
























































# CRISTINA ~ BISTRÓ














## Allergen chart














APPETIZERS														
C = Contains MC = May contain	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY	MILK AND DERIVATIVES	NUTS	CELERY	MUSTARD	GRAINS/SESAME	SULFITES	MOLLUSCS	LUPINS
	ICONS													
Artisan bread (with tomato, olive oil, house olives and Iberian sausage)	C													
Dressed potatoes with purple onions, mackerel, parsley oil	C			C									C	
Potato salad with mayonnaise, prawns and fried onion	C	C	C											
Traditional Salmorejo with almonds and dried tuna cubes	C			C				C						
Marinate tuna on grilled peppers and avocado				C									C	
Tuna tartare with guacamole	C			C		C								
Family Private Collection Ham with tomato bread (80g)														
The Mayfly	C		C											



FRIED														
ICONS														
Sherry roast chicken croquettes	C		C											
Cremy cod acra with roasted garlic mayonnaise	C		C	C										
Typical marinated fried fish			C	C									C	
Pastela Andalusi with spinach, goat cheese							C	C						


VEGETABLES														
ICONS														
Artichoke with boletus and Sherry cream							C						C	
Sauteed fresh green asparagus, cream peppers								C						
Aubergines, raratouille, goat cheese							C							















EGGS														
ICONS														
Scrambled eggs with french fries			C											
Scrambled eggs with small fishes, roasted peppers, caramelized onions	C		C	C										

SEA														
ICONS														
Medium rare red tuna (caramelized onions with cherries cooked in Amontillado Jerez)				C									C	
Slowly cooked Cod with homemade tomato sauce and thyme				C										
Squid stuffed with sausage and chorizo cream													C	

COUNTRYSIDE														
C = Contains MC = May contain	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY	MILK AND DERIVATIVES	NUTS	CELERY	MUSTARD	GRAINS/SESAME	SULFITES	MOLLUSCS	LUPINS
	ICONS													
Chicken breast with boletus							C						C	
Pork tenderloin with bacon, candied onions and potatoes														
Pork tenderloin with bacon, garlic candied with lemon and potatoes														
Iberian pork cheeks with vanilla and dark chocolat														
Grilled iberian pork tenderloin with crumb														

COLD CUTS														
ICONS														
Chacinas table (Iberian cold cuts, artisanal bread with tomato and black olive)														

CHEESES														
ICONS														
Cheese board (Andalusian artisanal cheeses with artisanal bread, sheep butter and jam)														

CONVENT														
ICONS														
Brioche soaked in milk and then fried honey with ice cream	C		C				C						C	
Caramel egg custard, orange ice cream and almonds			C				C							
Rice pudding with white chocolat ice cream							C							
Chocolat and walnut cake with "turrón" ice cream	C						C	C						