

SERENADE

B o l o n i a

DRINKS

- Mineral water 1 L 3,50€
- Mineral water 50 CL 2,50€
- Sparkling water 50 CL 3,00€
- Sodas, bottled juices 2,50€
- Nestea, Aquario 3,00€
- Freshly pressed orange juice 4,00€
- Draft beer (small) 2,50€
- Draft beer (medium) 3,50€
- Draft beer jug (large) 4,50€
- Draft beer 1 L jug (very large) 9,00€
- Tinto de Verano (red wine with soda) 3,50€
- Sangría (jug) 15,00€
- A glass of wine (white, red or rosé) 3,50€

WHITE WINES

- Glarima Blanco Joven, chardonnay, Somontano, Bodegas Sommos 20,00€
- Oinoz Verdejo, Verdejo ,Rueda, Bodegas Carlos Moro 20,00€
- Tierra Blanca, Pardina -Palomino, Tierra de Cádiz, Bodegas Páez 20,00€
- Tierra Blanca semidulce Palomino-Moscatel, Bodegas Páez 20,00€
- Enate chardonnay, Blanco chardonnay, Somontano, Bodegas Enate 25,00€
- Palomo Cojo Verdejo, Verdejo, Rueda. B. Álvarez & Díez 25,00€
- Carta Marina Albariño 100%, Rias Baixas, Bodega Via Atlántica 25,00€
- Cava Anna Codorniu blanc reserva 25,00€

ROSE WINE

- Bash Viña Extrisima Rosado, Cabernet Sauvignon D.O.Catalunya 20,00€

RED WINES

- Alcorta Audaz Crianza, Tempranillo 100%, Rioja, Bodegas Alcorta 20,00€
- Alcorta Ágil Roble, Tempranillo 100%, Rivera del Duero, Bodegas Alcorta 20,00€
- Azpilicuenta Crianza, Tempranillo, Graciano, Mazuelo ,Rioja. Bodegas Azpilicuenta 25,00€
- Melior roble de Matarromera, tempranillo, ribera del Duero, Bodegas Matarromera 25,00€
- Caracepa, Tintilla, Syrah, petit verdot, Tierra de Cádiz, Bodegas Santi Jordi 25,00€



Welcome to the flavor".
SERENADE
B o l o n i a

ALLERGENS

- | | | | | | | |
|---|---|---|---|---|---|--|
| 1

Fish | 2

FrutoNuts | 3

Milk | 4

Shellfish | 5

Gluten | 6

Crustacean | 7

Eggs |
| 8

Peanuts | 9

Soya | 10

Celery | 11

Mustard | 12

Sesame | 13

Lupins | 14

Sulphites |

SALADS

- Mixed Sala (I, 7, 14) 12,50€
Lettuce, tomato, onion, sweet corn, carrots, red beets, hard boileg egg, olives and tuna.
- Tomato and finely chopped arlic salad with extra virgin olive oil and oregano 9,50€
- Roasted red peppers with Tarifa's signature frigate tuna fish (I, 7, 14) 13,00€
Grill roasted red peppers, onion, hard boiled eggs and Tarifa's signature grigate tuna fish
- Tuna fish trunk from Tarifa with slices or raw tomato (I, 14) 13,00€
- Serenade Salad (I, 2, 3, 5, 7, 11, 14) 14,50€
Lettuce harts, cherry tomatos, chicken, raisins, parmesan cheese, bread crum & caesar sauce
- Mediterranean salad (2, 3, 11, 14) 13,50€
Lettuce, cherry tomatos, apfle, walnuts, goat cheese, cured serano ham raisins & vinaigrette/french dressing

STARTERS

- Spanish potatoes salad (I, 3, 5, 7) 9,80€
- Serenade fried potatoes with spicy tomato sauce (5, 7, 14) 9,80€
- Fried eggplant / Auberignes with honey (3, 5) 11,50€
- Freshly made Gazpacho (Typical andalusian tomato soup to drink (5) 4,00€
- Corobes Solmorejo (tomato thick and cold soup to eat) (5, 7) 6,50€
- Small Shrimp Croquettes (3, 6, 7) 12,50€
- Cured Han Croquettes (3, 5, 7) 12,50€
- Cuttlefish Croquettes (3, 4, 5, 7) 12,50€
- Mixed Croquettes (I, 3, 4, 5, 7) 12,50€
- Fried whitebait with roasted peppers and fried egg (5, 6, 7) 15,50€
- Love Toast (I, 5) 11,50€
Anchovy sardines with vinegar, in pipirrana spread (tomato, garlic, onion and pepper salad) and asparragus jam
- Truffled tuna toast (I, 3, 5, 14) 18,50€
Truffle marinated tuna fish in a alioli spread with tomato and basil jam
- Fried King prawn in black tempura, with kimchee alioli (3, 5, 6, 7, 14) 15,50€
- Red Tuna tartare (Atlantic tuna fish tartare) (I, 5, 7, 9, 12) 19,00€
- Sautéed shrimp poke (6, 9) 16,00€
Shrimps, rice, wakame seaweed, pickled onions, cucumber, carrots, mangoes with kimchee and soya sauce.
- Fresh artichoke hearts sautéed with cured ham and prawns (6) 13,50€

STEWES

- Homemade ratatouille with agg (7) 12,50€
- Onion stewed tuna fish meatballs (I, 3, 5, 7) 14,50€
- Spaguetti with tomato sauce (3, 5) 9,80€
- Onion stewed tuna fish, Andalusian style (I) 14,50€

FRIED FISH

- Hand fished fresh squids (4, 5) 19, 50€
- Marinated dogfish (I, 5) 13,50€
- Fried sea anemones (I, 5) 18,50€
- Small shrimp fritters (5, 6, 7) 12,50€
- Fried cuttlefish (4, 5) 14,00€
- Fried Batteres John dory fish (I, 5, 7) 13,50€

GRILLED FISH

- Hand fished fresh squids (4) 21,50€
- Fresh tuna fished with the almadraba technique (I) 23,00€
- Tiger prawn (6) 24,00€
- Sardines (I) 12,00€
- Atlantic croaker (I) 22,00€
- Local fish (by pieces) (I) 5€ X 100 gr

MEATS

- Fan shaped iberian pork blade 17,50€
- Breaded or grilled chicken breast (5, 7) 11,50€
- All the way beef burger (3, 5, 11) 13,50€
- Retinta (local breed) beef steak 20,50€

DESSERTS

- Cheesecake (3, 5, 7) 5€
- Chocolate brownie with ice cream (2, 5, 7) 5€

*Appetizers, cutlery and bread 1,40€ per person. 10% TAX included

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