TROTAMUNDOS

FOOD OF THE WORLD

SEVILLA

ALÉRGENOS / ALLERGENS

Alérgenos
Allergens

Si es alérgico a algún alimento o necesita una dieta especial, le rogamos que se lo comunique al personal del restaurante.

If you have a food allergy or special dietary requirement, please inform a member of the restaurant team.

Gluten
Gluten

Huevo
Egg

Lácteos
Milk

Frutos secos
Nuts

Moluscos
Shellfish

Marisco
Marisco

Cacahuetes
Peanuts

Contiene trazas
Contain traces

Sulfito
Sulphite

Apio
Celery

Pescado
Fish

Altramuces
Lupins

Soja
Soya

Mostaza
Mostaza

Sésamo
Sesame

Vegetariano
Vegetarian

Vegano
Vegan

Desayuno
breakfast

														VEGAN
Mini croissants de mantequilla. Mini butter croissants	●	●	●										●	
Surtido de bollería. *Assorted pastries*	●	●	●									●	●	
Mollete	●												●	●
Integral artesano	●												●	●
Centeno	●												●	●
Cereales	●												●	●
Tomate rallado o en rodajas con AOVE			●										●	●
Mantequilla														
Mantequilla y mermelada			●										●	
Aguacate													●	
Mollete andaluz de jamón ibérico, tomate rallado de los Palacios y AOVE *Andalusian "mollete" with Iberian ham, grated "tomate de los Palacios", and extra virgin olive oil (AOVE)*	●													
Pan de cereales con salmón ahumado y aguacate *Whole grain bread with smoked salmon and avocado or cream cheese*	●						●							
Bol de frutos rojos con yogurt griego y copos de avena *Bowl of mixed berries with Greek yogurt and oat flakes*			●										●	
Selección de frutas y bayas *Selection of fruits and berries*													●	●
Huevos (Fritos, revueltos o tortilla) *Fried eggs, scrambled eggs or omelette*		●											●	
Huevo Benedict *Benedict egg (cooked at low temperature)*		●			●								●	
Huevo poché con salmón, huevas de trucha y salsa maltesa *Poached egg with salmon, trout roe, and Maltese sauce*		●			●		●							
Gofre de Lieja con chocolate caliente, chantilly y frutos rojos *Liege waffle with hot chocolate, chantilly cream, and berries*	●	●	●										●	
Tortitas con chocolate y fresas maceradas *Pancakes with maples syrup and strawberries*	●	●	●		●								●	

Menú *menu*

TAPAS

Spanish Tapas

Salmorejo con anguila ahumada, calabacín a la parrilla y caviar de trucha
Salmorejo with smoked marinated sardines, charcoal-grilled eggplants, and trout caviar.

Tataki de atún rojo, pipirrana de pepino, almendras y piparra
Red tuna tataki, cucumber pipirrana, almonds and basque chili pepper

Anchoas del Cantábrico con emulsión de tomates asados y morrones
Cantabrian anchovies 00 with roasted tomato and bell pepper emulsion

