

AMAROLA

Where the *sea* becomes flavor

HORS D'OEUVRE

Acorn-fed Iberian ham Hand-carved, served with ciabatta bread and salmorejo	28€	1/3/6/ 7/8/10/11
Amarola Cheese Boards	H:10,50€ W:18€	1/3/12
Matrimonio skewer Cantabrian anchovy and boquerón "marriage" gilda	4,50€	4/12
Steamed Galician mussels Cádiz-style piriñaca and lemon	12,50€	2/4/14

STARTERS & APPETIZERS

Dressed Otelito Tomato Green Canarian mojo, citrus, hazelnut, and paprika panipuri filled with salmorejo	14€	1/8/12
Zucchini Carpaccio Ricotta cream, roasted peppers, almonds, arugula and acorn-fed Iberian ham	13,50€	1/6/7 8/10/12
White shrimp "ensaladilla" Garlic sautéed prawns, confit piquillo peppers, lime, shichimi togarashi and carasau bread	H:7,50€ W:13,50€	1/2/3/6 8/10/12
Amarola Spicy Potatoes With brava sauce, montecillo (slow-cooked pork), confit garlic aioli, and garlic shrimp	H:7,50€ W:14€	1/2/3/4/12

BETWEEN BREADS

Our "Marinera" on Thin Regañá Cracker Russian salad and 00 Cantabrian anchovy	5€	1/3/4/6 8/10/12
Ciabatta Toast with Anchovy & Boquerón "Marriage" Cantabrian anchovy and boquerón, Gaditan alboronía, red onion and aioli	6€	1/3/4/6 8/10/12
Amarola Serranito Grilled bluefin tuna, fried pepper mayonnaise and acorn-fed Iberian ham	7€	1/3/4/6/ 7/10/12
Red Prawn Tartare Toast Citrus sauce and buttery crunch	6€	1/2/3/4/6/ 7/8/11/12
Fried King Prawn "Taco Gobernador" Avocado, Payoyo cheese and pickled red onion	7€	1/2/3/4/6/7 8/10/11/14

FRIED

Creamy Iberian ham croquette	2€	1/2/3/7/14
Market Fried Fish In chunks or slices, served with padrón peppers and aioli	S/M	1/2/3/ 4/7/12
Fried King Prawns with Kimchi Sauce (200g)	17,50€	1/2/3/4/6
Fried Local Bay Cuttlefish (250g)	19€	1/2/3/4/6

ASK ABOUT OUR OUT OF MENU OPTIONS

FRIED POTATOES HAVE TRACES OF GLUTEN BECAUSE PRODUCTS WITH GLUTEN ARE FRIED IN THE SAME OIL.

THIS ESTABLISHMENT COMPLIES WITH THE ROYAL DECREE 1420/2006, ON THE PREVENTION OF PARASITOSIS BY ANISAKIS IN FISHING PRODUCTS (ALL FISHING PRODUCTS THAT ARE CONSUMED RAW OR SEMI-RAW HAVE BEEN PREVIOUSLY FROZEN).

INFORM OUR STAFF ABOUT ANY ALLERGY OR FOOD INTOLERANCE.

U:UNIT | H:HALF | W:WHOLE | P.P: PRICE PER PERSON

FISH & SEAFOOD

Confit and Sautéed Artichokes

With king prawns and piquillo peppers in oloroso wine 17,50€ 2/12

Roasted octopus

Chimichurri with fresh herbs and anise puree 23€ 7/12/14

Market Fish "Bilbaína" Style

Or grilled, served with sautéed vegetables and padrón peppers S/M 4/12



MEATS

Slow-Cooked Iberian Pork "Secreto" (250g)

Butter-braised celeriac, apple, mustard and Bordelaise sauce 21,50€ 1/3/7/9/10

100% Acorn-Fed Iberian "Presa"

Caramelised piquillo peppers and French fries 24€ 1/2/4

Duck Confit & Foie Cannelloni

Thyme demi-glace, Sierra de Cádiz cheese and baby sprouts 16,50€ 1/3/12

Premium Guikar dry-aged beef entrecôte

30 days, (450 g) 37€ 1/2/4



RICES (minimum 2 people)

Black Rise

With baby cuttlefish in its ink, Galician mussels, white prawns and snow peas P.P:21,50€ 2/412/14

Señorito Rice

With white prawns, king prawns and net-caught cuttlefish, mussels and samphire (all peeled and ready to eat) P.P:21€ 2/4/12/14

