

OUR MENU

Essence in Solera

TOROTAPAS

SHERRY THROUGH SYMBOLS & COLOURS



M^{lla}

Manzanilla



F

Fino



A

Amontillado



+

Palo Cortado



Ø

Oloroso



ME

Medium



C^m

Cream



PC

Pale Cream



ME

Moscatel



PX

Pedro Ximénez



TORO

TAPAS

The Abacería

Our craft, our products, our soul

The abacería has always been a place where the product takes centre stage and conversations unfold unhurriedly. This section of the menu pays tribute to that tradition — **a counter where the great flavours of our land meet time-honoured craftsmanship.**

Here you will find a selection of emblematic products from across **our Osborne houses: Cinco Jotas, Sánchez Romero Carvajal, Caviar Riofrío and Real Conservera Española** — always accompanied by our own Andalusian preparations.

Seafood and meat, marinated, cured or delicately dressed with respect and simplicity, honouring the quality of the ingredients above all.

And, as in traditional abacerías, everything you see here is also available to take home. **Please ask our team about our retail selection.**

Serving of bread and crackers • €2 

Please inform the server if you have any food allergies or intolerances.

													
GLUTEN	PEANUTS	NUTS	SOYA	SESAME	CELERY	MUSTARD	EGG	MILK/DAIRY	MOLLUSCS	FISH	CRUSTACEANS	SULPHITES	NO ALLERGENS

Prices with 10% VAT included.

THE ABACERÍA

Soulful delicatessen from Cádiz

Seasoned potatoes with spring onion and Sherry vinegar,
served with cured frigate tuna 🐟🍷

