MENU

EL CASINO de Lebrija — GASTROBAR —

GROCERY

	TAPA	HALF
ACORN-FED IBERICO HAM 100% LAZO D.O. hand-carved.	12,00€ (50 grs.)	22,00€ (100 grs.)
ACORN-FED IBERICO SHOULDER 100% hand-carved JOSELITO	12,00€ (50 grs.)	24,00€ (100 grs.)
ACORN-FED IBERICO PORK LOIN 100% LAZO.	10,00€ (50 grs.)	20,00€ (100 grs.)
00% ACORN-FED "SALCHICHÓN" JOSELITO cut into small cubes.	7,00€ (50 grs.)	14,00€ (100 grs.)
ASSORTED CURED MEATS.		24,00€
AGED PURE SHEEP'S MILK CHEESE in extra virgin olive oil (EVOO)	4,50€	9,00€
PASTEURIZED PAYOYA GOAT'S MILK CHEESE	4,50€	9,00€

SALTED FOODS

	TAPA	HALF
SMALL TIN OF SANTOÑA ANCHOVIES.		8,00€
SMALL TIN OF ANCHOVIES in organic butter.		12,00€
HANSA TIN OF ANCHOVIES with bell pepper fleish and butter in extra virgin olive oil.		14,00€
El Rey de Oros' PREMIUM CURED TUNA with fried almonds and smoked extra virgin olive oil.	9,00€	18,00€
"00" ANCHOVY on crispy flatbread with avocado, spring onion, and smoked extra virgin olive oil.	4,00€/ud.	

ON TOASTED BREAD

	/UNIT
ALBORONÍA TOAST, Pumpkin Ratatouille, Mild Aïoli, White Anchovy, and Anchovy.	5,00€
TUNA BELLY TOAST with Pedro Ximénez, featuring Payoya cheese cream.	5,00€
TOASTED BREAD TOPPED with smoked cod, homemade tomato jam, and mint aioli.	4,50€
TOAST WITH "00" GRADE ANCHOVIES, extra virgin olive oil and pure sheep's milk cheese.	4,00€
JAPANESE WAGYU TOAST, arugula, grated Parmesan and Payoya cream cheese.	14,00€

COLD

FOR SPREADING

	TAPA	HALF
RED SCORPIONFISH PÂTÉ served with toasted bread, homemade mayonnaise, and cocktail sauce.	8,00€	16,00€
DUCK FOIE GRAS MOUSSE with toasted bread, forest fruit jam, and a Pedro Ximénez (PX) reduction.		14,50€

SMALL POTATOE SALADS

HOUSE-STYLE RUSSIAN SALAD.	4,00€	8,00€
SHRIMP SALAD	8,00€	16,00€
POTATO SALAD WITH TUNA TARTARE and sesame extra virgin olive oil.	9,00€	18,00€
POTATO SALAD WITH CRISPY PORK RINDS, quail egg, "piparron" pepper, and grated lime.	7,00€	14,00€
MARINERA MURCIANA - A ring-shaped cracker topped with Russian salad and finished with an "00"-grade anchovy.	3,50€/ud.	

THE CASINO DISPLAY CASE

PICKLED TUNA.	6,00€	12,00€
MARINATED ESTUARY BASS served on a bed of salmorejo with toasted bread.	8,00€	16,00€
XXL MUSSELS IN PICKLED SAUCE with toasted bread and seasonal tomato.	2,80€/ud.	
MUSSELS IN THEIR OWN JUICE with Lemon and Pipirrana.	7,00€	14,00€
SEAFOOD SALAD.	7,00€	14,00€
DRESSED POTATOES WITH FRIGATE TUNA, parsley, and onion.	4,50€	9,00€
GILDAS · A Marriage with Potato Chips.	3,50€	
GILDAS · Cured Beef & Cheese with Potato Chips.	3,00€	
TUNA CRACKLINGS FRIED in lard.	6,00€	12,00€

FROM THE GARDEN

	HALF	DISHE
CÓRDOBA-STYLE SALMOREJO with Diced Acorn-Fed Ham and Egg.		7,00€
AVOCADO, MANGO, AND PRAWN SALAD with the house dressing.	8,00€	
BRAISED TUDELA LETTUCE HEARTS with shaved Parmesan, "00" grade anchovies, confit cherry tomatoes, acorn-fed pork jowl, and confit garlic aïoli.	9,00€	18,00€
ROASTED PEPPERS with pickled partridge, spring onion, quail egg, and cellar-aged vinegar.	9,00€	18,00€

SUGGESTIONS

	TAPA	HALF
PORK LOIN CROQUETTES and Acorn-Fed Sobrasada, with Smoked Paprika Mayonnaise.	12,50€/4 uds.	
OCTOPUS AND PRAWN CROQUETTES with Garlic.	12,50€/4 uds.	
BRAISED AVOCADO stuffed with confit cod, pico de gallo, and Japanese mayonnaise.	9,00€/2 uds.	18,00€/4 uds.
FRIED CALAMARI BRIOCHE with Black Garlic and Lime Aïoli.	14,00€/2 uds.	
PAPAS BRAVAS, double-cooked, with spicy sauce and homemade mayonnaise.	7,00€	14,00€
BRAISED ARTICHOKES with Diced Ham, Fried Eggs, and Foie Gras.	9,00€	18,00€
PORK CHICHARRÓN TACO with guacamole, pico de gallo, pickled onion, and kimchi mayonnaise.	10,00€/2 uds.	
COCHINITA PIBIL BAO BUN with Pickled Vegetables and Japanese Mayonnaise.	12,00€/2 uds.	

