

TABERNA DEL
ALABARDERO
SEVILLA

Don Luis de Lezama, our chef Álvaro Alonso and his team are pleased to offer you our seasonal menu.

STARTERS

<i>Iberian acorn-fed ham from Huelva</i>	25
<i>Cheeses...Andalusian, Basque Country and France</i>	18
<i>Foie gras mi-cuit with homemade spice bread</i>	24
<i>Traditional Caviar Baerii(30gr), with blinis, creamy cauliflower and white chocolate</i>	72
<i>Natural Oysters</i>	5
<i>Oysters with eucalyptus infusion and orange</i>	5,50
<i>Clams from Galicia, Sherry beurre blanc sauce</i>	18
<i>Tomato salad, plum, marinated sardine and orange dressing</i>	14
<i>Goat's milk and Iberian Ham croquettes</i>	3
<i>Seasonal vegetables, carrot and cumin</i>	15
<i>Deep fried Corvine with "Pil Pil mayonnaise"</i>	18
<i>White prawn tartar, poultry and foie cream</i>	20
<i>Cured salmon, herbs gazpachuelo and black garlic</i>	16



Grupo
LEZAMA

FISH

<i>Hake in green sauce. (Tribute to Plácida de Larrea)</i>	25
<i>Confit Cod fish and traditional pork stew</i>	24
<i>Fresh fish from our Coast, lemon sabayón and sherry.</i>	24
<i>Breast red Tuna with green pepper sauce.</i>	28

MEAT

<i>Roast leg of Lamb for 12 hours, bigarade sauce</i>	29
<i>Raw Beef Steak Tartar, made at the moment</i>	26
<i>Ox tail, chickpeas and fennel</i>	22
<i>Iberian pork in two cookings</i>	23
<i>Beef sirloin, Paris coffee butter</i>	26
<i>Creamy rice with duck and mushrooms</i>	22
<i>We recommend our tasting menu (price per person and full table)</i>	70