PORTION

1/2 PORTION

TAPA

€10

€6

Creamy Spanish potato salad with garlic sautéed prawns 🍷🍷🍷

€10

€6

Roasted peppers, mackerel & sweet onion with Sherry vinaigrette 🍷🍷

€14

Gilda skewer: piparra, tuna & gordal olive (unit) 🍷🍷

€5

Gold Series anchovy toast

with warm Payoyo cheese cream and quince 🍷🍷🍷🍷

€7

Spiced pork jowl chicharrones, thinly sliced, with EVOO 🍷🍷🍷

€8

Marinated mackerel with piriñaca (tomato, pepper & onion) 🍷🍷🍷

€12

Tartare-style Cinco Jotas Iberian pork presa toast with pickled mayo 🍷

€4

Cinco Jotas Iberian pork loin montadito cooked in spiced pork lard (pc.) 🍷🍷

€6

CINCO JOTAS 100% ACORN-FED IBÉRICO

When exceptional becomes tradition

120 G

80 G

50 G

Acorn-fed Ibérico ham 🍷

€44

€33

€25

Acorn-fed Ibérico shoulder ham 🍷

€36

€28

€20

Cured Ibérico "presa" loin 🍷

€23

€17

Traditional cured Ibérico loin 🍷

€28

€20

Ibérico morcón 🍷

€20

€13

Ibérico salchichón 🍷

€19

€12

Selection of Cinco Jotas Ibérico cured meats 🍷

€35

€31

CHEESES FROM SIERRA DE CÁDIZ

Natural intensity, authentic flavour

120 G

60 G

Young semi-cured goat's cheese 🍷

€18

€10

Aged goat's cheese with EVOO and wheat bran 🍷🍷

€18

€10

Aged goat's cheese with Oloroso and Sherry vinegar 🍷🍷

€18

€10

Aged goat's cheese with spicy paprika & olive oil 🍷

€18

€10

Extra-aged goat's cheese 🍷

€18

€10

Selection of artisan goat's cheeses served with nuts and fruit preserves 🍷🍷🍷

€31

PRESERVED SEAFOOD FROM OUR PANTRY

The essence of sea and river, carefully preserved

TIN

Selected sardines preserved in olive oil 🍷🍷🍷

€20

Hake roe medallions 🍷🍷🍷

€26

Mussels from the Galician Rías in traditional escabeche marinade 🍷🍷🍷

€26

Selected razor clams preserved in their own juices 🍷🍷🍷

€35

Sturgeon confit in organic extra virgin olive oil 90 g 🍷

€35

Riofrío organic caviar 15 g served with blinis 🍷🍷

€53

Anchovies in organic butter 🍷🍷

€49

From our kitchen

HEALTHY & CLASSICS

Vegetables, garden produce and reinterpreted traditional recipes

Tomato salad with basil oil, Sherry vinegar & fig jam 🍷	€13
Chargrilled leeks, served with romesco sauce and toasted pine nut vinaigrette 🌿 🍷 🍷 🍷 🍷 🍷	€14
Chargrilled confit artichoke with cured egg yolk and finely sliced Iberian pork jowl 🍷 🍷	€12
Spicy potatoes with homemade sauce, chipotle hint, aioli & paprika 🍷	€13
Roasted tomato cold soup "Salmorejo" 🌿 🍷	€13

CÁDIZ-STYLE FRIED FOOD

The tradition of Cádiz Bay, served crispy and freshly fried

Daily market fish marinated in lemon 🌿 🍷 🍷	€21
Fresh cuttlefish with paprika and toasted garlic mayonnaise 🌿 🍷 🍷	€18
Fluffy cod fritters with garlic and parsley, served with honey mayonnaise and lemon zest 🌿 🍷 🍷	€18
Cinco Jotas 100% acorn-fed Ibérico ham homemade croquettes (pc.) 🌿 🍷 🍷	€3
Marinated Cádiz-style chicken served with Padrón peppers and dressed potatoes 🍷	€16

FREE-RANGE EGGS

Traditional recipes from the countryside

Fried eggs with Cinco Jota 100% acorn-fed Ibérico ham and French fries 🍷	€21
Creamy French omelette with aubergine, caramelised onion and mushrooms, finished with Iberian pork jowl 🍷	€15
Fried eggs with brine shrimp and Cinco Jotas acorn-fed 100% ibérico ham 🌿 🍷 🍷 🍷 🍷	€21

OUR RICE DISHES

Freshly cooked with the authentic flavour of our stocks and "sofritos"

Creamy Ibérico pork rice with green beans, artichokes and charcoal-grilled pork 🍷	€20
Creamy brothy rice with rock fish and king prawns 🌿 🍷	€20

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THE FINAL COURSE

Bold flavours to end the meal

Iberian pork tenderloin with Amontillado sauce. Served with French fries 🍷	€21
Traditional Iberian pork tenderloin steak tartare 🍷 🍷 🍷	€23
Cinco Jotas Iberian pork burger served on crystal bread with porcini mayonnaise, caramelized onion and French fries 🍷 🍷	€20

FROM THE CHARCOAL GRILL

Cooked over charcoal and vine cuttings

MEATS*

Abanico-rib cap 200 g 🍷	€20
Lagarto/espino-ribo-ribo 200 g 🍷	€20
Shoulder loin 200 g 🍷	€28
Ibérico Pork loin 200 g 🍷	€23
Selection of 100% acorn-fed Ibérico pork cuts (125 g pork loin, 125 g lagarto/espino-ribo-ribo, 125 g abanico-ribo cap and 125 g presa) 🍷	€53
Milk-fed veal chop 600 g 🍷	€72

FISH*

Grilled bluefin tuna parpatana. Spanish brown sauce with shallot and caper ravigote 🍷 🍷	€14 / 100g
Whole market fish with cherry tomato and piparra pepper Bilbaína sauce 🍷 🍷	€9 / 100g
Hake loin in green sauce with freshly opened clams 🍷 🍷	€26
Turbot with Osborne manzanilla beurre blanc, shallots and butter 🍷 🍷 🍷	€10 / 100g

