



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

 *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€

ANCHOVY

4€

SARDINE

3€

MOJAMA AND ALMONDS

6€

CANNED SARDINES FROM BARBATE

9€

CANNED RED TUNA BELLY

10€

CANNED RED TUNA TARANTELO

12€

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€

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