

Bodeguita
IGLESIAS

PARA BEBER • Drinks

Refrescos y Zumos		2,8
Soft Drinks and Juices		
Tónica, Aquarius, Nestea		3,0
Tonic Water, Aquarius, Nestea		
Cerveza Barril Cortada / Grande	2,5	5,0
Beer Barrel		
Cruzcampo sin Gluten		3,5
Beer Bottle		
Tinto de Verano		3,5
Red Wine and Lemon Soda		
Heineken		3,5
Aguila Sin Filtrar		3,5
Unfiltered Beer		
Desperados		3,5
Tequila Lager Beer		
Vermut Lustau		5,0
Vermouth		
Cafés e Infusiones		2,5
Coffee & Infusions		
Café con Bayleys		3,5
Baileys Coffee		
Capuchino		3,5
Cappuccino Coffee		
Combinados normales		8,0
Basics Distilled Spirits		
Chupito Anís Seco o Dulce	3,0	5,0
Shot of Dry or Sweet Anise		
Agua Mineral con Gas S. Pellegrino 0,5l		3,5
Carbonated Mineral Water		
Agua Mineral		2,0
Mineral Water		

VINOS ESPECIALES EN PIZARRA
TAPAS DE LUNES A JUEVES

SUGERENCIAS DEL DÍA • daily specials

A vertical illustration featuring two large, ripe oranges with textured orange skin. Interspersed among the oranges are several white blossoms with five petals and prominent yellow stamens. Green leaves of varying shades are scattered throughout the composition. The entire scene is set against a light blue background with faint, horizontal white lines, suggesting a notebook or a page for writing.

Cruzcampo
DESDE 1904



Tradiciones Sevillanas

HORARIO DE COCINA DE 09:00 A 00:00H

ENTRANTES FRÍOS • Cold Starters

	Tapa	Media	Ración
Esalada de la Casa			9,9
Spanish Mixed Green Salad			
Ensaladilla Rusa	4,5		9,9
Olivier Salad with Tuna			
Papas Aliñadas con Melva	4,5		9,9
Dressed potato salad with melva (mackerel fillets)			
Huevos Rellenos de Pulpo	4,5		9,9
Octopus-Stuffed Eggs			
Salmorejo Cordobés	4,5		9,9
Cold Tomato and Bread Purée			
Salpicón de Marisco	4,8		10,0
Seafood Salad			
Vaso de Gazpacho			3,0
Gazpacho, spanish tomato soup (glass)			
Tomate Aliñado con Melva			12,0
Tomato Salad with Mackerel			
Mojama		7,0	12,0
Tuna Jerky			
Olivas Gordales	3,5		
Marinated Olives			
Gilda (Anchoas, aceitunas y Guindillas en vinagre)			3,5/ud
Skewer with Anchovy, Olives and green Chili Pickled			
Bolsa de Patatas Fritas “La Papa que Llevas”			2,0
Bag of Potato Chips			

CHACINA • Cold Cuts

	Media	Ración
Jamón Ibérico Cortado a Cuchillo (45gr / 100gr)	15,0	25,0
Ibérico Ham, Hand-Sliced		
Caña de Lomo (45gr / 100gr)	4,5	14,0
Iberian Pork Loin		
Queso Viejo (60gr / 120gr, Mezcla Vaca y Oveja)	4,5	8,0
Cow and Sheep Milk Blend Cheese		
Chicharrón de Cádiz (60gr / 120gr)	3,8	9,90
Pressed Pork Belly from Cádiz		
Taquitos de Salchichón	4,0	14,0
Salchichón bites (Spanish cured sausage)		
Chorizo Ibérico Bellota (60gr / 120gr)	7,0	14,0
Iberian Chorizo		
Tartar de Salchichón		16,0
Spanish Salami Tartar		

PANES • Toasted Bread

	Ud
Pan con Mechada y Salmorejo	14,0
Toasted Bread with Shredded Pork and Salmorejo	
Chicharrón de Cádiz (Chicharrón de Cádiz)	12,0
Toasted Bread with Pork Cracklings	
Jamón y Salmorejo	16,0
Toasted Bread with Iberian Ham and Salmorejo	

ENTRANTES CALIENTES • Hot Starters

	Media	Ración
Gambas al Ajillo		14,0
Garlic Shrimp		
Pulpo a la Gallega		16,0
Galician-style Octopus		
Pavía de Merluza Casera	5,5	
Homemade beer-battered hake		
Flamenquín Cordobés		14,0
Breaded fried pork roll with Serrano ham and cheese		
Croquetas de Jamón	4,8	7,5
Ham Croquettes		
Croquetas de Queso y Membrillo	4,8	7,5
Cheese and Quince Croquettes		