*Side dishes available separately

SIDE DISHES

To accompany our charcoal-grilled meats and fish

Roasted baby potatoes 🍷	€5.50
Roasted piquillo peppers dressed with olive oil 🍷	€5.50
Chargrilled little gem lettuce with tomato Bilbaína 🍷	€5.50
Fried Padrón peppers with sea salt 🍷	€5.50

OSBORNE'S SWEET SIDE

The final touch, defined by its own character

Caramelized French toast with meringue milk ice cream and Biscuit Liqueur cream 🍷 🍷 🍷 🍷	€8
Creamy goat's milk cheesecake flavoured with Santa María Cream 🍷 🍷 🍷	€8
Traditional Spanish egg yolk custard. Served with lightly whipped cream 🍷 🍷	€7
Hazelnut millefeuille. Crispy puff pastry with hazelnut cream, whipped cream and caramelised hazelnuts 🍷 🍷 🍷 🍷	€8
Grilled pineapple with coconut ice cream and Flor de Caña rum syrup 🍷 🍷 🍷 🍷	€7.50

SHERRY WINES

Fino and Manzanilla

Fino Quinta. *Palomino Fino* • G. €3 • B. €23

Manzanilla Osborne. *Palomino Fino* • G. €3 • B. €23

Coquintero. *Palomino Fino* • G. €4 • B. €24

Fino en rama Coquintero, "Very aged" 6.5 years. *Palomino Fino* • G. €8 • B. €44

Fino en rama La Honda, "Extremely aged" 11 years. *Palomino Fino* • G. €11 • B. €53

Oloroso and Palo Cortado

Bailén, Dry Oloroso. *Palomino Fino* • G. €4 • B. €24

10 RF, Medium Oloroso. *Palomino Fino, Pedro Ximénez* • G. €4 • B. €24

Santa María Cream, Sweet Oloroso. *Palomino Fino, Pedro Ximénez* • G. €4 • B. €24

Sibarita VORS, Dry Oloroso. *Palomino Fino* • G. €24 • B. €132

Solera India RARE, Medium Oloroso. *Palomino Fino, Pedro Ximénez* • B. €297

BC200 RARE, Medium Oloroso. *Palomino Fino, Pedro Ximénez* • B. €297

Solera P&P RARE, Medium Oloroso. *Palomino Fino* • B. €297

Capuchino VORS, Palo Cortado. *Palomino Fino, Pedro Ximénez* • G. €24 • B. €132

Amontillado

En rama La Honda, 22 years. *Palomino Fino* • G. €17 • B. €88

51 1ª VORS. *Palomino Fino* • G. €24 • B. €132

Solera AOS RARE. *Palomino Fino* • B. €297

"Dulce" Sweet

Pedro Ximénez 1827. *Pedro Ximénez* • G. €4 • B. €26

Venerable VORS. *Pedro Ximénez* • G. €24 • B. €132

Solera Pedro Ximénez Viejo RARE. *Pedro Ximénez* • B. €297

RIOJA

White - Rosé

Montecillo Fermentado en barrica. *Viura, Tempranillo Blanca, Sauvignon Blanc* • G. €4 • B. €23

Montecillo Garnacha Blanca 2022 Edición Limitada. *Garnacha blanca* • G. €6 • B. €31

Viña Monty Reserva. *Viura, Tempranillo Blanca* • B. €61

Montecillo Rosé. *Tempranillo, Garnacha, Graciano* • G. €4 • B. €21

Red

Montecillo Crianza. *Tempranillo, Garnacha* • G. €4 • B. €22

Montecillo Reserva. *Tempranillo, Mazuelo* • G. €5 • B. €29

Montecillo Gran Reserva. *Tempranillo, Graciano* • B. €33

Montecillo "Edición Limitada". *Tempranillo, Graciano* • G. €6 • B. €31

Montecillo 22 Barricas Gran Reserva. *Tempranillo, Graciano, Garnacha, Mazuelo* • B. €48

