



# TARAMBANA

Tapas y buen ambiente.



TARAMBANA

# LA CARNE A TU GUSTO

## THE STEAK AS YOU LIKE IT

NUEVO PRODUCTO

Cada carne viene acompañada de una piedra volcánica para que te la hagas en el punto que elijas.

Each meat is accompanied by a volcanic stone so that you can cook it at the point of your choice.

**Tataki de vaca frisona nacional** 21€

*National frison cow tataki  
(350 gr. aprox.)*

**Entrecot de vaca retinta** 24,50€

*Entrecote of retinta breed beef  
(600 gr. aprox.)*

**Lomo alto de vaca Simmental** 36,50€

*Simmental cow fore rib  
(600 gr. aprox.)*

**Presa de Angus americano** 38,50€

*American Angus pork shoulder  
(500 gr. aprox.)*

**Chuleton de vaca  
Rubia Gallega certificada** 65€

*Certified pure Galician Rubia breed cow steak  
(1 kg. aprox.)*

**Guarnición de patatas y pimientos fritos** 5,50€

*Garnish with fried potatoes and peppers*



**LIFE IS NOT FOR  
TAKING AWAY, IT  
IS FOR EATING**

*Here*



## OPENING THE SEASON

	<b>TAPA / DISH</b>	
IBERIAN HAM 'D.O. JABUGO' (35 GR./100 GR.)	5,90€	19,50€
SELECTION OF CHEESES WITH HOMEMADE JAM (80 GR./100 GR.)	8,50€	14,50€
CANTABRIAN ANCHOVIES OVER SALMOREJO (2/4 UNITS)	4,90€	9,50€
SALMOREJO WITH HAM AND OLIVE OIL	5,50€	
HOMEMADE RUSSIAN SALAD	5,50€	10,50€
CARAMELIZED GOAT CHEESE	4,90€	9,50€
CAESAR SALAD WITH CRISPY CHICKEN		10,50€
TARAMBANA SALAD WITH AVOCADO AND SALMON TARTAR		12,50€
BURRATA, TOMATO AND GREEN PESTO SALAD		11€
MARINATED SALMON WITH TRUFFLE CREAM CHEESE (60 GR./110 GR.)	8,50€	14€

## ENTERING THE SCENE

	<b>TAPA / DISH</b>	
TARAMBANA SPICY POTATOES	6,90€	
HOMEMADE CROQUETAS (3/6 UNITS)	4,90€	9,80€
FRIED BRIE CUBES WITH RED FRUIT JAM	4,90€	9,80€
CHICKEN GYOZAS WITH SWEET AND SOUR SAUCE (4/8 UNITS)	4,90€	9,80€
CRISPY CHICKEN FINGERS WITH HONEY AND MUSTARD SAUCE	8,50€	
TINGA CHICKEN QUESADILLA WITH GUACAMOLE	7,50€	
GRILLED ARTICHOKE WITH BOLETUS SAUCE AND HAM		11'50€
FRIED AUBERGINE WITH CANE HONEY	9€	
SCRAMBLED EGGS WITH TOMATO SAUCE, SPICY CHORIZO AND PEPPER		12,50€
CHICKEN AND VEGETABLE WOK WITH ASIAN SAUCE	9€	



OF THE SEA

TAPA / DISH

FRIED CUTTLEFISH WITH ALIOLI	11€
CAZÓN EN ADOBO (TYPICAL SEVILLIAN FISH MARINATED AND FRIED)	9€
CRISPY SWORDFISH STICKS WITH LEMON	6,50€ 11,50€
COD RISOTTO AND GREEN SAUCE	8,50€
MINI TACOS OF GULAS AND GARLIC PRAWNS (1/2 UNITS)	5,50€ 9,90€
RED TUNA TATAKI WITH OVER HOT PAPRIKA HUMMUS	8,90€ 16€
SAUTÉED NOODLES WITH SALMON, RED TUNA AND SPINACH	9,50€
KING PRAWNS WITH BRANDY CREAM	14€
COD LOIN AU GRATIN WITH PEAR ALIOLI	7,90€ 15,50€
GRILLED SQUID WITH GREEN CHIMICHURRI SAUCE (600 GR. APPROX)	20€

OF THE FIELD

TAPA / DISH

CONFIT AND ROASTED CHICKEN THIGH ARGENTINE STYLE		11€
TEMPURA MEAT BOMB WITH MOZARABIC SAUCE (3/6 UNITS)	5,90€	11,50€
BEEF BURGER WITH CRISPY ONION AND BURGER SAUCE (220 GR.)		12,50€
CHICKEN OR SIRLOIN		
WHISKY SAUCE, HAM AND CHEESE	5,50€	11€
CARAMELIZED CURRY SAUCE	4,90€	9,80€
BOLETUS SAUCE	4,90€	9,80€
MOJO PICÓN SAUCE	4,90€	9,80€
IBERIAN PORK CHEEK WITH RED WINE SAUCE	5,50€	14€
ASTURIAN BEEF CACHOPA WITH IBERIAN HAM AND TETILLA CHEESE		16,50€
LAMB CHOPS WITH GARLIC WITH OLOROSO		18,50€
IBERIAN PORK SHOULDER WITH MOJO PICÓN SAUCE		19,50€
LOW-TEMPERATURE ROASTED PORK RIBS WITH BBQ SAUCE (1 KG APPROX.)		24,50€