MONTADITOS • Traditional Mini Sandwich

	Ud
Mantecaito (Solomillo al whisky y Patatas fritas)	5,0
Steak with Whisky Sauce	
Capote (Pimiento Morrón, Melva y Mahonesa)	4,0
Bell Pepper, Frigate Tuna and Mayonnaise	
Pringá Casera (con Carne del Cocido)	4,5
Andalusian-style small bread with a variety of meats	
Chorizo Picante	3,5
Spicy Chorizo	
Mechá (Carne Mechada y Salsa de la casa)	4,0
Andalusian-style slices of cold stuffed pork roast	
Montadito de Jamón	5,0
With Ibérico Ham	

COCINA TRADICIONAL • Traditional Cuisine

	Ración
Espinacas con Garbanzos	4,0
Spinach and Chickpeas Stew	
Wok de Verduras Salteadas	9,0
Vegetable Wok	
Arroz de Carne 2/4 Pax (Min. 2 Pax)	28,0 / 50,0
Meat and Rice	
Arroz de Pescado 2/4 Pax (Min. 2 Pax)	28,0 / 50,0
Fish Rice	
Arroz con Gambas Rojas de Dénia (Min. 2 Pax)	19,0/Pax
Rice with Red Prawns from Denia	
Carne con Tomate	4,5
Braised Pork in Tomato Sauce	
Albóndigas de Choco	4,5
Cuttlefish Meatballs	
Cola de Toro al Vino Tinto	20,0
Oxtail Braised in Red Wine	
Papas a la Brava	7,0
Spicy Potatoes	
Papas Arrieras (con Langostinos al Ajillo y Alioli)	14,0
Spicy Potatoes with Garlic Prawns and Aioli	
Tortilla Recién Hecha al Momento	14,0
Spanish Omelette, Made to Order	
Carrillada en Salsa	5,5
Slow-cooked Pork Cheeks in Sauce	

PESCAITO FRITO • Fried Fish

	Tapa	Media	Ración
Boquerones		9,0	14,0
Fried Anchovies			
Choco		9,0	14,0
Fried Cuttlefish			
Tortilla de Camarones (Min 2uds)	3,5/ud		
Crispy Shrimp Pancake (min 2 uds)			
Cazón en Adobo		8,0	14,0
Fried Dogfish			
Acedías de la Bahía		8,0	14,0
Andalusian-style battered hake			
Calamares Fritos			18,0
Fried Calamari			
Pescaito Frito Variado (2 Pax / 4 Pax)		22,0	36,0
Mixed Fried Fish			
Chipirón Plancha			15,0
Grilled Baby Squid			
Almejas a la Marinera			18,0
Clams in White Wine Sauce			

CARNES • Meat

	Ración
Solomillo al Whisky	16,0
Grilled Sirloin in Whiskey Sauce	
Pluma con Jamón Ibérico	19,0
Ibérico Pork Pluma with Ibérico Ham	
Pinchito de Pollo	5,0/ud
Marinated Chicken Skewer	
Lomo de Ternera Madurado (300gr Aprox)	22,0
Beef Tenderloin	

NUESTRAS TEJAS • Served On Clay Tiles

	Ración
Las Niñas (Larita) Patatas, Huevos, Pimientos del Padrón, Cebolla Frita y Jamón Ibérico	8,0
18,0	
Fried Potatoes, Fried Eggs, Padrón Peppers, Crispy Fried Onions And Ibérico Ham	
Maestranza Patatas, Huevos, Pimientos del Padrón, Cebolla Frita y Chorizo	8,0
18,0	
Chips, Fried Eggs, Padrón Peppers, Crispy Onions And Chorizo	
Triana Patatas, Huevos, Pimientos del Padrón, Cebolla Frita y Gulas al Ajillo	8,0
18,0	
Chips, Fried Eggs, Padrón Peppers, Crispy Onions And Garlic Baby Eels	

POSTRES • Desserts

	Ud
Fruta de Temporada	Seasonal Fruit
4,5	
Helados (Pregúntanos)	Ice-creams (Ask us)
4,5	
Tocino de Cielo	Sweet made with Egg Yolk and Sugar
5,5	
Mousse de Limón	Lemon Mousse
5,5	

Pregunta Por Nuestro Pescado De Mercado