Dry Fideuà

With scallops, king prawns, net-caught cuttlefish and 100% acorn-fed Iberian sobrasada P.P:21€ 2/4/12/14

Iberian Rice

100% acorn-fed Iberian pork "presa" and ham, garlic sautéed shimeji mushrooms and roasted garlic mayonnaise P.P:22,50€ 2/3/412/14

Iberian "Secreto" Rice

Slow-cooked Iberian pork, boletus edulis stew and fresh sage P.P:21€ 2/3/412/14

Extra de Alioli 1€

U:UNIT | H:HALF | W:WHOLE | P.P: PRICE PER PERSON

Our meat-based rice dishes are prepared with 100% natural chicken and duck stocks, cooked over a wood fire.

Our fish and seafood rice dishes are prepared with 100% natural stocks made from mantis shrimp and red prawns, cooked over a wood fire.

OUR RICE DISHES ARE PREPARED TO ORDER AND HAVE AN APPROXIMATE COOKING TIME OF 20 MINUTES.

SIDES

Sanlúcar Fried Potatoes and fried Padrón Peppers with sea salt flakes 4,50€ 1/2/4/14

Cádiz-style Piriñaca Salad 4,50€ 1/2/4/14

Traditional Baker's Potatoes with Seasonal Vegetables 4,50€ 1/2/4/12



DESSERTS

Arabic Tart

With lemon curd and whipped cream with ras el hanout 6,50€ 1/3/7

Payoyo cheese cake

With blackberry coulis 6,50€ 3/6/7/12

Nutella Overload

Italian hazelnut ice cream, candied hazelnuts, caramel syrup, creamy Nutella, and almond tuile 7€ 3/7/8/12

ALLERGENS:

#1 GLUTEN #2 CRUSTACEANS #3 EGG #4 FISH #5 PEANUTS #6 SOYBEANS #7 DAIRY #8 NUTS #9 CELERY #10 MUSTARD #11 SESAME GRAINS #12 SULPHUR DIOXIDE AND SULPHITES #13 LUPINE #14 MOLLUSKS

DUE TO CHARACTERISTICS OF THE INSTALLATION, HANDLING AND PREPARATION OF THE ESTABLISHMENT, ALL OUR PRODUCTS ARE LIKELY TO CONTAIN, DIRECTLY OR THROUGH CROSS CONTAMINATION, SOME TYPE OF ALLERGEN.

APPETIZER & WINES

APERITIF

	Glass
Vermut Blanco Lustau	4,50€
Vermut Rojo Lustau	4,50€
Vermut Rosado Lustau	4,50€
Vermut artesano Manuel Aragón	4,90€
Apperol spritz	7,50€

WHITE WINES

	Glass	Bottle
Tierra de Cádiz		
Croft Twist (<i>Palomino Fino</i>)	3,50€	21,00€
La Batalla de la Barrosa (<i>Sauvignon Blanc</i>)	4,40€	25,00€
La Socarrona (<i>Chardonnay 100%</i>)		26,00€
El Muelle de Olaso (<i>Palomino, Moscatel</i>)	4,80€	28,00€

D.O. Rueda

J. Fernando Verdejo (<i>Verdejo 100%</i>)	3,80€	21,00€
Vizar Verdejo (<i>Verdejo 100%</i>)		26,00€

D.O. Rioja

Montecillo Blanco FB		21,00€
<i>(Viura, Sauvignon Blanc, Tempranillo Blanco)</i>		
Nivarius N		21,00€
<i>(Viura, Malvasia, Maturana Blanca, Tempranillo Blanco)</i>		

Otras D.O.

Bach Semidulce	3,80€	21,00€
<i>(D.O. Catalunya) (Macabeo, Xarello, Parellada)</i>		
Vulcanos Frizzante	3,80€	21,00€
<i>(D.O. Campo de Calatrava) (Syrah, Verdejo)</i>		
Viña Caeira	4,50€	26,00€
<i>(D.O. Rías Baixas - Matarromera) (Albariño 100%)</i>		
Merayo (<i>D.O. Bierzo</i>) (<i>Godello 100%</i>)	4,70€	27,00€
Villa Wolf (<i>Pfalz Alemania</i>)		28,00€
<i>(Gewürztraminer 100%)</i>		
Lusco (<i>D.O. Rías Baixas</i>) (<i>Albariño 100%</i>)		30,00€
Barón Do Sil (<i>D.O. Valdeorras</i>) (<i>Godello 100%</i>)		31,00€
Albaleia Colombard		32,00€
<i>(Condado Huelva) (Colombard 100%)</i>		