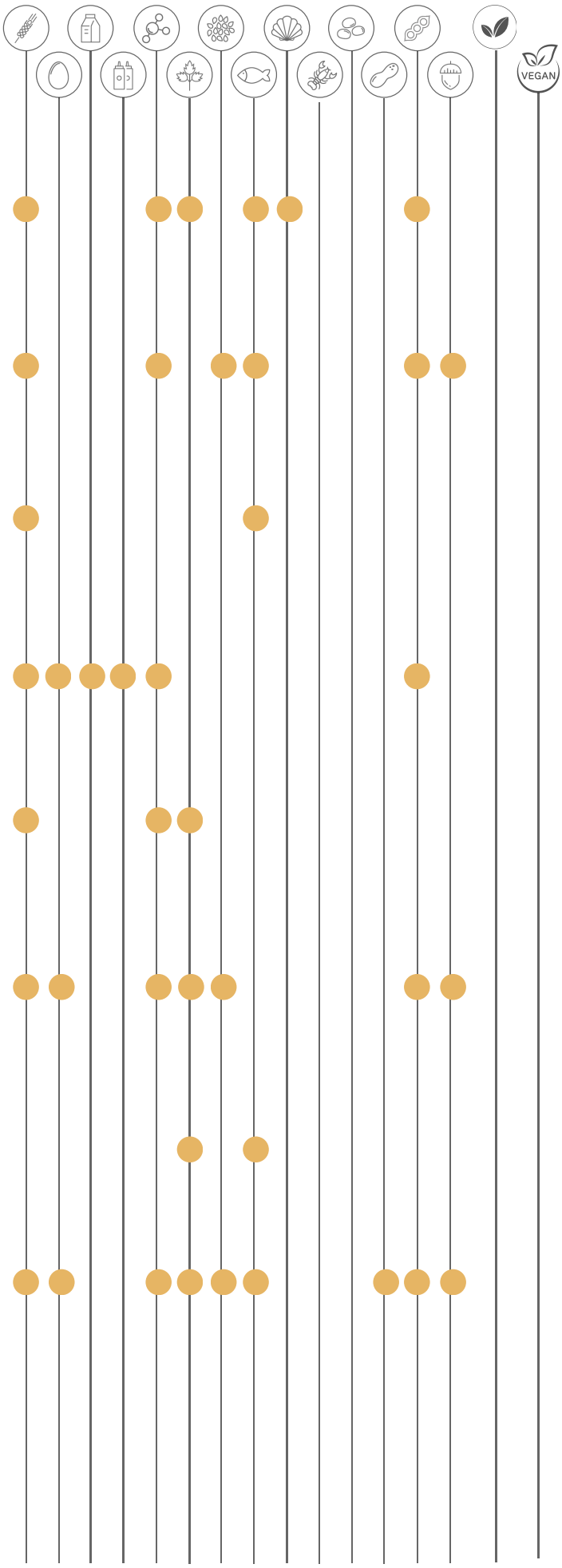
Brioche de tartar de vaca retinta con tuétanos al humo, encurtidos y cebolleta
Red cow beef tartare on brioche with smoked marrow, pickles, and spring onions

Lomo de salmón en manteca "colorá" y flameado al momento, espinacas salteadas y sopa castellana de ajo
Confit salmon loin in 'colorá' lard, flamed to order, with sautéed fresh spinach and Castilian garlic soup

Huevo de corral a baja temperatura con daditos de choco teriyaki, cebolla confitada y buñuelitos vegetales
Free-range egg cooked at low temperature with teriyaki squid cubes, caramelized onion, and vegetable fritters

Tiradito de pescado de lonja con cítricos y maíz picante
Fish tiradito from the fish market with citrus and spicy corn

Tonkatsu de ibérico con puerros asados y copos de bonito seco
Iberian pork Tonkatsu with roasted leeks and dried Longfin tuna flakes.



Menú *menu*

PARA COMPARTIR

To Share

															VEGAN
Ensalada hojas tiernas, aguacate flameado con semillas, gambas cristal y aderezo agridulce de soja *Tender leaf salad with flame-grilled avocado, seeds, crystal prawns, and sweet and sour soy dressing*	●			●	●	●	●			●			●	●	
Jamón 100% ibérico de bellota con tostas de pan cristal y tomate rallado con AOVE *Iberian acorn-fed 100% Ibérico ham with glass bread toasts and grated tomato with extra virgin olive oil*	●														
Bimi al carbón con romesco de piñones y picatostes de pan de Alcalá *Grilled Bimi with pine nut romesco and Alcalá bread croutons*	●				●								●	●	●
Stracciatella de búfala con tomate rosa y pangratatto de piñones *Buffalo stracciatella with pink tomato and pine nut pangrattato*	●		●		●								●	●	
Croquetas de carabinero *Carabinero croquettes.*	●	●	●		●	●		●		●					
Croquetas de puchero andaluz Andalusian stew croquettes	●		●												
Presa ibérica “al whisky”, puré de sus ajos confitados y lingote crujiente de patata *Iberian pork shoulder with whisky, puree of its confit garlic and crispy potato nugget*	●				●	●									

Menú *menu*

A LA BRASA

On the grill

Pata de pulpo con “papas revolconas”, chicharrones crujientes y mucho verde
Octopus leg with mashed potatoes, crispy pork rinds, andplenty of greens.

Saku de atún rojo con verduras al wok, crema de zanahorias rustidas y demi-glace marina
Red tuna saku with wok vegetables, roastedcarrot cream, and sea demi-glace.

Corvina del estrecho con parmentier integral ahumada y col kale al josper
Strait corvina with smoked wholemeal parmentier andJosper-grilled kale.

