

## MINERAL WATER & SOFT DRINKS

	(1/2L.)	(1L.)
Still Mineral Water Montepinos	2,00 €	3,00 €
Sparkling water Pedrás 75cl.		3,00 €
Sparkling water Vichy 25cl.		2,50 €
Still Mineral Water Aqualy 1L (88% Plant-based packaging)		2,50 €
Coca Cola / Coca Cola Zero		2,50 €
Fanta Orange / Lemon		2,50 €
Sprite / Royal Bliss Tonic		2,50 €
Aquarius Lemon / Nestea Lemon		3,50 €
Fruit juices (pineapple / peach)		2,50 €
Freshly Squeezed Orange juice		3,50 €

## BEERS

📍 Cruzcampo Draught 25cl	2,50 €
📍 Cruzcampo Draught 50cl	4,00 €
Águila Sin Filtrar Draught 42cl	3,50 €
Águila Sin Filtrar Draught 50cl	4,50 €
Heineken 0.0 33cl	3,00 €
Heineken 33cl	3,50 €
Sol 33cl	3,50 €
Guinness	4,50 €
HOP HOUSE 33cl	
Paulaner 50cl	5,00 €
📍 Desiderata 33cl	5,00 €
Aromática Artesana	

## HOT DRINKS

Espresso coffee	2,00 €
Cortado coffee	2,00 €
Latte Macchiato	2,50 €
Capuccino	2,50 €
Bombón coffee	3,50 €
Coffee with ice cream	4,00 €
Happy Lab Infusions	2,50 €

# Wines

## WHITE

Carramimbre Verdejo <i>Rueda</i>	4,00 €	19,00 €
Libalis <i>(Semidulce)</i>		19,00 €
Hacienda López de Haro <i>Barrica Viura Rioja</i>		19,00 €
Bardos Verdejo <i>Rueda</i>		22,00 €
Atrium Chardonnay <i>Penedés</i>	4,50 €	24,00 €
📍 Brancal de la Jara <i>Sanlúcar</i>		25,00 €
Azpilicueta <i>Colección Privada Rioja</i>		29,00 €

## ROSÉ

Torre de Casta <i>Navarra</i>	4,50 €	16,00 €
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## RED

Hacienda López de Haro <i>Crianza Rioja</i>	4,00 €	19,00 €
Matsu Picaro <i>Toro</i>		22,00 €
Carramimbre Roble <i>Ribera del Duero</i>		23,00 €
Celeste Roble <i>Ribera del Duero</i>	4,50 €	25,00 €
Hacienda López de Haro <i>Sonsierra - Rioja</i>		25,00 €
Azpilicueta Crianza <i>Rioja</i>		27,00 €
Tarsus Roble <i>Ribera del Duero</i>		27,00 €
📍 García de la Jara <i>Sanlúcar</i>		27,00 €
Bardos Viñedos de Altura <i>Ribera del Duero</i>		29,00 €
Quinta de Tarsus <i>Ribera del Duero</i>		39,00 €

## JEREZ, FINOS Y GENEROSOS

📍 Jerez Fino Tío Pepe	3,50 €
📍 Manzanilla la Guita	3,50 €
Málaga Virgen	4,00 €
Porto Niepoort Tawny	5,00 €

## SANGRÍA

Sangría	5,00 €	15,00 €
La Sueca Edición Especial		25,00 €

# ALCOHOL

## GIN

Bombay Original	8,00 €
Beefeater · Beefeater Light	8,00 €
Beefeater Pink	8,00 €
Seagrams · Seagrams 0.0	10,00 €
Bombay Dramble · Bombay Sapphire	10,00 €
📍 Puerto de Indias Classic	10,00 €
📍 Puerto de Indias Blackberry	10,00 €
📍 Puerto de Indias Strawberry	10,00 €
Mare 42 · Raw Rare · Le Tribute	12,00 €
Monkey 47 · Bombay Citrón Presse	12,00 €