FORTIFIED WINES

	Glass	Bottle
Tío Pepe (<i>González Byass</i>)	3,40€	21,00€
Fino Quinta (<i>Osborne</i>)	3,40€	21,00€
Oloroso Romate	3,50€	24,00€
Amontillado Romate	3,50€	24,00€
Manzanilla Papirusa (<i>Lustau</i>)	3,60€	24,00€
Fino Coquinerio (<i>Osborne</i>)	3,70€	25,00€
Medium 10RF (<i>Osborne</i>)	3,70€	25,00€
Santa María Cream (<i>Osborne</i>)	3,70€	25,00€
Alfonso Oloroso (<i>González Byass</i>)	4,20€	28,00€
Viña AB Amontillado (<i>González Byass</i>)	4,40€	30,00€
Pedro Ximénez 1827 (<i>Osborne</i>)	4,70€	32,00€

ROSÉ WINES

	Glass	Bottle
Valdelosfrailes Rosé	3,80€	21,00€
<i>(D.O. Cigales - Matarromera)(Tempranillo)</i>		
Dos Flamencos (<i>Garnacha, Syrah</i>)		29,00€

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AMAROLA

APPETIZER & WINES

RED WINES

	Glass	Bottle
D.O. Ribera del Duero		
Ser o no ser Roble (<i>Tempranillo 100%</i>)	3,80€	21,00€
Melior Roble de Matarromera (<i>Tempranillo 100%</i>)	3,90€	23,00€
Ceres Al Desnudo (<i>Tempranillo</i>)		25,00€
Semele (<i>Tempranillo, Merlot, Cabernet Sauvignon</i>)		26,00€
Hito (<i>Tempranillo 100%</i>)		28,00€
Pago de Capellanes Roble (<i>Tempranillo 100%</i>)		29,00€
Laderas Del Norte (<i>Tempranillo</i>)		33,00€
Hispania (<i>Tempranillo, Merlot, Cabernet Sauvignon</i>)		45,00€
D.O. Rioja		
Montecillo Edición Limitada (<i>Tempranillo, Graciano</i>)	3,80€	21,00€
Viña Pomal Crianza (<i>Tempranillo 100%</i>)	4,00€	23,00€
Artuke (<i>Tempranillo, pequeña proporción de Viura</i>)		24,00€
Beronia Edición Limitada (<i>Tempranillo, Graciano, Garnacha</i>)		27,00€
Muga Crianza (<i>Tempranillo, Garnacha, Mazuelo, Graciano</i>)		35,00€
Tierra de Cádiz		
Retinto de Cai (<i>Syrah 85%, Tempranillo</i>)	4,00€	23,00€
Garum (<i>Merlot, Syrah, Petit Verdot, Cabernet Sauvignon</i>)	4,80€	28,00€
Finca Moncloa (<i>Syrah, Cabernet Sauvignon, Tintilla de Rota, Petit Verdot, Merlot</i>)		28,00€
Vara y Pulgar (<i>Tintilla de Rota 100%</i>)		31,00€
ARX (<i>Petit Verdot, Syrah, Tintilla de Rota, Cabernet Sauvignon</i>)		36,00€
Otras D.O.		
Brezo Mencia (<i>D.O. Bierzo</i>) (<i>Mencia 90% , Garnacha tintorera 10%</i>)	4,30€	25,00€
Románico (<i>D.O. Toro - Teso La Monja</i>) (<i>Tinta de Toro (Tempranillo) 100%</i>)		27,00€
Póker de Tintos (<i>0% ALCOHOL</i>) (<i>Tempranillo, Syrah, Merlot, Cabernet Sauvignon</i>)		27,00€
Vizar Prestigio (<i>VT Castilla y León</i>) (<i>Tempranillo, Cabernet Sauvignon, Merlot, Syrah</i>)		27,00€
Payoya Negra (<i>D.O. Sierra de Málaga</i>) (<i>Tempranillo, Cabernet Sauvignon, Petit Verdot</i>)		35,00€