Lomo de rape asado con guiso mar y montaña de trigo y calabacines
Roasted monkfish loin with sea and mountain stew of wheat and zucchinis

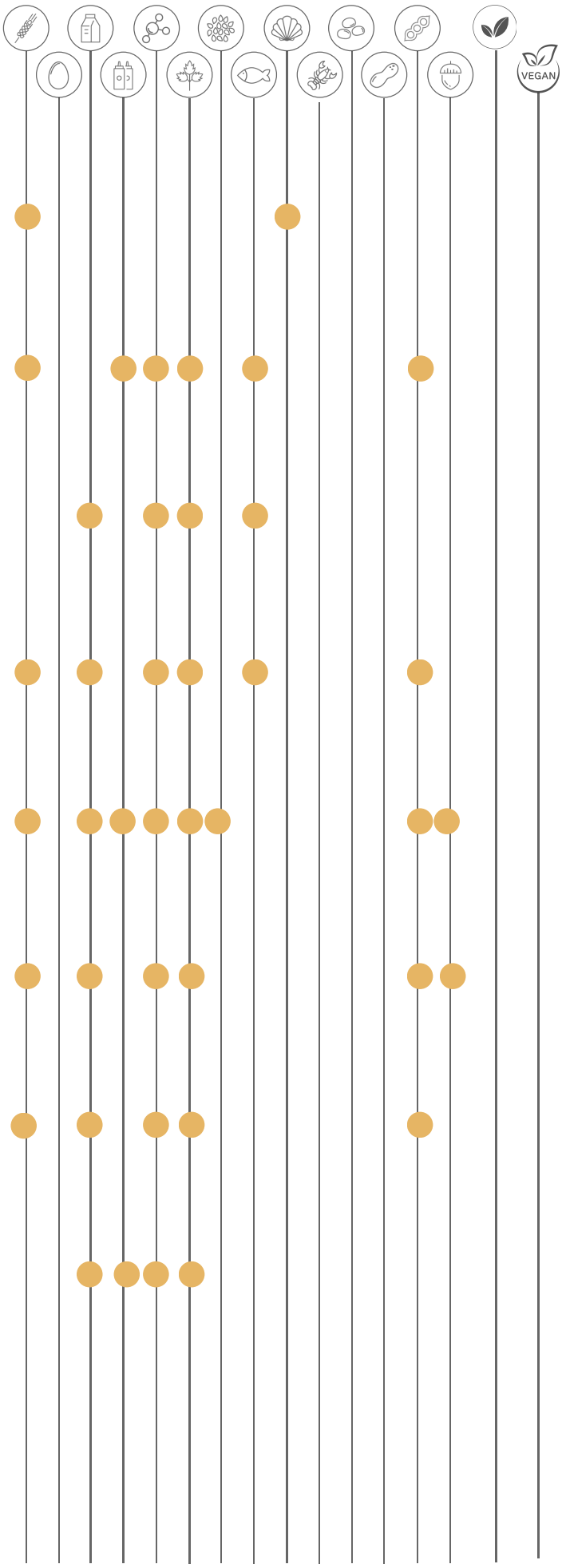
Magret de pato rosado con chicharrones de plátano verde y salsa cantonesa
Pink duck breast with green plantain cracklings and Cantonese sauce

Pierna de cordero deshuesada al carbón con cous cous de avellanas y ensalada de hinojo fresco
Charcoal-grilled boneless lamb leg with hazelnut couscous and fresh fennel salad.

