19€

PROLONGO OF MALAGA SALAMI TARTAR, SMOKED EEL MOUSE
12€

CARPACCIO OF PIG TROTTERS, BABY GOAT TONGUE AND TRUFFLE
12€

THIN CHAPATA BREAD FROM ALHAURIN EL GRANDE AND MARINATED BACON FROM ROTA
6€

THIN CHAPATA BREAD FROM ALHAURIN EL GRANDE, THIN SLICES OF CURED CHOPS
9€

OLOROSO SHERRY SHREDDED MEAT IN ITS JUICE
12€

ANDALUSIAN CHEESE TROLLEY

1/2 VARIED CHEESE PLATTER (100 gr. for 2 people)
12€

VARIED CHEESE PLATTER (200 gr. for 4 people)
24€

TABLE SERVICE 3,5€ (per person)

STARTERS

RUSSIAN SALAD WITH DICES OF ACORN-FED IBERIAN HAM
15€

SMOKED TUNA BELLY FROM BARBATE WITH DRESSED ROASTED RED PEPPERS
14€

CHERRY GAZPACHO WITH FRESH CHEESE PISTACHO AND BASIL (1998)
9€

COD SALAD WITH POTATOES, ORANGE, AND BLACK OLIVES
14€

CREAMY LOBSTER GAZPACHO WITH BASIL
16€

COLD ALMOND SOUP, PRAWN TARTAR, GRAPES,
AND SMOKED HERRING ROE (1999)
14€

MILLEFEUILLE OF FOIE, GOAT CHEESE FROM RONDA AND
CARAMALIZED GREEN APPLE (1998)
19€

BLOW TORCHED RED MULLET IN COLD ROTEÑA SAUCE (2001)
15€

TRAGABUCHES SEAFOOD SALPICON (WHITE PRAWNS, QUEEN PRAWNS AND MUSSELS)
24€

LOBSTER SALPICON
38€

IBERIAN HAM CROQUETTES
12€

"PRINGA" CROQUETTES
10€

PICAÑA MEAT BALLS WITH CUTTLE FISH, ALMONDS, AND PINE NUTS
15€

MALAGA WHITE PRAWN TARTAR WITH SHEEP'S BUTTER AND UMAI CAVIAR
32€

CALAMARI IN OLIVE OIL AND CONFITED ONION
22€

MARINATED SARDINES WITH CONFITED ONION AND DATES
15€

EGGS FROM MANILVA

SLICE OF SPANISH OMELETTE **WITHOUT ONION**, JUST THE WAY DANI GARCIA LIKES IT
3,5€

SLICE OF SPANISH OMELETTE **WITH ONION**, JUST THE WAY DANI GARCIA DOESN'T LIKE IT
4€

SPANISH OMELETTE WITH WHITE "ZURRAPA" 10€
+10 gr. **UMAI CAVIAR** 32€

FRIED COD IN BATTER MY MOTHER'S RECIPE
12€

3 FRIED EGGS WITH FRIED CRUMBS RONDEÑA STYLE
12€

3 FRIED EGGS AND ROASTED PORK BELLY 12€
+10 gr. **UMAI CAVIAR** 28€

3 FRIED EGGS, GARLIC PRAWNS AND LARD
16€

VEGETABLES FROM ANDALUSIA

SWISS CHARD FROM THE VALLEY OF GUADALHORCE IN ALMOND SAUCE
9€

THE THREE BEST TOMATOES IN ANDALUSIA WITH SALT AND EVOO
12€

ORGANIC TOMATO WITH TUNA TARTAR
18€

FRESH SPRING ONION FROM COIN WITH ANCHOVIES
16€

ARTICHOKE FROM CAMPANILLAS, IBERIAN HAM SAUCE AND SHAVINGS
18€

GRILLED CHARCOAL LEEK FROM VEGA DEL GUADALHORCE WITH ROMESCO SAUCE
12€

MARILO'S CORNICABRA PEPPERS IN ITS JUICE
10€

UPSIDE-DOWN AVOCADO FROM MALAGA FILLED WITH PRAWN COCKTAIL FROM SANLUCAR
24€

FRESH LETTUCE FROM COIN 21 DAYS OLD, DRESSED WITH LEMON JUICE AND OLIVE OIL
8€

RICE, SOUPS AND STEW

CREAMY RICE OF BLACK PUDDING FROM RONDA WITH RAZOR CLAMS (1999) (MIN 2 PEOPLE)
16€ PP

BELUGA LENTILS WITH GRILLED FOIE GRAS, CURRY AND PRAWNS
19€

CITRIC GAZPACHUELO FROM MALAGA WITH WHITE PRAWNS AND LOCAL CLAMS
14€

MALAGA 'S THIN PASTA STEW WITH TUNA AND CLAMS (MIN 2 PEOPLE)
18€ PP

ANDALUSIAN STYLE TRIPES STEW WITH MINT AND CHICKPEAS
12€

ROASTED BABY GOAT FROM MALAGA

1/4 ROASTED BABY GOAT, PLATTER OF FRIED POTATOES
AND CORNICABRA PEPPERS LETTUCE FROM COIN, FOR 2 PEOPLE
55€

BABY GOAT SWEETBREADS WITH GARLIC
16€

BABY GOAT KIDNIES, BOURGUIGNON STYLE WITH IT HERBAL BUTTER
12€

IBERIAN ACORN-FED PORK

IBERIAN "LAGARTO" FLAMENQUIN STYLE STUFFED WITH SWISS
CHARD AND CHEESE FROM LA GRANJA MARAVILLAS
19€

CHARCOAL GRILLED MARINATED ACORN-FED IBERIAN PORK FEATHER CUT
24€

CHARCOAL GRILLED ACORN-FED IBERIAN PORK FLANK
26€

IBERIAN PORK COWBOY MARINATED IN RED LARD
28€

FISH AND
ANDALUSIAN
GRILLED MEAT
BOUTIQUE

RED SNAPPER FROM CONIL
27€

SEA BASS FROM THE ESTEROS OF BARBATE
24€

SEA BREAM FROM TARIFA
48€

GRILLED CHARCOAL LOBSTER WITH GOAT'S BUTTER AND UMAI CAVIAR
48€

GRILLED RED TUNA BELLY
30€

CATCH OF THE DAY
SM

VEAL SIRLOIN
30€

VEAL STEAK
27€

GRILLED MARINATED CHICKEN THIGH
16€

BABY LAMB WITH GARLIC
(Fried chops, rillettes on a toast and caramelized belly)
36€

TO SHARE

MATURE BEEF RIBEYE (1,1 kg.)
98€

1/2 ROASTED SUCKLING PIG
(Shoulder, ribs, leg and head)
(for 4 people 2,250 kg)
LETTUCE FROM COIN, FRIED POTATOES AND CORNICABRA PEPPERS
98€

(ONLY SATURDAYS AND SUNDAYS OR BY PREVIOUS ORDER)

BABY HAKE FROM MARBELLA IN EMBLANCO STOCK
25€

CHICKEN THIGH WITH GARLIC, FRIED QUAIL EGG AND CRISPY THIN FRIES
18€

ROASTED PORK JOWL MASHED POTATOES AND RED PRAWNS (1999)
34€

OX-TAIL STEW, SHREDDED AND WRAPPED IN RAVIOLI (1998)
22€

OLD FASHIONED STYLE WHEAT STEW, VENISON, WILD MUSHROOMS AND COLIFLOUR (2000)
19€

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