## WHISKY

Ballantines · Ballantines Light	8,00 €
White Label	8,00 €
Ballantines 10 · Four Rouses	10,00 €
Jameson Irish Whisky	10,00 €
JW Black Label	12,00 €
Chivas Regal · Chivas Mizinura	12,00 €
Monkey Shoulder	12,00 €

## RUM

Havana Club 3 · Havana Club 5	7,00 €
Cacique · Brugal · Barceló	8,00 €
Santa Teresa · Bacardi Reserva 8	10,00 €
Bacardi Carta Negra	12,00 €
Havana Club 7 years · Santa Teresa 1796	12,00 €

## VODKA

Eristoff · Absolut	8,00 €
Grey Goose Original	12,00 €

## LIQUEURS, APERITIFS AND BRANDIES

Martini Bianco / Rosso	5,00 €
Martini SIN Vibrante / Florale	5,00 €
Licor de Melocotón SIN	5,00 €
Licor de Manzana SIN	5,00 €
Patxaran Baines	5,00 €
Baileys	5,00 €
Crema de Orujo Ruavieja	5,00 €
Aguardiente de Orujo Ruavieja	5,00 €
Herbal Liqueur Ruavieja	5,00 €
Licor de Café Ruavieja	5,00 €
Larios Triple Seco	6,00 €
Aperol · Campari	6,00 €
Kalhua	6,00 €
Martini Reserva Ambrato / Rubino	6,00 €
Petroni Vermelho / Blanco	6,00 €
Ricard · Pastis 52	6,00 €
Tequila Patrón Silver / Reposado	7,00 €
Brandy Carlos III · Brandy Torres 5	6,00 €
Cognac Hennessy VS	12,00 €
Saint German	12,00 €

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TAPAS AND SHARING  
DISHES

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GREEN HOW I  
WANT YOU GREEN

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SALADS AND LOCAL VEGETABLES

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HAM LOVERS  
GOURMET PRODUCT

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FINGER FOOD

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FROM THE  
COAST

PURE  
BREED  
GRILL MEATS

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PASTA AND RICES

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GOURMETBAR

by NOVOTEL SEVILLA

# HAM LOVERS

	TAPA	RACIÓN
IBERIAN HAM FROM "LA SIERRA DE LOS PEDROCHES"	12,00 €	18,00 €
CURED IBERIAN PORK LOIN 100% ACORN	12,00 €	18,00 €
IBERIAN SAUSAGE WITH TRUFFLE	5,00 €	9,00 €
IBERIAN MORCON	5,00 €	9,00 €
IBERIAN CHARCUTERIE BOARD <i>(Iberian ham, iberian morcon, iberian sausage and cured pork loin)</i>		22,00 €
CURED GOAT CHEESE "PAYOYO" FROM GRAZALEMA	5,00 €	9,00 €
📍 CURED SHEEP CHEESE FROM CAZALLA	5,00 €	9,00 €
GOAT RAW MILK CHEESE FROM ZUHEROS	5,00 €	9,00 €
📍 ANDALUSIAN CHEESE BOARD <i>(Cured sheep Cazalla, goat raw milk Zuheros and cured goat Grazalema)</i>		14,00 €
TUNA MOJAMA OF BARBATE AND PEARL OF VIRGEN OLIVE OIL	6,00 €	14,00 €

# TAPAS & RACIONES

	TAPA	RACIÓN
HOMEMADE IBERIAN HAM CORQUETTES	4,00 €	8,00 €
HOMEMADE SALMOREJO WITH EGG CRUMBS AND IBERIAN HAM		8,00 €
OLIVIER SALAD WITH WHITE GLASS SHRIMP, PLANKTON MAYONNAISE AND REGAÑA DARK CRACKERS	5,00 €	9,00 €
🌱 POTATOES "BRAVAS" WITH BLACK GARLIC AIOLI AND CRISPY ONION	5,00 €	9,00 €
WHITE PRAWN CARPACCIO WITH CITRUS AND SHARP APPLE DRESSING		14,00 €
CRISPY FRIED SCRAMBLED EGGS OVER CHIPS WITH IBERIAN PORK RINDS	8,00 €	12,00 €
ARTICHOKE WITH CREAM OF BLUE CHEESE AND ANCHOVY	8,00 €	12,00 €