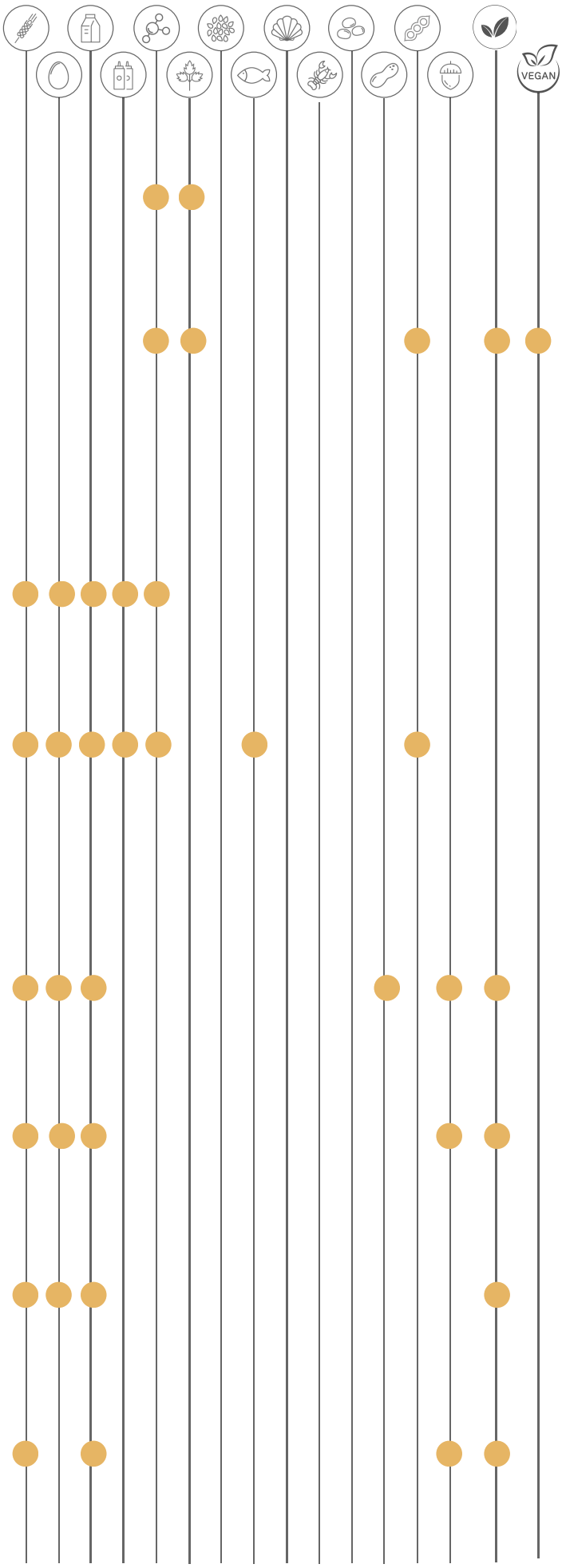
Solomillo de retinto con parmentier de cardamomo, tirabeques y su demi-glace
Retinto sirloin with cardamom parmentier, snow peas, and its demi-glace.

Taco de presa ibérica de la Sierra Norte con crema de queso de cabra rondeño y hojas de mostaza japonesa
Iberian pork shoulder taco from Sierra Norte with Ronda goat cheese cream and Japanese mustard greens.

Chuletón de vaca madurado con guarnición de “papas arrugás”
Dry aged rib steak (400gr/1 kg.) with “arrugás” potatoes garnish



Menú *menu*



ARROCES
Rices

Arroz de presa ibérica de la Sierra Norte, judía verde y ajo negro (2 personas)
Iberian pork shoulder from Sierra Norte rice with green beans and black garlic.(for 2 people)

Arroz de boletus y espárragos trigueros (2 personas)
Rice with porcini mushrooms and wild asparagus (for 2 people)

ENTRE PANES
With the hands

Hamburguesa de retinto andaluz con queso taleggio, rúcula y tomate semi seco
Andalusian retinto burger with taleggio cheese, arugula and semi-dried tomato

Hamburguesa de atún rojo, cebolla tostada y mayo sriracha
Bluefin tuna burger, toasted onion and sriracha mayo

POSTRES
Desserts

Esponja de cacao con sopa de chocolate caliente "spicy", helado de plátano y cacahuete garrapiñado
Cocoa sponge with spicy hot chocolate soup, banana ice cream, and caramelized peanuts.

"Capuccino" de vainilla Bourbon con chocolate Valrhona y galleta María helada
Vanilla Bourbon 'cappuccino' with Valrhona chocolate and frozenMaria biscuit

Torrija de brioche caramelizada con gel de té negro y helado de menta piperita
Caramelized brioche French toast with black tea gel and peppermintice cream

Taco de piña asada con helado de jengibre y sopa fría de hinojo
Roasted pineapple taco with ginger ice cream and cold fennel soup