CAVAS

	Glass
Codorníu Benjamín (<i>Macabeo, Xarel-lo, Parellada</i>)	5,00€
Codorníu Ars Collecta Blanc de Noirs (<i>Pinot Noir, Trepát+Xarel-lo</i>)	30,00€
Codorníu Ars Collecta Grand Rosé (<i>Pinot Noir, Chardonnay, Xarel-lo</i>)	30,00€



CHAMPAGNE

	Bottle
Piper-Heidsieck (<i>Pinot Noir, Pinot Meunier, Chardonnay</i>)	60,00€
G.H. MUMM Champagne House (<i>Pinot Noir, Chardonnay, Pinot Meunier</i>)	70,00€
G.H. MUMM Champagne Le Rosé (<i>Pinot Noir, Chardonnay, Pinot Meunier</i>)	75,00€

LIVE, DRINK & LOVE

GIN

	Glass
Beefeater	7,50€
Seagram's	7,50€
Larios 12	7,50€
Rives	7,50€
Rives Pink	7,50€
Rives Exótica	7,50€
Rives Especial	8,50€
Rives 1880	8,00€
Ampersand Fresa	7,50€
Ampersand Cítricos	7,50€
Ampersand Melón	7,50€
Gipsy Gin	7,50€
Gipsy Gin Light	7,50€
Bombay Sapphire	8,50€
Brockmans	10,00€
Hendricks	9,00€
G'Vine	10,00€
Gine Mare	10,00€
Bulldog	9,00€
London N.1	9,00€
Cubical	10,00€
Martin Miller's	9,00€
Tanqueray	7,50€
Citadelle	10,00€
Nordes	8,50€
Puerto de Indias	7,50€
Gold	10,00€
Tanqueray 0,0	7,50€
Seegrans 0,0	7,50€

RUM

	Glass
Barceló	7,50€
Barceló Imperial	10,00€
Brugal	7,50€
Legendario	7,50€
Santa Teresa	7,50€
Cacique	7,50€
Dos Maderas	8,50€
Zacapa	10,00€
Havana 7	9,00€
Flor de caña	7,50€
Bacardi	7,50€

VODKA

	Glass
Absolut	7,50€
Ciroc	9,50€
Grey Goose	9,00€
Belvedere	10,00€

WHISKEY

	Glass
Ballantine's	7,50€
Ballantine's 10 años	9,00€
JB	7,50€
White Label	7,50€
Jameson	7,50€
Cutty Sark	7,50€
Johnnie Walker	7,50€
Johnnie Waker Black	9,00€
Jacks Daniels	9,00€
Chivas	10,00€
Cardhu	10,00€
Macallan	10,00€

BRANDY

	Glass
Carlos I	8,50€
Cardenal Mendoza	8,50€
Magno	6,50€
Brandy 1866	12,00€

LIQUEUR

	Glass
Bailey's	6,00€
Licor 43	6,00€
Disaron	6,00€
Pacharán	6,00€
Limóncello	6,00€
Aperol	6,00€
Jagermeister	6,00€
Malibú	6,00€
Martini Blanco	6,00€
José Cuervo	6,00€
Cócteles	7,00€

COCKTAILS

APEROL SPRIZT

Cava
Aperol
Soda
7,00€

MOJITOS

Ron
Zummo de lima
Hierbabuena
Sabor (fresa, melón,
sandía, mango, pera
y fruta pasión)
7,00€

MOJITO ZACAPA

Ron zacapa
Fruta pasión
Vainilla
Lima
Hierbabuena
9,00€

LA PEPA

Vermuth artesano
Oloroso
Select
Sirope de chocolate
blanco
7,00€

LA PINTA

Pisco
Zummo de lima
Fruta pasión
Vainilla
Zummo de piña
Clara de huevo
7,00€

PIÑA COLADA

Ron
Coco
Piña
Zummo de piña
7,00€

CAIPIRINHA SANDIA

Cachaza
Azúcar blanca
Lima
Sandía
7,00€

DAIQUIRIS

(Mango, fruta
pasión y fresa)
Ron
Zummo de lima
Manzana
Sabor (Mango, fresa
y fruts pasión)
7,00€

BLOODY SHERRY

Fino
Zummo de tomate
Lima
Tabasco
Salsa perry
7,00€

CÓCTELES SIN ALCOHOL

ELDER FLOWER

Puré Pomelo Rosa
Zummo de lima
Sirope azúcar
Zummo de pomelo
6,00€

ALMOJABANA

Fruta pasión
Zummo de lima
Mix zumos
6,00€