

La Taperia
FUNDADOR
RESTAURANTE

T A P A S



A N D A L U S I A N C U I S I N E

La Taperia
FUNDADOR
RESTAURANTE

W E L C O M E

From the market to the table, we cook the best quality products obtained daily in the local markets of the province.

Modern gastronomy paired with Brandies and Sherries as well as our original and extensive cocktail bar.

ALÉRGENOS:

1-Gluten. 2-Crustaceans. 3-Eggs. 4-Fish. 5-Peanuts. 6- Soy. 7-Dairy.
8-Nuts 9-Celery. 10- Mustard. 11-Sesamos grains.
12- Sulfur dioxide and sulfites. 13-Lupins. 14-Molluscs.

*Allergens that appear on the menu with an asterisk are optional.

Bread and appetizer service €1,20 per person.

lataperiafundador@bodegasfundador.com

• 956 151 556 •

bodegasfundador.site

nosgustanuestrotrabajo.com

P A T É

Goose and duck foie gras with tomato jam. 12.

... Tapa 5,00€ ... Ration 14,00€

Pâté with Pedro Ximénez sherrywine. 7,12.

... Tapa 4,50€ ... Ration 12,50€

Red scorpionfish pate with cocktail sauce. 3,4.

... Tapa 4,50€ ... Ration 12,50€

Roe deer micuit with apple jam. 3,8.

... Tapa 4,50€ ... Ration 12,50€

C O L D T A P A S

100% Bellota Spanish cured ham Enrique Tomás. 12. ... Half ration 11,00€..Ration 21,00€

Tuna tartar on a sweet pastry tort. 1, 4, 6, 11, 12 ...12,00€

Lemon fish ceviche. 4. ... Tapa 6,50€ ... Ration 17,00€

Almadraba tuna ceviche. 4,12. ... Tapa 7,00€ ... Ration 19,00€

Salmon rolls stuffed with cheese and capers. 4, 7.

... Tapa 5,50€ ... Ration 14,00€

Prawns potato salad. 3, 4. ... Tapa 4,50€ ... Ration 12,00€

Potato salad with King prawns tartar. 2, 3, 4, 6, 7, 14. ... Ration 15,00€

Dried tuna and feta cheese salad. 4,7, 12. ... Ration 12,00€

Chicken salad, raisins, walnuts and mustard sauce. 8*,10*. ... Ration 12,00€

Tuna taco with guacamole, mango and cherry tomato. 1*, 4, 6, 11*,12.

... Tapa (1 unidad) 4,50€ ... Ration (2 unidades) 9,50€

H O T T A P A S :

M E A T

14. Iberian pork brochette with “chistorra” sausage and barbecue sauce.

... Tapa 5,00€ ... Ration 12,50€

15. Pork sirloin with black pepper. 1*, 7*.

... Tapa 5,00€ ... Ration 12,50€

16. Pheasant stuffed with dates with Stroganoff sauce. 1*, 7, 12.*.

... Tapa 5,00€ ... Ration 13,50€

17. Pork tenderloin stuffed with ham and piquillo peppers with caramelized sauce. 1*, 7, 12.

... Tapa 5,00€ ... Ration 14,50€

H O T T A P A S

F I S H

18. Marinated brochette of rooster fish. 1, 2, 4.

... Tapa 4,50€ ... Ration 12,50€

19. Grouper stuffed with prawns and cockles. 1, 2, 3*, 4, 7, 12, 14.

... Tapa 6,00€ ... Ration 14,00€

20. Whitebaits fish with fried egg. 1, 3, 4.

... Tapa 5,50€ ... Ration 14,00€

21. Fried squid. 1, 14 ... 5,50€ ... Ration 14,00€

22. Prawns cooked in garlic and olive oil. 2.

... Ration 14,00€



SPECIALITIES

23. Fish soup 2,4,12, 14, Artichoke cream or Salmorejo Cream (Cold Tomato) 1,3*.
... Tapa 5,50€

24. Piquillo peppers stuffed with prawns or cheese. 1, 2, 4, 7, 14.
... Tapa 4,50€ ... Ration 11,50€

25. Spinach lasagna. 1, 2, 7, 8.
... Tapa 4,50€ ... Ration 11,50€

26. Scallops and prawns gratin. 1, 2, 7, 14.
... Tapa 5,00€ ... Ration 13,00€

27. Artichoke, prawn and ham ravioli with Harveys fino leek sauce. 1, 2, 3, 7, 11*.
... Tapa 5,00€ ... Ration 11,50€

28. Tuna tartare on “Torta de Inés Rosales” (sweet cookie) with guacamole. 1, 4, 6, 11, 12.
... Ration 12,50€

29. Homemade ham or spinach croquette. 1,3,7.
... Tapa 5,00€ ... Ration 12,50€

30. Brick stuffed with seafood bechamel. 1, 2, 3,4, 7,14.
... Tapa 4,50€ ... Ration 12,00€

31. Tempura fried cheese with berries sauce and honey. 1,7.
... Tapa 4,50€ ... Ration 12,00€

32. Spicy potatoes. 3*.
... Tapa 4,50€ ... Ration 11,00€

V E G E T A R I A N S

33. Vegetable brochette with guacamole sauce

... Tapa 4,50€ ... Ración 9,50€

34. Vegetable timbale. 6,11, 14.

... Tapa 5,50€ ... Ración 11,50€

35. Wok vegetable mix. 6,11, 14.

... Tapa 4,50€ ... Ración 11,00€

36. Fried small peppers from “Padrón”

... Ración 10,00€



C R Ê P E S A N D T O A S T S

37. Spinach and pine nut crepe with piquillo pepper sauce. 1,3,7,8.

... 5,50€ ...

38. Crêpe with poultry, raisins and spanish sauce. 1,3,7,8.

... 5,50€ ...

39. Toast with “Salmorejo” tomato cream, ham and fried egg. 1,3,7.

... 5,50€ ...

40. Salmon toast with cream cheese and guacamole. 1,3,4, 7.

... 5,50€ ...



DESSERTS

- Tiramisu with Fundador sherry cask. 1,3, 7. ... 8,00€
 - Pavlova. 1,3, 7. ... 6,00€
 - Lemon pie. 1,3,7, 8 ... 6,00€
 - Dark chocolate cake with berries. 3,7 ... 6,00€
 - Apple cake with ice cream. 3,7 ... 6,00€
 - Dark chocolate coulant with ice cream. 1,3,7 ... 6,00€
 - Carrot cake. 1,3,7 ... 6,00€
 - Fig custard with Brandy Fundador. 3,7, 12 ... 6,00€
- Sorbet (Lemon with Harveys fino or tangerine with Brandy Fundador) ... 6,00€
 - Fruit brochette ... 4,00€

