





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€	LOIN OF IBERIAN FLANK FROM THE VALLEY OF GENAL	18€
 <i>Cinco Jotas</i> ACORN-FED 100% IBÉRICO HAM	29€	GRILLED BLACK PUDDING FROM ZALEA WITH TOMATO SAUCE	10€
 <i>Cinco Jotas</i> ACORN-FED 100% IBÉRICO SHOULDER	19€	PROLONGO OF MALAGA SALAMI TARTAR , SMOKED EEL SHAVINGS	12€
MALAGA GOAT SALAMI WITH LIME ZEST	8€	1/2 VARIED ANDALUSIAN CHEESES PLATTER (100 gr. for 2 people)	12€
OLOROSO SHERRY SHREDDED MEAT IN ITS JUICE	12€	VARIED ANDALUSIAN CHEESES PLATTER (200 gr. for 4 people)	24€

LOS FAVORITOS DE DANI GARCÍA

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

3,5€

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

19€

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	18€
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	15€
 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 16€

FREE-RANGE EGGS

SLICE OF SPANISH OMELETTE WITH TRUFFLED ONION 5€

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€

CLASSIC  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€

GRILLED CHARCOAL LOBSTER WITH SHEEP'S BUTTER AND UMAI CAVIAR 56€

RED SNAPPER FROM CONIL 27€

GRILLED RED TUNA BELLY 30€

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

VEAL SIRLOIN 30€

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

TXOGITXU RIBEYE (600gr for 2 people) 54€

CHARCOAL GRILLED MARINATED  ACORN-FED 100% IBÉRICO PORK FEATHER CUT 24€

CHARCOAL GRILLED  ACORN-FED 100% IBÉRICO PORK FLANK 26€

GRILLED MARINATED CHICKEN THIGH 16€

TRADITIONAL ROASTS

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

1/4 ROASTED BABY GOAT, PLATTER OF FRIED POTATOES AND PEPPERS, LETTUCE FROM COIN, (for 2 people) 55€