FRIED FISH

	TAPA	HALF
FRIED CUTTLEFISH	8,00€	16,00€
XL SHRIMP FRITTER.	3,50€/ud.	
FRIED WHITING.		14,00€
FRIED RED MULLET.	8,00€	16,00€
FRIED ANCHOVIES	7,00€	14,00€

FROM THE SEA

	TAPA	DISHE
CUTTLEFISH ROE in garlic sauce.	9,00€	18,00€
MUSSELS in Coconut Milk and Red Curry	12,00€	24,00€
GRILLED OCTOPUS LEG with sweet potato purée, green mojo sauce, and thinly sliced potatoes		28,00€
LOW-TEMPERATURE COOKED CORVINA FILLET topped with a homemade tartar sauce gratin.		24,00€
SANLÚCAR PRAWNS with homemade tartar and two fried eggs.		22,00€
SALT-BAKED OR PAN-SEARED FILLET OF ESTUARY SEA BASS, served over wild black rice with a Piquillo pepper pil-pil sauce.		22,00€

BLUEFIN TUNA FROM ALMADRABA

TUNA BELLY 'PRIPI' Open-Faced Sandwich with Quail Egg, Roasted Peppers, and Japanese Mayonnaise.	9,00€
SEMI-SPICY TUNA TARTARE LETTUCE WRAP with Shavings of Payoya Cheese.	8,00€/2 uds.
TUNA LOADING TARTARE.	24,00€
BROKEN EGGS WITH TARTARE and Fried Eggs.	22,00€
CROISSANT FILLED WITH TUNA SALAD with Lime Aïoli and Pistachios.	9,50€
KENTUCKY-STYLE TUNA with Korean sauce.	18,00€
TUNA LOIN with Palo Cortado sherry and Payoya cheese parmentier.	38,00€

OF THE MOUNTAIN

	DISHE
PORK TENDERLOIN MILFEUILLE with Payoya Cheese Cream / Whiskey Sauce / Peppercorn Sauce.	16,00€
OXTAIL LASAGNA with Pedro Ximénez Béchamel.	14,00€
BEEF CHEEK CANNELLONI with a reduction of the braising liquid and Idiazábal cheese sauce.	16,00€
AGED BEEF SLIDERS with fried onions and Jack Daniel's BBQ sauce.	10,00€/2 uds.
SERRANITO SANDWICH WITH 100% ACORN-FED IBÉRICO PORK CUT. JOSELITO	7,50€
100% ACORN-FED IBERIAN PORK SHOULDER CUT JOSELITO with thinly sliced potatoes and "goat-horn" peppers.	28,00€
SUCKLING LAMB CHOPS.	20,00€
ROAST LEG OF LAMB with a Caramelized Reduction of its Own Juices and Sliced Potatoes.	24,00€
GRILLED SIMMENTAL BEEF TENDERLOIN.	24,00€
GRILLED LOIN OF GALICIAN BLOND BEEF.	35,00€

SWEET MOMENT

CHEESECAKE AND DONUTS with Red Velvet Ice Cream.	7,50€
BAKED PISTACHIO CHEESECAKE with White Chocolate Ice Cream and Pistachios.	8,00€
BRIOCHE FRENCH TOAST SOAKED IN BAILEYS, served with Madagascar vanilla ice cream and a custard base.	7,50€
CHOCOLATE LAVA CAKE with Vanilla Ice Cream.	6,50€
Chocolate Brownie with Raspberry Ice Cream. Gluten-Free / Lactose-Free.	7,50€
JIJONA NOUGAT FLANS with a Chocolate Duo.	8,00€
TOCINO DE CIELO with yogurt.	6,00€
FROZEN TRUFFLES	1,00€/ud.
MINI CHOCOLATES *10 pcs.*	6,00€
JIJONA NOUGAT sold by the slice/*cut 50 grs. / 100 grs.*	4,00€/8,00€
ICE CREAM SCOOPS: Red Velvet, White Chocolate &Pistachio, Chocolate, Vanilla, Turrón (nougat), and Strawberry. *CHECK FOR ALLERGENS	3,50€

DISPONEMOS DE PLATOS ESPECIALES **PARA LOS MÁS PEQUEÑOS**.

CONSULTE A NUESTRO PERSONAL.

PUEDE CONSULTAR **LOS ALÉRGENOS** EN NUESTRA CARTA QR

SEE OUR ENGLISH MENU IN THE QR CODE.

Nuestra Carta

GLUTEN · CRUSTACEANS · EGGS · FISH · PEANUTS · SOY · MILK · NUTS · CELERY · MUSTARD · SESAME · SULPHUR DIOXIDE AND SULPHITES · LUPINS · MOLLUSCS

SERVICIO POR COMENSAL
En Interior 1,80€
En Exterior & Barra 1,20€

AOVE EXTRA PICUAL 2,50€

*Disponemos de Pan y Picos sin Gluten.

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