La Taperia FUNDADOR

RESTAURANTE

ANDALUSIAN CUISINE

La Taperia
FUNDADOR
RESTAURANTE

WELCOME

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 the Brandy and Sherry of Bodegas Fundador as our original and extensive cocktail bar.

Bread and appetizer service €1,20 per person.

Taste our rices, we use the creamy and exclusive rice

"GREAT RESERVE MOLINO DE ROCA"

R I C E

- Mixed rice with pork sirloin and chicken. 2,12,14 ... **13,50€**
- Rice with lobster. 2,4, 12,14 ... **32,00€**
- Vegan rice with artichokes. 1,12 ... **15,00€**
- Rice with squids. 2, 4,14 ... **17,00€**
- Rice with duck breast and mushrooms. 12 ... **17,00€**
- Rice with prawns and clams. 2, 4, 14 ... **17,00€**
- Rice with retinto beef tenderloin.12 ... **18,00€**
- Rice with red prawns 2, 4, 12,14 ... **29,00€**
- Rice with Almadraba tuna. 4, 12,14 ... **19,00€**

- Potato salad with big prawns tartar. 2, 3, 6, 7, 14 ... **15,00€**
- Lemon fish ceviche. 4 ... **17,00€**
- Tuna tacos with guacamole, cherry and mango (2 units). 1*, 4,6, 11*,12 ... **9,50€**
- Paté with Pedro Ximénez sherrywine. 7,12 ... **12,50€**
- Duck foie with pink pepper and homemade apple compote. 12 ... **14,00€**
- Almadraba tuna carpaccio with guacamole and parmesan cheese. 4, 7 ... **14,00€**
- Bellota Cured Spanish Ham Enrique Tomás (80 grs.). 12 ... **21,00€**
- Manchego cheese in extra virgin olive oil (140 grs.). 7, 8 ... **12,00€**
- Payoyo cheese (140 grs.). 7, 8 ... **14,00€**

- Clams with Harveys Fino sauce. ... **16,00€**
- Homemade ham or spinach croquettes . 1,3,6,7,9 ... **12,50€**
- Veggies wok. 6,11 ... **11,00€**
- Fried eggs with Iberian ham & french fries. 3 ... **12,00€**
- Gratin of vines and prawns (3 units). 1, 2, 7, 14 ... **13,00€**
- Artichoke, prawn and ham ravioli with Harveys Fino leek sauce. 1,2, 3,7, 11* ... **11,50€**
- Chicken pad thai with poached egg. 3, 11* ... **10,50€**

- Andalusian “salmorejo”, cold tomato cream. 1,3* ... 6,50€
- Artichokes Cream. ... 6,50€
- Pumpkin cream with Harveys Fino sherrywine.12 ... 6,50€
- Burrata cheese salad with canonigos, avocado, strawberries, tomat and pine nuts. 7, 8* ... 12,00€
- Chicken salad with raisins, nuts, mustard and honey. 8*,10* ... 12,00€
- Tapería Salad with tuna Mojama and feta cheese. 4,7,12 ... 12,00€

- Tuna tartare on “Torta de Inés Rosales” (sweet cookie) with guacamole. 1, 4, 6, 11, 12 ... **12,50€**
- Whitebaits with fried eggs. 1, 3, 4 ... **14,00€**
- Fish grouper stuffed with seafood with red pepper sauce. 1, 2, 3*, 4, 7, 12,14 ... **14,00€**
- Sea bass with ratatouille and crispy ham. 4, 12 ... **16,00€**
- Cod cooked in Biscayan “ñoras” sauce (dried pepper sauce). 1, 2, 4 ... **16,00€**
- Fried squids.1, 14 ... **14,00€**
- King prawns cooked in garlic sauce. 2 ... **14,00€**

- Smoked pork ribs with potatos and vegetables wok. ... **15,00€**
- Grilled beef tenderloin with homemade barbecue sauce. ... **21,00€**
- Grilled Argentine beef loin. ... **18,00€**
- GrilledPork tenderloin with basmati rice, mushrooms and mayonnaise with black onions and Honsui sauce. 6, 12 ... **13,50€**
- Iberian pork tenderloin stuffed with ham, Emmental and piquillo pepper. 1, 7, 11*,12 ... **14,50€**
- Pheasant breast stuffed with dates. 1, 7, 11*, 12 ... **13,50€**
- Iberian pork tenderloin medallions in sauce (Roquefort,1*,7 or pepper 1*,7). ... **12,50€**
- Boneless suckling pig at low temperature. 11, 12 ... **18,00€**

All meats are accompanied by a mix of grilled vegetables and Parisien potatoes, additionally you can order our delicious garnishes or sauces

GARNISHES AND SIDES

Homemade French fries ... 3,50€
Piquillo red pepper caramelised with olive oil. 12.... 3,50€
Mashed potatoes. 1, 7 ... 3,50€
Mac & Cheese. 1, 3, 7 ... 3,50€
Green asparagus gratin with cheese sauce. 7 ... 4,50€

SAUCES

Dutch • Chimichurri • Portobello mushrooms cream • Mustard • Pepper ... 2,00€

- 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 chocolante couland 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 withBrandy Fundador) ... **6,00€**
- Fruit brochette ... **4,00€**

PAIRED MENUS

- **Paired with Harveys Bristol Cream on the rocks:**
Goose foie. 12
Sea bass ceviche. 4
Ham croquettes. 1,3.

- **Paired with Harveys Fino Premium:**
Seasonal cream or soup

- **Paired with Harveys Medium Dry:**
Señorito Rice (similar to Paella). 2, 4, 14.

- **Paired with Fundador sherry cask:**
Chocolate cake. 3, 6, 7.

... **40,00€** ...

ANDALUSIAN MENU

- **Paired with Harveys Bristol Cream on the rocks:**

Cured Ham. 12.
Pâté with Pedro Ximénez sherrywine. 7,12.
Mojama tuna and feta cheese salad. 4,7,12.

- **Paired with Harveys Fino:**

Seasonal cream

- **Paired with Harveys Medium Dry:**

Grilled fish. 4,12.

- **Paired with Fundador sherry cask:**

Homemade dessert. 3,6,7.

... **45,00€** ...

ALLERGENS:

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 sul_tes.

13-Lupins. 14-Molluscs.

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

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ESTD 1730

BODEGAS

FUNDADOR

BRANDY & SHERRY COMPANY

JEREZ XERES SHERRY MANZANILLA

DENOMINACIONES DE ORIGEN

RUTA DEL VINO Y EL BRANDY MARCO DE JEREZ

ANDALUSIAN CUISINE