

STARTERS

Iberian bellota ham (80g)	18€	Salmorejo with diced ham and olive oil	4,80€
Assorted Iberian cured meats (150g)	18€	Our patatas bravas , with 100% homemade sauce	8,50€
Manchego cheese from Castilla-La Mancha (120g)	15€	Chef's croquettes with a hint of mayonnaise	9,50€
Potato omelet with mojo picón sauce and a hint of mayonnaise	5,50€		

FROM THE ORCHARD

Caprese salad with rocket, mozzarella, tomato, PX sauce, and pesto sauce	12€	Burrata with zucchini spaghetti , green pesto, honey, and almonds	12€
Roasted pumpkin with dill alioli, cream cheese and pumpkin seeds vinaigrette	8,50€	Artichoke stuffed with Iberian cured meats and Mornay sauce	7€

FROM THE FISHMONGERS

Our butterfish ceviche , celery tiger's milk, salad, papadum, chilli oil, radishes, cancha and red onions	14€	Grilled turbot with tomato concassé and tapenade emulsion	18€
Tuna tartar with wasabi ice cream marinated tuna, avocado, red onion, and soy sauce	7€ / 14€	Cod confit with garlic and curry mousseline, sautéed spinach and piquillo peppers	17,50€
Grilled Conil bluefin tuna ingot with sesame and wakame seaweed	18€	Grilled cuttlefish with pumpkin and boletus dices, in squid ink sauce	16,50€

FROM OUR LAND

Iberian pork cheek with a base of ratatouille and gratin alioli	7€ / 14€	Aged beef burger , brioche bread, fried onions, bacon, barbecue sauce, cheddar cheese, and potato wedges	13,50€
Mini Iberian cachopo with cheddar cheese cream, fried peppers, and Iberian ham, served with potato wedges	14€	Pork sirloin tataki , rocket salad and soy mayonnaise	14€

I RECOMMEND

by Dani Bendala

Torta de Inés Rosales with chicken curry and sweet chili sauce 	5,50€	Pacific scallop with vegetable pistonade, soy sauce, and alioli 	3,90€
Torta Ines Rosales, Orange flavoured avocado cream, marinated salmon, rocket and tomato vinaigrette (1st prize in the Seville Tapas Week competition) 	6€	Roasted duck breast with red fruit sauce 	18€
Foie delights , duck mousse, cream cheese, and caramelized apple 	12€	Mushroom risotto with truffle and parmesan cheese 	14€
Cheek Taco with Beans, sautéed vegetables, poblano mole, cocoa, and lime 	6,50€	Pedro Ximénez rice with caramelized onions and cured egg yolk 	14€
		Chef's rice a la llauna 	25€
		Paella - Enjoy our rice varieties 	23€

OUR MEATS

Beef T-Bone 8,50€ / 100g 	Iberian Abanico (pork cut) on spiced potatoes 	18€
Aged beef chop 9,50€ / 100g 	Veal sirloin served with fried potatoes and sautéed vegetables 	24€
Aged beef Rib - Eye 9€ / 100g 		
Aged beef tenderloin 7,50€ / 100g 		

DRY AGER METHOD

Our meats are dry-aged in aging chambers using the Dry Ager method, thanks to controlled humidity and temperature, for at least 28 days.

*All our beef is served with potatoes wedges and padrón peppers

If you have any intolerance, please inform the waiter



FISH



SULFITES



SOY



SÉSAME



MUSTARD



MOLLUSKS



CELERY



DAIRY



CRUSTACEAN



EGG



MUST



PEANUT



LUPINS



GLUTEN

GRUPO
EL PASAJE
DESDE 1987

Bread, breadsticks and olives service **1,50€ / pax**

If you do not wish this, please inform the waiter
Prices include VAT

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