

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) 5,00€
Draft beer 1 L jug (very large) 9,00€
Tinto de Verano (red wine with soda) 3,50€
Sangria (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%, Ribera 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



Fish



FrutoNuts



Milk



Shellfish



Gluten



Crustacean



Eggs



Pénauts



Soya



Celery



Mustard



Sesame



Lupins



Sulphites

SALADS

- Mixed Salad 14,00€   
Letucce, tomato, onion, sweet corn, carrots, red beets, hard boileg egg, olives and tuna.
- Tomato and finely chopped garlic salad with extra virgin olive oil and oregano 9,50€
- Roasted red peppers with Tarifa's signature frigate tuna fish 14,00€   
Grill roasted red peppers, onion, hard boiled eggs and Tarifa's signature frigate tuna fish
- Tuna fish trunk from Tarifa with slices or raw tomato 14,00€  
- Mediterranean salad 14,00€    
Lettuce, cherry tomatos, apile, walnuts, goat cheese, cured serano ham raisins & vinaigrette/french dressing

STARTERS

- Spanish potatoes salad 9,80€    
- Serenade fried potatoes with spicy tomato sauce 9,80€  
- Serenade fried potatoes with Trffle sauce 11,50€   
- Fried eggplant / Auberignes with honey 12,50€   
- Freshly made Gazpacho (Typical andalusian tomato soup to drink 4,00€ 
- Corobes Solmorejo (tomato thick and cold soup to eat) 7,00€  
- Small Shrimp Croquettes 12,50€   
- Cured Ham Croquettes 12,50€   
- Cuttlefish Croquettes 12,50€   
- Mixed Croquettes 12,50€    
- Fried whitebait with roasted peppers and fried egg 15,50€  
- Love Toast 12,50€  
Anchovy sardines with vinegar, in pipirrana spread (tomato, garlic, onion and pepper salad) and asparragus jam
- Truffled tuna toast 18,50€    
Truffle marinated tuna fish in a alioli spread with tomato and basil jam
- Fried King prawn in black tempura, with kimchee alioli 16,50€   
- Red Tuna tartare (Atlantic tuna fish tartare) 19,50€   
- Sautéed shrimp poke 16,00€  
Shrimps, rice, wakame seaweed, pickled onions, cucumber, carrots, mangoes with kimchee and soya sauce.
- Marinated Tuna poke 17,00€  
Tuna narunated, rice, wakame seaweed, pickled onions, cucumber, carrots, mangoes with kimchee and soya sauce.
- Fresh artichoke hearts sautéed with cured ham and prawns 14,50€ 

STEWES

- Homemade ratatouille with agg 13,50€ 
- Spaguetti with tomato sauce 9,80€  
- Onion stewed tuna fish, Andalusian style 14,50€ 
- Cuttlessfish seaffod stew 14,50€ 

FRIED FISH

- Hand fished fresh squids 19, 50€  
- Marinated dogfish 14,50€  
- Fried sea anemones 18,50€  
- Small shrimp fritters 4€/ud.  
- Fried cuttlefish 15,50€  
- Fried Batteres John dory fish 14,50€  

GRILLED FISH

- Hand fished fresh squids 5€ x 100g. 
- Fresh tuna fished with the almadraba technique 23,00€ 
- Almadraba Fresh tuna belly 25,00€ 
- Sardines 12,00€ 
- Grilled Octopus 25,00€ 
- Local fish (by pieces) 5€ X 100 gr 

MEATS

- Fan shaped iberian pork blade 18,00€
- Breaded or grilled chicken breast 12,00€  
- All the way beef burger 14,00€   
- Retinta (local breed) beef steak 22,00€

DESSERTS

- Cheesecake 6€  
- Chocolate brownie with ice cream 6€  

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

WELCOME