



deleite

SEVILLA

MENU

The Pantry Cold Starters & Cured Meats

Gilda — a traditional Basque pintxo made with an olive, anchovy and pickled chilli pepper, skewered together (with cheese/with cured beef) served with homemade potato chips		3,50€/pc
The Balearic Bite: Crispy Puff Pastry, Menorcan Sobrasada, Honey and Anchovy OO 1-4-7 †		3,50€/ pc
Selection of Artisan Cheeses with Smoked Cecina Jam 1-7-†		16,50€
Acorn-Fed Iberian Ham Shoulder 1		24,50€
Our "Deleite Spanish Potato Salad with Fried Egg and Piparras Peppers 2-3-10-†	TAPA 4,90€	RACIÓN 12,50€
Tuna Tartare on Creamy Cordoban Mazamorra 4-6-8		12,50€

Fire & Tradition - Hot Starters & Garden

Our Homemade House Special Croquettes 1-3-7	TAPA 8,50€	RACIÓN 13,50€
Special Croquettes GLUTEN FREE	TAPA 10,00€	RACIÓN 15,00€
"Deleite" Bravas 2.0 Double-Fried Potatoes with Traditional Brava Sauce 1	TAPA 4,50€	RACIÓN 8,50€
Crispy Burgos Blood Sausage with Tart Apple Compote 7	TAPA 5,50€	RACIÓN 10,50€
Confit Artichoke Flower with Aged Cheese Cream and Pistachios 7-8	TAPA 5,50€	RACIÓN 13,50€
Grilled Garden Vegetables with Goat Cheese and Black Olive Crumble 7		13,50€
Iberian Chistorrita Sausage in Cider with Hints of Fennel		10,50€

Rice Dishes

Oven- Finished Dry Rice or Creamy Rice Dishes Price per person- Minimum order for 2 p.

Black Rice Baked in a Tin with Cuttlefish, Fried Baby Squid and Roasted Garlic Aioli.i 1-3-4-14	15,50€/person
Black Rice OPTION GLUTEN FREE	17,50€/person
Rice with Braised Octopus 4-14	16,50€/person
Creamy Rice with Shredded Oxtail and Mushrooms 12	15,50€/person

† présence soumise à la formulation du produit commercial/fournisseur. les informations sont basées sur les recettes et fiches techniques disponibles. veuillez consulter le personnel concernant les traces et les risques de contamination croisée, notamment pour les fritures





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The Sea Fish

"White on White" Confit Hake: Confit Hake Loin, White Asparagus Vichyssoise and Chive Oil 4-4 4-7	18,00€
Andalusian-Style Fried Rosada (Pink cusk-ed) Fish 1-3-4 †	15,00€
Andalusian Rosada OPTION GLUTEN FREE	17,00€
Roasted Octopus Leg on Silky Potato Purée 7-14	24,50€

The Dehesa & The Grill - Meat

"Tramontana" Burger: Grain-Fed Beef, Iberian Sobrasada and Melted Mahón Cheese 1-7	17,50€
Iberian Pork Cheek Glazed with Oloroso and Cocoa, on Potato Parmentier 7-12	18,50€
Acorn-Fed Iberian Pork "Vuelta y Vuelta", Roasted Lemon and Flake Salt	25,50€
Iberian Pork Abanico with green avocado mojo	21,50€
The "Southern Rossini": Beef Tenderloin, Melted Foie Gras, Pedro Ximénez Reduction and Truffled Purée 1†-7-12	24,50€
Sliced Morucha Beef Ribeye with Sea Salt	26,50€

Sides

French Fries	2,80€
Fried Padrón Peppers	2,20€

The Finale Desserts

The Original Sin: Chocolate Brownie 1-3-7-8	7,50€
Creamy Cheesecake with Apricot Coulis 3-7	7,50€
Caramelized Torrija with Crème Anglaise 1-3-7	7,50€
"Deleite" Lemon Pie 1-3-7	6,90€

TABIE SERVICE	1,50€/PERSON
OLIVES	1,50€

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PRICES INCLUDE VAT

