

CHI
CARRE
ROS

RESTAURANT & COCKTAILS

CHICARREROS SELECTION

STARTERS

“ENSALADILLA” CHICARREROS

Potatoes salad with carrots, shrimp, fish eggs and prawns mayonnaise.

5,5



“BRAVAS” WAFFLE

Waffle with bravas sauce.

6,5

“AJOBLANCO” CHICARREROS

Cold almond soup with coconut, white prawn tartar and beetroot.

7



HAM CROQUETTES

Cremy croquettes with organic milk and iberian ham.

6



HOMEMAID FOIE

Deveined duck liver macerated with salt, pepper, brandy, pistachio and fig.

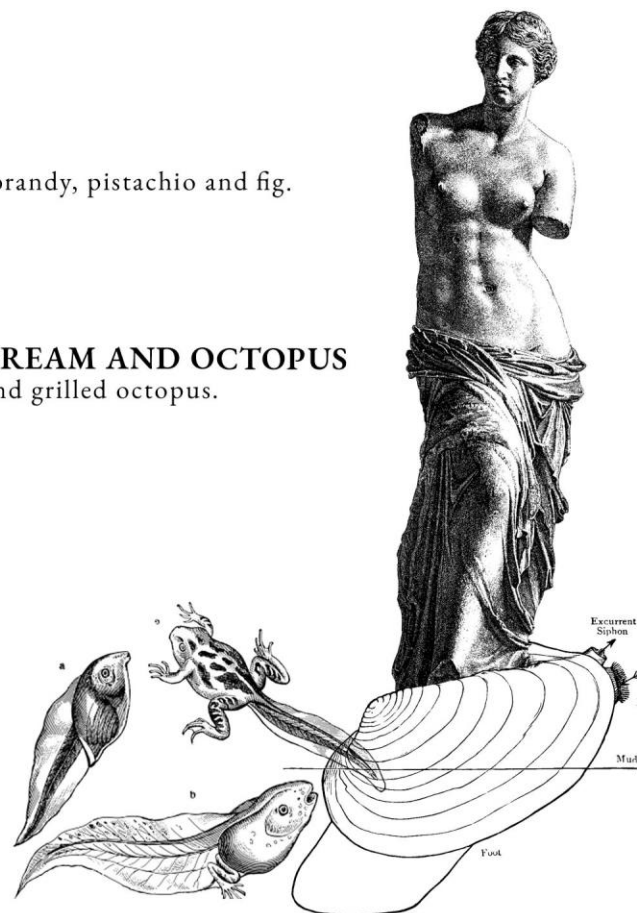
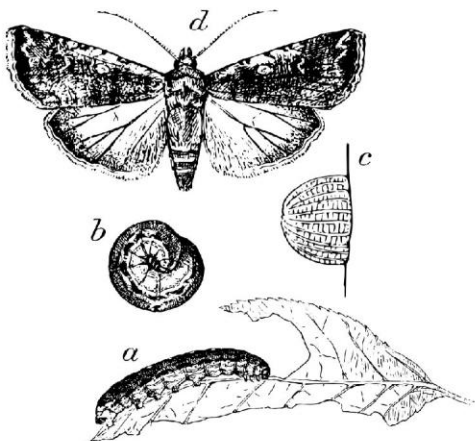
9,5



GRILLED VEGETABLES, CAULIFLOWERS CREAM AND OCTOPUS

Grilled vegetables with cauliflowers cream and grilled octopus.

7





FISH

COD WITH GARLIC OIL AND MASHED POTATOES WITH HAM

Cod cooked with garlic oil and mashed potatoes with ham.

8



NORWAY LOBSTER, FOIE AND PARTRIDGE

Grilled norway lobster with foie and marinade partridge.

6/UD



SONG SHU YU SEABASS

Wild seabass fried with Song Shu Yu cut style.

13



MEAT

BEEF CHEEKS AND STRAWBERRIES

Beef cheeks stew with strawberries.

10,5



DUCK BREAST, SUGAR SNAP, MANGO AND GINGER

Grilled duck breast, sugar snap with mango and ginger sauce.

8



BEEF TENDERLOIN WITH MASHED POTATOES

Grilled beef tenderloin with mashed potatoes.

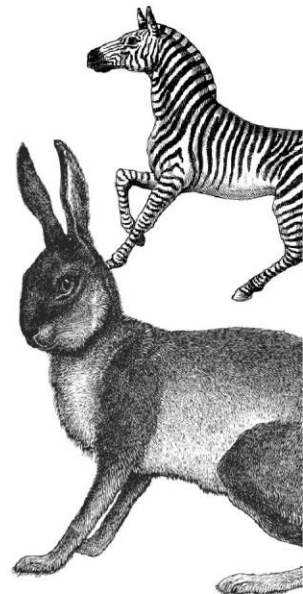
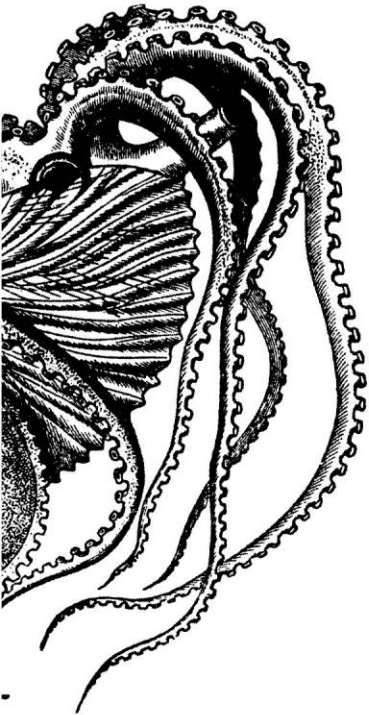
14



IBERIAN PORK TENDERLOIN, MASHED CELLERY AND SCOTISH WHISKY SAUCE


Grilled iberian pork tenderloin with mashed cellery and scotish whisky sauce (Laphroig)

10



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 ChicarrerosSevilla

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