





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 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

ANDALUSIAN COLD CUTS

THIN SLICES OF CURED OLD BEEF WITH TRUFFLE VINAGRETE	19€	GRILLED BLACK PUDDING FROM ZALEA WITH TOMATO SAUCE	10€
 <i>Cinco Jotas</i> ACORN-FED 100% IBÉRICO HAM	29€	PROLONGO OF MALAGA SALAMI TARTAR , SMOKED EEL SHAVINGS	12€
 <i>Cinco Jotas</i> ACORN-FED 100% IBÉRICO SHOULDER	19€	1/2 VARIED ANDALUSIAN CHEESES PLATTER (100 gr. for 2 people)	12€
MALAGA GOAT SALAMI WITH LIME ZEST	8€	VARIED ANDALUSIAN CHEESES PLATTER (200 gr. for 4 people)	24€
OLOROSO SHERRY SHREDDED MEAT IN ITS JUICE	12€		

LOS FAVORITOS DE DANI GARCÍA

SLICE OF SPANISH OMELETTE WITHOUT ONION, JUST THE WAY DANI GARCIA LIKES IT

4,5€

MILLEFEUILLE OF FOIE, GOAT CHEESE FROM RONDA AND CARAMELIZED GREEN APPLE (1998)

22€

STARTERS

RUSSIAN SALAD WITH DICES OF ACORN-FED IBERIAN HAM	15€	MARINATED SARDINES WITH CONFITED ONION AND DATES	15€
TRAGABUCHES SEAFOOD SALPICON (WHITE PRAWNS, QUEEN PRAWNS AND MUSSELS)	24€	CHICKEN THIGH WITH GARLIC , FRIED QUAIL EGGS AND CRISPY THIN FRIES	17€
LOBSTER ANDALUSIAN SALPICON	42€	IBERIAN HAM CROQUETTES	12€
MALAGA WHITE PRAWN TARTAR WITH SHEEP 'S BUTTER AND UMAI CAVIAR	32€	"PRINGA" CROQUETTES	10€
 CHERRY GAZPACHO WITH FRESH CHEESE PISTACHO AND BASIL (1998)	9€	PICAÑA MEAT BALLS WITH CUTTLE FISH, ALMONDS, AND PINE NUTS	17€
 COLD ALMOND SOUP , PRAWN TARTAR, GRAPES, AND SMOKED HERRING ROE (1999)	14€	BABY GOAT SWEETBREADS WITH GARLIC	16€

BREAD AND LARD SERVICE 3,5€ (PER PERSON)

PRICES IN €. VAT INCLUDED.

VEGETABLES FROM ANDALUSIA

UPSIDE-DOWN AVOCADO FROM MALAGA FILLED WITH PRAWN COCKTAIL FROM SANLUCAR	24€
DRESSED RED PEPPER WITH SMOKED TUNA BELLY	16€
ORGANIC TOMATO WITH TUNA TARTAR	18€
A BEAUTIFUL TOMATO SALAD FROM ANDALUSIA	12€
GRILLED CHARCOAL LEEK WITH ROMESCO SAUCE	12€
FRESH SPRING ONION WITH OO ANCHOVIES FROM SANTOÑA	18€

FREE-RANGE EGGS

SLICE OF SPANISH OMELETTE WITH <u>TRUFFLED</u> ONION	6€
6 FRIED QUAIL EGGS 6, WITH ZURRAPA AND CRISPY THIN FRIES	12€
3 FRIED EGGS 3, GARLIC PRAWNS AND LARD	16€
3 FRIED EGGS 3 AND ROASTED PORK BELLY	12€
+10 GR. UMAI CAVIAR	28€
3 FRIED EGGS 3 WITH FRIED CRUMBS RONDEÑA STYLE	12€
<small>CLASSIC</small> FRIED COD IN BATTER MY MOTHER'S RECIPE	12€

FISH AND MEAT BOUTIQUE

SERVED WITH POTATO AND FRESH LETTUCE LEAVES SALAD ON THE SIDE

SEA BASS FROM THE ESTEROS OF BARBATE	24€	<small>CLASSIC</small> OX-TAIL STEW, SHREDDED AND WRAPPED IN RAVIOLI (1998)	22€
GRILLED CHARCOAL LOBSTER WITH SHEEP'S BUTTER AND UMAI CAVIAR	56€	TXOGITXU RIBEYE (600gr for 2 people)	54€
RED SNAPPER FROM CONIL	27€	CHARCOAL GRILLED MARINATED  ACORN-FED 100% IBÉRICO PORK FEATHER CUT	24€
GRILLED RED TUNA BELLY	30€	CHARCOAL GRILLED  ACORN-FED 100% IBÉRICO PORK FLANK	26€
BABY LAMB WITH GARLIC (Fried chops, rillettes on a toast and caramelized belly)	36€	GRILLED MARINATED CHICKEN THIGH	16€
VEAL SIRLOIN	28€		

TRADITIONAL ROASTS

1/2 ROASTED SUCKLING PIG 98€
(for 4 people 2,250 kg)
(Only Saturdays and Sundays or by previous order)
SHOULDER, RIBS, LEG AND HEAD, LETTUCE FROM COIN, FRIED POTATOES AND CORNICABRA PEPPERS

1/4 ROASTED BABY GOAT, 50€
PLATTER OF FRIED POTATOES AND CORNICABRA PEPPERS LETTUCE FROM COIN, (for 2 people)

