



TRAGABUCHES

HONESTO & ANDALUZ • DANI GARCÍA

In the summer of 1998, the first Restaurant Tragabuches was created. Its intention in that era was no other than to create the first Km0 restaurant where Andalusia would obtain all the protologism, both with due to its ingredients as well as the culture and manner of cooking. Today in 2022, 24 years later we are recovering that same philosophy, cooking Andalusian, showing the culture and the products exactly the way, they were produced back in the summer of 1998.

WELCOME TO
ANDALUSIA

COFFEE AND TEA

ITALIAN COFFEE

2,5€

BLACK COFFEE OR WITH A DASH OF MILK

2,5€

LATTE

2,8€

CAPUCCINO OR ESPRESSO WITH CONDENSED MILK

2,8€

DOUBLE COFFEE

3,2€

CARAJILLO

5,5€

HERBAL TEA
(CAMOMILE, MINT TEA, ROOIBOS...)

3€

MATCHA TEA LATTE

5€

JUICES

JUICE (PINEAPPLE, PEACH, PINK TOMATO OR MANGO)

5,8€

HOMEMADE TOMATO JUICE

6€

HOMEMADE ORANGE JUICE

5€

DETOX JUICE

7€

OTHER DRINKS

MINERAL WATER VILAS DEL TURBÓN 33CL

3,5€

SPARKLING WATER AQUABONA SINGULAR

3,75€

MINERAL WATER VILAS DEL TURBÓN 75CL

4,5€

NATURAL LEMONADE

4,5€

SODA (COCACOLA, FANTA, TONIC WATER...)

3,8€

PITUFOS & MOLLETES

BUTTER AND JAM

Pitufo
5€

Mollete
6€

ZURRAPA

Pitufo
4,5€

Mollete
5€

HAM AND CHEESE

Pitufo
6,5€

Mollete
7,5€

OIL AND TOMATO

Pitufo
4€

Mollete
6€

ANDALUSIAN STYLE WITH IBERIAN PORK SHOULDER

Pitufo
10€

Mollete
12€

SOBRASADA

Pitufo
5,5€

Mollete
6,5€

EGGS

OMELETTE
6€

FRIED EGGS
8€

PINCHO OF SPANISH OMELETTE WITHOUT ONION
4,5€

FRIED EGGS WITH CHORIZO, CORNICABRA PEPPER AND GARLIC
13€

BENEDICTINE WITH SMOKED SALMON
17,5€

SPECIALTIES

HAM AND CHEESE SANDWICH WITH FRENCH BUTTER

6€

IBERIAN BACON, GREEN PEPPERS AND QUAIL EGGS MOLLETE

8€

VEAL STEAK MOLLETE AND IBERIAN PORK SHOULDER  CINCO JOTAS

14€

CAMPERO MALAGUEÑO MOLLETE

8€

YOGURT WITH FRUIT AND MUESLI

9€

SMOKED SALMON SANDWICH WITH AVOCADO AND CREAM CHEESE

15€

BUTTER CROISSANT

4,5€

PAIN AU CHOCOLAT

4,5€

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