## GREEN HOW I WANT YOU GREEN

VERDE GB SEVILLA <i>Mixed baby salad leaves, avocado, king prawns, quinoa and mango chutney</i>	12,00 €
VERDE AY MANUELA! <i>Spinach leaves, feta cheese, iberian ham, croutons and confit cherry tomatoes</i>	10,00 €
VERDE VEGGIE <del>VEGAN</del> <i>Lettuce, tomato, cucumber, avocado and mixed seeds</i>	10,00 €
🌱 VEGETABLES STIR FRY WITH FRESH BURRATA, PESTO AND ALMONDS	14,00 €

## PURE BREED GRILL

IBERIAN PORK LOIN	16,00 €
IBERIAN PORK SKEWER	15,00 €
SLOW COOKED COCKEREL WITH FRESH THYME	15,00 €
📍 RETINTO VEAL LOIN	22,00 €
GRILLED MEAT 2 PAX <i>(Iberian pork loin, iberian pork skewer, cockerel and retinto veal loin)</i>	39,00 €
ALL MEATS WILL BE ACCOMPANIED BY CRISPY POTATOES AND PEPPERS	

## Kids Menu

BEEF BURGER  
*with Cheese and Crispy Fries*

PIZZA MARGARITA  
*cooked Ham*

HOMEMADE CHICKEN NUGGETS  
*with Tomato and Cheese Macaroni*

HAKE LOIN  
*with Veggies*

# PASTA AND RICES

RIGATONI IN GARLIC PRAWN CARBONARA WITH A TOUCH OF KIMCHI	14,00 €
CREAMY OX TAIL RICE WITH ARTICHOKE	16,00 €
IBERIAN PORK CHEEK RICE WITH MUSHROOMS BOLETUS AND OLD CHEESE	16,00 €
SEAFOOD RICE WITH SQUID, PRAWNS AND MINT JELLY	22,00 €




# FROM THE COAST

BAKED CORVINA ON IBERIAN PORK JUICE, HUMMUS AND SPINACH CRISPS	18,00 €
ROASTED SALMON ON APRICOT AJOBLANCO, WAKAME SALAD AND NUTS	16,00 €
GRILLED SQUID FROM "HUELVA" WITH AJILIMOJI SAUCE AND POTATOES	16,00 €
GRILLED FISH 2 PAX <i>(Baked corvina, squid, salmon and king prawns)</i>	39,00 €

# Finger Food

220 G BEEF BURGER GRILLED WITH CHEDDAR CHEESE	15,00 €
VEGAN BOLETUS AND TRUFFLE BURGER <b>VEGAN</b>	14,00 €
IBERIAN PORK LOIN "SERRANITO" SANDWICH	15,00 €
FRIED SQUID BAO BUN WITH JAPANESE MAYO AND ROCKET	15,00 €
IBERIAN PIZZA WITH TOMATO, MATURE CHEESE, IBERIAN HAM AND BLACK OLIVES	14,00 €

# OUR DESSERTS

SEASONAL FRUIT SALAD <b>VEGAN</b>	5,00 €
 CHEESCAKE ECO WITH MANDARIN SORBET	6,00 €
 BRIOCHE FRENCH TOAST WITH SALTED CARAMEL ICE CREAM	6,00 €
WARM CHOCOLATE CAKE WITH MARIE BISCUIT ICE CREAM	6,00 €
 CARROT CAKE ICE CREAM WITH LAVENDER SUGAR CANDY FLOSS	5,00 €

Desserts: FRESH FRUIT SALAD  
ASSORTED ICE CREAMS  
DAILY CAKE

Dish + dessert  
+ 1 drink  
**12,50 €**



Here we make your diet healthy and sustainable.



All the information about allergens, in the QR code on the cover.



Vegan dish



Vegetarian dish



Local Product