## CLOSING THE SEASON

CHOCOLATE AND NUTS BROWNIE	6,50€
HOMEMADE CHEESECAKE WITH STRAWBERRY JAM	7,50€
BRIOCHE BREAD TORRIJA	6,50€
CHOCOLATE COULANT WITH VAINILLA ICE CREAM	6€
WHITE CHOCOLATE COULANT WITH CHOCOLATE ICE CREAM	6€
ICED VANILLA AND CHOCOLATE CHOCOLATES (10 UNITS)	5,50€
CHOCOLATE TRUFFLES WITH CREAM (5 UNITS)	6,50€
THREE FLAVOURS ICE CREAM CUP	6,50€

## DRINKS

MINERAL WATER 500 ML.	2€
SPARKLING WATER 33 CL.	2,80€
SOFT DRINKS	2,50€
TINTO DE VERANO	2,50€
SANGRIA	7€ / 16€
BEER	1,80 / 3,40€
GLASS OF RIBERA	3,60€
GLASS OF RIOJA	3,60€
GLASS OF WHITE WINE	3,20€
GLASS OF FRIZZANTE	3,50€
GLASS OF GENEROUS WINE	3€
COFFEE	1,60€
SPECIAL COFFEE	2,50€
SHOT	2,50€
PREMIUM SHOT	3,50€
LONG DRINK	7€
LONG PREMIUM DRINK	from 8€



TARAMBANA

# COCKTAILS

8€

## REFRESCANTES

### MOJITO

Ron blanco, lima, hierbabuena, azúcar y soda.  
White rum, lime, mint, sugar and soda.



### CAIPIRÍA

Cachaça, lima y azúcar moreno.  
Cachaça, lime and brown sugar.

### CAIPIRÍSSIMA

Ron miel, lima y azúcar moreno .  
Honey rum, lime and brown sugar.

### CAIPIROSKA

Vodka, lima y azúcar moreno.  
Vodka, lime and brown sugar.



### DAIQUIRI

Ron blanco, lima y azúcar moreno.  
White rum, lime and brown sugar.

### MARGARITA

Tequila, triple seco, zumo de lima y sal.  
Tequila, triple sec, lime juice and salt.

### MOSCOW MULE

Vodka, ginger beer, lima y hierbabuena.  
Vodka, ginger beer, lime and mint.

### APEROL SPRITZ

Aperol, cava y soda.  
Aperol, cava and soda.

## SOURS

### WHISKY SOUR

Whisky, azúcar, lima y clara de huevo.  
Whiskey, sugar, lime and egg white.



### TEQUILA SOUR

Tequila, azúcar, lima y clara de huevo.  
Tequila, sugar, lime and egg white.

### GIN SOUR

Ginebra, azúcar, lima y clara de huevo.  
Gin, sugar, lime and egg white.

## **FRUTALES**



### **PIÑA COLADA**

Ron blanco, batida de coco, Malibú y zumo de piña.  
*White rum, coconut cream, Malibú and pineapple juice.*

### **SEX ON THE BEACH**

Vodka, zumo de melocotón, zumo de naranja y granadina.  
*Vodka, peach juice, orange juice and grenadine.*

### **SANGRÍA**

Vino tinto, ponche Caballero, macedonia de frutas y  
zumo de melocotón.  
*Red wine, punch, fruit salad and peach juice.*

## **LOS INOLVIDABLES**

### **ESPRESSO MARTINI**

Vodka, licor de café y espresso.  
*Vodka, coffee liqueur and espresso.*



### **LONG ISLAND**

Ron, vodka, tequila, ginebra, triple seco, lima, azúcar  
y Coca-Cola.  
*Rum, vodka, tequila, gin, triple sec, lime, sugar and  
Coca-Cola.*

### **NEGRONI**

Vermut rojo, ginebra y Campari.  
*Red vermouth, gin and Campari.*



## **VIRGIN (SIN ALCOHOL)**

### **VIRGIN MOJITO**

Lima, azúcar, soda y hierbabuena.  
*Lime, sugar, soda and mint.*

### **VIRGIN COLADA**

Zumo de piña y leche de coco.  
*Pineapple juice and coconut milk.*

### **SAN FRANCISCO**

Zumo de melocotón, naranja y piña, y granadina.  
*Peach, orange and pineapple juice, and grenadine.*



¿Aún no nos sigues en nuestras redes sociales?

TARAMBANA\_SEVILLA

TARAMBANA