Viña Monty Garnacha Reserva. *Garnacha* • B. €61

Viña Monty Graciano Reserva. *Graciano* • B. €55

OTHER D.O.s

Montecillo Singladuras Ribera. *Tinta del País D.O. Ribera del Duero* • G. €5 • B. €26

Montecillo Singladuras. *Verdejo. D.O. Rueda* • G. €4 • B. €24

Montecillo Singladuras. *Albariño D.O. Rías Baixas* • G. €5 • B. €26

Solaz Rosé. *Syrah, Mencía, Merlot. V.T. de la Tierra de Castilla* • G. €3 • B. €15

Solaz White Verdejo. *Verdejo. V.T. de la Tierra de Castilla* • G. €3 • B. €15

Solaz White Chardonnay. *Chardonnay. V.T. de la Tierra de Castilla* • G. €3 • B. €15

Solaz Red. *Tempranillo, Cabernet, Sauvignon. V.T. de la Tierra de Castilla* • G. €3 • B. €15

CHAMPAGNE

Piper Heidsieck Brut. *Pinot Noir, Meunier, Chardonnay* • B. €55

Piper Heidsieck Rosé. *Pinot Noir, Meunier, Chardonnay* • B. €66

Piper Heidsieck Essentiel. *Pinot Noir, Meunier, Chardonnay* • B. €66

PORT WINES

Osborne White Port. *Malvasía Fina, Códaga, Gouveio* • G. €3 • B. €20

Osborne Tawny Port. *Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela, Tinta Barroca* • G. €3.50 • B. €20

Osborne Ruby Port. *Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela, Tinta Barroca* • G. €3.50 • B. €20

10-year Osborne Port. *Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela, Tinta Barroca* • G. €5 • B. €32

20-year Osborne Port. *Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela, Tinta Barroca* • G. €9 • B. €53

APERITIF

Vermouth Osborne, sherry-based • €4

Vermouth Nordés, white or red • €5

Nordesiño. Nordés gin, Montecillo Albariño, grape skewer and tonic • €8

Negroni. Ampersand Gin, vermouth and Campari • €8

Li-Monada. Anís del Mono, mint and lemonade • €6

CRAFT BEERS

Toro Pilsen Fino • €6

Toro Amber Oloroso • €6

Toro Imperial PX • €6

GIN

Ampersand. Ampersand Gin, tonic, lime and rosemary • €8

Nordés. Nordés gin, tonic and grape skewer • €10

Nordés 0.0. Nordés 0.0 gin, tonic and grape skewer • €10

Gold. Gold gin, tonic and cinnamon stick • €10

Brockmans. Brockmans gin, tonic, lime and blueberries • €10

RUM

Flor de Caña 7 years. Flor de Caña 7 years rum and Coca-Cola • €9

Flor de Caña 12 years. Flor de Caña 12 years rum and ginger ale • €13

Flor de Caña 18 years. Flor de Caña 18 years rum and Coca-Cola • €17

Burlanegra. Burlanegra rum and Coca-Cola • €9

VODKA

Roberto Cavalli. Roberto Cavalli vodka, soda and lima juice • €14

AMARETTO

Disaronno Fizz. Disaronno, soda, zumo de limón y twist de limón • €9

WHISKEY & BOURBON

Doble V. Doble V whiskey and Coca Cola • €7

Evan Williams Bourbon Black. Evan Williams Bourbon and Coca-Cola • €11

BRANDYS

Carlos I • €10

Carlos I Pedro Ximénez • €10

Carlos I Amontillado • €10

Carlos I Imperial • €13

1866 • €13

Alma de Magno • €7

Conde de Osborne • €13

Carlos Sour. Carlos I, lemon juice and egg white • €10

Carlos Cooler. Carlos I, ginger ale and lime zest • €10



TORO

TAPAS

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 Toro Tapas

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