

THE ANDALUSIAN WAY

A relaxed space open to the city with the tradition of Andalusian cuisine as a base, where we reinvent the tapas experience in an exclusive and avant-garde atmosphere, paired with the best local wines and with a gourmet touch that will surprise our guests and visitors.

Experience a memorable moment just like in the classic Andalusian taverns, with a unique personality and sophistication of El Picador.

PICADOR

WHILE CHATTING AND LAUGHING

Oysters trilogy, the natural, the fresh and the spicy	20.-
Beef sirloin steak tartar on brioche bread	26.-
Prawn salad with carrot on a sherry gel, homemade pickles	14.-
Freshly made guacamole with dried tomato and Iberian pork torreznos	12.-
Avocado "gazpachuelo" (cold soup) with marinated fish of the day	15.-
◇ Roasted cauliflower, fresh orange, hazelnut cream and smoked vegan cream	16.-
Fried potatoes "Bravas"(with a spicy sauce)	12.-
Spanish omelette Picador style	10.-
White shrimps and egg with a crisp golden edging	18.-
Creamy squid croquettes with fried baby squid (6 U.) and sundried tomato chimichurri	14.-
Creamy croquettes of Iberian ham (6 U.) in tomato sauce	12.-
Iberian acorn-fed ham from La Dehesa de los Monteros with crispy bread and grated tomato	32.-

FROM THE SEA

Fried squid, aioli and a citrus touch	18.-
Marinated octopus with sundried tomato chimichurri and a mashed potatoes froth	24.-
Bluefin tuna parpatana with spicy beef sauce and homemade sauerkraut	30.-
Creamy lobster sea rice and pickled lemon hollandaise sauce	32.-

FROM THE LAND

Rice "a la Llauna" with billy goat meat and bitter orange.....	26.-
Stewed beef tripe, leg and snout stew.....	21.-
Roast free-range chicken cannelloni with truffled bechamel sauce and meat juice.....	16.-
Duck magret lacquered with cane honey from Frigiliana, corn crumble and fresh orange.....	26.-
Glazed Iberian pork, sweet potato cream, fried chicken wings broth and pickled mushrooms.....	28.-



SWEET SINS

Picador style French toast and pistachio ice cream.....	8.-
Baked cheesecake with powder, gel and raspberry cream.....	10.-
Babá and cream of Namelaka with vanilla and Pedro Ximenez.....	10.-
Assorted selection of Andalusian cheeses.....	18.-
◇ Seasonal fruits impregnated with jelly of cava rosé and watermelon sorbet.....	8.-
Chocolate textures.....	8.-

If you have any food allergies please inform our Maître.

◇ VEGAN DISH

AT PICADOR WE BELIEVE THAT EATING WELL IS MAINLY ABOUT KNOWING HOW TO CHOOSE AND THESE ARE SOME OF THE WONDERS OF OUR LAND THAT YOU CANNOT MISS.

DEHESA DE LOS MONTEROS HAM

Coming from Pura Raza Ibérica pigs are reared in the wild in the heart of Serranía de Ronda, with a diet based on three different types of acorns and chestnuts, which provide sweetness and strength. Due to their oleic acid content, they have a beneficial effect on blood cholesterol and their protein and vitamin content contribute to the proper functioning of the brain and nervous system.

POTATO FROM CORDOBA

These potatoes stand out for their quality and flavour thanks to the red soils of the area. Their nutritional quality is higher than other types of potatoes, being a great source of carbohydrates that provide a lot of energy, as well as being rich in potassium, vitamin C, vitamin B, folic acid and minerals such as magnesium and iron.

WHITE SHRIMP FROM HUELVA

From the Andalusian coast of Huelva, its almost transparent pearly white colour reveals the depths of the Atlantic Sea inhabited by this small crustacean. Its flavour stands out for the sweet sensation it leaves at the end of its passage through the mouth. It is worth noting its high nutritional value and low-fat content, as well as its great contribution of vitamins, proteins and minerals that help, among other things, to regulate the metabolism.

MILKY CHICKPEAS FROM CADIZ

Due to the proximity of the land to the Atlantic Ocean, its cultivation benefits from a special microclimate, achieving a slower ageing process that contributes to enriching the differential properties and exceptional gastronomic quality of the milky chickpea. With a soft and buttery texture, it is a complete food, as it has a lot of proteins and carbohydrates, with an outstanding contribution of minerals, vitamins of the B group and fibre.

ALMADRABA TUNA FROM BARBATE

Considered the "red gold" of the sea, its flesh stands out, especially for its smooth texture and melt-in-the-mouth sweet taste. The almadraba, an ancient fishing art of Cadiz tradition, is a sustainable method carried out using large nets. This delicious blue fish provides innumerable properties and health benefits with a high protein, vitamin, magnesium and omega 3 content.