Room *service*

														VEGAN
Desayuno Continental *Continental Breakfast*	●	●	●											●
Desayuno Americano *American Breakfast*	●	●	●											●
Selección de bollería (3 piezas) *Assorted pastries selection (3 pieces)*	●	●	●										●	●
Croissant de mantequilla *Butter Croissant*	●	●	●											●
Tostadas de pan rústico, integral, o inglés con AOVE, mantequilla *Rustic, wholemeal, or English bread toasts with extra virgin olive oil (EVOO) and butter*	●		●											●
Tostadas de pan rústico, integral, o inglés con mermelada *Rustic, wholemeal, or English bread toasts with jam.*	●		●											●
Tostadas de pan rústico, integral, o inglés con AOVE y tomate *Rustic, wholemeal, or English bread toastswith extra virgin olive oil and tomato.*	●													●	●
Mollete de jamón ibérico, tomate de Los Palacios y AOVE *Iberian ham mollete (Andalusian Bread), Los Palacios tomato, and extra virgin olive oil (EVOO).*	●													
Sandwich de jamón braseado y queso edam *Braised ham and Edam cheese sandwich*	●													
Foccacia de aguacate con tomate seco y AOVE *Avocado focaccia with sun-dried tomato and extra virgin olive oil (EVOO)*	●													●	●
Brioche de salmón ahumado con queso crema de hierbas frescas *Smoked salmon brioche with fresh herb cream cheese*	●	●	●					●						
Bowl de yogurt natural con avena y frutos rojos *Lorem ipsum*	●		●											●	●
Fruta fresca cortada *Assorted fresh fruit cuts*														●	●
Churros con chocolate caliente *Churros with hot chocolate*	●		●											●
Pancakes con chantilly, fresas y sirope de arce *Pancakes with whipped cream, strawberries, and maple syrup*	●	●	●		●									●

Room service

															VEGAN
Huevos revueltos *Scrambled eggs*		●												●	
Huevos fritos *Fried eggs*		●												●	
Huevos cocidos (3, 6 ó 11 minutos) *Boiled eggs*		●												●	
Huevo Benedict clásico con english muffin *Classic Benedict Eggs with English muffin*	●	●	●		●	●									
Tortilla francesa (con los ingredientes de su elección; cebolla, pimiento, jamón, champiñón, perejil, espinacas, etc) *French omelette (with your choice of ingredients; onion, bell pepper, ham, mushroom, parsley, spinach, etc)*		●												●	
Tortilla de patatas con o sin cebolla *Spanish potato omellete with or without onion*		●												●	
Jamón ibérico con tostas de pan cristal y tomate rallado Iberian ham with cristal bread toasts and grated tomato	●														
Queso payoyo con ragañás y frutas deshidratadas *Payoyo cheese with ragañás and dried fruits*	●		●											●	
Tortilla de patatas trufada con o sin cebolla *Truffled potato omelette with or without onion*	●													●	
Nuestro poke bowl de salmón *Our salmon poke bowl*	●	●			●	●	●				●	●			
Nuestro poke bowl vegetariano *Our vegan poke bowl*	●	●			●	●					●	●	●	●	●
Pinsa romana de verduras y romesco con AOVE *Roman-style flatbread with vegetables and romesco sauce, drizzled with extra virgin olive oil (EVOO)*	●											●	●	●	●
Carpaccio de tomate rosa al pesto con piñones tostados y AOVE *Pink tomato carpaccio with pesto, toasted pine nuts, and extra virgin olive oil (EVOO)*			●		●							●	●		
Pizza margherita *Margarita Pizza*	●		●											●	

Room *service*

															VEGAN
Nuestro sandwich de pollo al carbón con aguacate, tortilla de claras, queso havarti y mayo kimchi Our brioche sandwich with charcoal-grilled chicken, avocado, egg white omelette, havarti cheese, and kimchi mayo	●	●	●	●	●								●		
Hamburguesa de retinto andaluz con queso taleggio, rúcula y tomate semi seco *Andalusian retinto burger with taleggio cheese, arugula and semi-dried tomato*	●	●	●	●	●										
Lomo de salmón al horno de carbón con teriyaki, calabacines asados y sriracha *Charcoal-baked salmon loin with teriyaki, roasted zucchinis, and sriracha*	●				●		●						●		
Pescado de la lonja al grill con hortalizas salteadas y AOVE *Fresh fish grilled with sautéed vegetables and extra virgin olive oil (EVOO)*							●								
Pechuga de pollo de corral a baja temperatura y al carbón con meloso de tomillo y puerros rustidos *Free-range chicken breast cooked sous-vide and charcoal-grilled with thyme glaze and roasted leeks*			●		●										
Solomillo de retinto con patata rota y cebolleta *Tenderloin of retinto beef with smashed potatoes and spring onions*					●										
Bowl de frutas de temporada con yogurt griego) 24 Horas *Bowl of seasonal fruits with Greek yogurt*			●											●	
Brownie templado con fresas maceradas en moscatel y crema cítrica de choco blanco *Warm brownie with strawberries macerated in muscatel and citrus cream of white chocolate*	●											●		●	
Cheesecake de fruta de la pasión con galleta quebrada *Passion fruit cheesecake with crumbled cookie*	●	●	●									●		●	