

In **Aplomo** we propose two tasting menus to discover and enjoy the best of our cuisine. Wine pairing is available upon request.

The price of the menus are listed per person.

The same menu will be served to all diners at the table.

Tasting Menu

4 dishes and 1 dessert

Menu 28.90 // Pairing 12.80

Aplomo Menu

6 dishes and 2 dessert

Menu 38.90 // Pairing 17.90

FOLLOW US:



WWW.APLOMOCADIZ.COM

All prices in this menu include the corresponding VAT.

Artisanal bread made by Daniel Ramos 1.40 per person.



CONTIENE GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS DE CÁSCARA



APIO



MOSTAZA



GRANOS DE SÉSAMO



DIÓXIDO DE AZUFRE Y SULFITOS



ALTRAMUCES



MOLUSCOS

TO SHARE

HUMMUS AND PAPADUM. 4.90   

SEA ANEMONE SPREAD AND MAYO-SOJA. 7.90    

FOIE MI-CUIT IN SHERRY WINE WITH PASSION FRUIT. 12.50   

FRIED KING PRAWNS WRAPPED IN KATAIFI AND CURRY SAUCE. 8.90     

SMALL PIES OF PUFF PASTRY STUFFED WITH PORK KNUCKLE. 8.50  






ANCHOVIES WITH FOCACCIA BREAD AND TOMATOES. 2.90/unit  

PATATAS BRAVAS A PLOMO. 4.90  

LOIN IN LARD CROQUETTES. 0.90/unit   

RAW DISHES

SALMON TARTARE WITH COCONUT AJOBLANCO. 9.80     

TUNA TARTARE WITH GREEN GAZPACHO AND JALAPEÑOS. 13.50     

SEA BREAM CEVICHE. 9.90   

GALICIAN STEAK TARTARE. 12.50    



STARTERS

RICE WITH RED SHRIMPS AND SEAWEED. 11.50    

OXTAIL WELLINGTON AND CARROT CREAM. 10.90   

WHEAT RISOTTO WITH PIG'S TROTTERS AND PARMESAN. 10.90  

SQUID SAUTÉ AL AJILLO, CHINESE AND CABBAGE KIMCHI. 10.50   

SOFT BOILED EGGS WITH ASPARAGUS AND IBERIAN HAM. 9.90   

BROWN CRAB CANNELLONE AND FENNEL. 9.90     

GRILLED OCTOPUS WITH BLACK GARLIC AND YUCCA. 9.00   

CHICKEN SALAD, GOAT-CHEESE AND SEASONED CARROTS. 8.50     

GRILLED SEASONAL VEGETABLES WITH ROMESCO SAUCE. 8.50  

PAD THAI. 7.80       



TO FINISH

ALMADRABA RED TUNA TATAKI WITH WATERMELON AND BACON. 14.00     

COD WITH TOMATO AND SAFFRON CREAM. 12.50  

HAKE TEMPURA, VARIEGATED SCALLOPS AND MUSSELS. 11.90      

PICKLED MACKEREL WITH VEGETABLES AND BLOODY MARY. 11.50     

VEAL CHEEK WITH CREAMY POTATOES AND TRUFFLE. 12.80 

DEBONED LAMB WRAPPED IN BACON WITH BEET COUSCOUS. 11.90  

BUTCHER'S STEAK WITH MUSHROOMS AND CHIMICHURRI SAUCE. 10.90 

DESSERT

CHEESECAKE AND BERRY ICE CREAM. 4.90  

FRENCH TOAST WITH LECHE MERENGADA ICE CREAM. 4.90   

DIFERENT TEXTURES OF CHOCOLATE. 5.90   

MELON MOJITO SORBET. 4.90 

FRUIT SALAD WITH GINGER AND YOGHURT ICE CREAM. 5.90  



