

***In A Plomo we offer you two tasting menus to discover and enjoy the best of our cuisine.***

***Wine pairing is available upon request.***

***The price of the menus is listed per person.***

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

***Tasting Menu***

***4 dishes and 1 dessert***

***Menu 28.90 // Pairing 12.80***

***A Plomo Menu***

***6 dishes and 2 desserts***

***Menu 38.90 // Pairing 17.90***

***FOLLOW US:***



**[WWW.APLOMOCADIZ.COM](http://WWW.APLOMOCADIZ.COM)**

***All prices include tax.***

***Artisan Bread 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 AZÚFRE Y SULFITOS



ALTRAMUCES





MOLUSCOS

## **TO SHARE**

HUMMUS AND PAPADUM. 4.90 €   

SEA ANEMONE PATÉ AND MAYO-SOJA. 7.90 €   

MICUIT FOIE GRAS WITH APPLES AND CREAM WINE 12.50 €  

“TRIP TO PALESTINE” SALAD. 9.50 €  

IBERIAN HAM CROQUETTES. 0.90€/und  

PATATAS BRAVAS A PLOMO. 4.90 €  

SEASONAL VEGETABLES FRIED IN TEMPURA. 8.90 €   

BELLY OF TUNA AND ROASTED PEPPER SAAM. 4.20€/und     

SPICY FRIED MAKI, FILLED WITH DRESSED DOGFISH. 8.90 €    

SEA AND MOUNTAIN DUMPLING. 8.50 €   



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## RAW Y DRESSED

TUNA LOIN TARTARE. 13.90 €    

BEEF LOIN STEAK TARTAR. 12.50 €     

CEVICHE FROM THE BAY OF CÁDIZ. 9.90€  

## ***ENTRANTES INDIVIDUALES***

SALMOREJO WITH BOILED EGG AND SALT CURED TUNA 4.90€   

BRIOCHE WITH SMOKED AUBERGINE AND TORCHED SARDINE 9.50 €   

GARNISHED FRIED MACKEREL WITH VEG IN CREAM OF GARLIC 10.50€     

SOFT-BOILED EGG WITH CRYSTAL SHRIMPS 8.90 €  

GREEN RICE WITH CLAMS 11.50 €   

PILLOW OF FRESH GOAT'S CHEESE AND SMOKED IBERIAN MEAT 9.90 €  

“ROPA VIEJA” CANELLONI 9.90 €   



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## ***MAINS***

COD CONFIT, BLACK GARLIC AND JELLIED PIG'S TROTTERS 11.90 €   

MORMO BLUEFIN TUNA COOKED IN ONION 12.50 €   

FILLED SQUID COOKED IN A GOLDEN SAUCE, SERVED WITH ITS INK 10.90 €  

OXTAIL WELLINGTON 11.90 €  

IBERIAN PIG'S CHEEKS WITH EGG YOLK AND FRIED BREADCRUMBS 11.80 €   

LAMB COOKED IN ORANGE AND AUBERGINE MUTABAL 11.90 €  

## ***DESSERT***

ROASTED CURED CHEESECAKE WITH LOQUATS CARAMELISED IN VERMOUTH 4.90€  

FRENCH TOAST WITH LECHE MERENGADA ICE CREAM. 4.90 €   

CHOCOLATE AND HAZELNUTS. 5.90    

RICE PUDDING WITH MANGO 4.90 €  



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