



# TRAGABUCHES

HONESTO & ANDALUZ • DANI GARCÍA

In the summer of 1998, the first Restaurant Tragabuques was created. Its intention in that era was no other than to create the first Km0 restaurant where Andalusia would obtain all the protologism, both with due to its ingredients as well as the culture and manner of cooking. Today in 2024, 26 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

# CHACINA ANDALUZA

 *Cinco Jotas* ACORN-FED 100% IBÉRICO HAM  
29€

 *Cinco Jotas* ACORN-FED 100% IBÉRICO SHOULDER  
19€

 *Cinco Jotas* ACORN-FED 100% IBÉRICO LOIN  
10€

 *Cinco Jotas* ACORN-FED 100% IBÉRICO MORCON  
9€

 *Cinco Jotas* ACORN-FED 100% IBÉRICO SALAMI  
9€

PORK RIND  
8€

# CONSERVAS & SALAZONES ANDALUZAS

ANCHOVY  
4€

SARDINE  
3€

MOJAMA AND ALMONDS  
6€

CANNED SARDINES FROM BARBATE  
9€

CANNED RED TUNA BELLY  
10€

CANNED RED TUNA TARANTELO  
12€

## EGGS FROM MANILVA

PINCHO OF SPANISH OMELETTE **WITHOUT ONION,**  
4,5€

PINCHO OF SPANISH OMELETTE **WITH TRUFFLED ONION**  
6€

PINCHO OF SPANISH OMELETTE **WITH**  *Cinco Jotas*  
**ACORN-FED 100% IBÉRICO HAM**  
5,5€

## COLD TAPAS & HALF PORTIONS

TRADITIONAL SEAFOOD SALPICON  
15€

TRADITIONAL RUSSIAN SALAD  
7,5€

PICKLED MUSSELS  
6€

WHITE ANCHOVY GILDA  
2,5€

ANCHOVY GILDA  
2,5€

## HOT TAPAS & HALF PORTIONS

IBERIAN HAM CROQUETTES  
6€

"PRINGA" CROQUETTES  
5€

FRIED COD IN BATTER  
6€

BABY GOAT SWEETBREADS WITH GARLIC  
9€

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

THIN CHAPATA BREAD FROM ALHAURIN EL GRANDE  
AND MARINATED BACON FROM ROTA  
8€