

WINE SELECTION



SOLEAR
Barbadillo
D.O. Sanlúcar de Barrameda
100% Palomino Fino
Glass 2.8€
Bottle 19€



SOPLAGAITAS
Colonias de Galeón
V.T. Sierra de Sevilla
Moscatel, Chardonnay y
Macabeo
Glass 3.9€
Bottle 21€



LA CALETA DE CAI
Cía. Santi Jordi
V.T. de Cádiz
Chardonnay
Glass 4.5€
Bottle 24€



PINCHAPERAS
Colonias de Galeón
V.T. Sierra Norte de Sevilla
Tempranillo, Cabernet
Franc, Syrah y Garnacha
Glass 3.8€
Bottle 20€

WINERY BAR COLISEO

RED WINES

	GLASS	BOTTLE
Baigorri Tempranillo <i>Baigorri</i> D.O. Ca Rioja	4.7€	28€
Asomo Figuero Tempranillo <i>García Figuero</i> D.O. Ribera del Duero	4.2€	23€
Pinchaperas Tempranillo, Cabernet Franc, Syrah y Garnacha <i>Colonias de Galeón</i> V.T. Sierra Norte de Sevilla	3.8€	20€
Bideona Tempranillo <i>Bideona</i> D.O. Ca Rioja	3.8€	20€

El Triángulo
Tintilla de Rota | *Luis Pérez*
V.T. Cádiz - 35€

ARX
Tintilla de Rota, Syrah, Petit
Verdot... | *Tesalia*
V.T. Cádiz - 45€

Marqués de Murrieta Reserva
Tempranillo, Graciano,
Mazuelo y Garnacha |
Marqués de Murrieta
D.O. Ca Rioja - 49€

Pago de Carraovejas
Tinta Fina |
Pago de Carraovejas
D.O. Ribera del Duero - 69€

ROSÉ WINES

	GLASS	BOTTLE
Baigorri Tempranillo y Garnacha <i>Baigorri</i> D.O. Ca Rioja	3.9€	20€

SPARKLING WINES

	GLASS	BOTTLE
Croft Twist Palomino Fino <i>González-Byass</i> D.O. Jerez-Xérèz-Sherry	4.5€	18€
Toto Palomino Fino <i>Barbadillo</i> V.T. de Cádiz	4.5€	29€
Juve&Camps Essential Xarel lo D.O. Cava	-	39€

WHITE WINES

	GLASS	BOTTLE
José Pariente Verdejo <i>José Pariente</i> D.O. Rueda	4.5€	24€
Tamborá Godello <i>Viña Costeira</i> V.T. de Cádiz	4.20€	22€
Barbadillo VI frizzante Moscatel <i>Barbadillo</i> V.T. de Cádiz	3€	17€
La Caleta de Cai Chardonnay <i>Cía. Santi Jordi</i> V.T. Sierra de Sevilla	4.5€	24€
Soplagaítas Moscatel, Chardonnay y Macabeo <i>Colonias de Galeón</i>	3.9€	21€
Sin Palabras Albariño <i>Adegas Castro Brey</i> D.O. Rías Baixas	-	29€
Godeval Godello <i>Godeval</i> D.O. Valdeorras	-	32€
Paraguas Trixadura, Godello y Albariño <i>El Paraguas</i> D.O. Ribeiro	-	45€

FORTIFIED WINES

	GLASS	BOTTLE
Manzanilla Solear Palomino Fino <i>Barbadillo</i> D.O. Sanlúcar de Barrameda	2.8€	19€
Fino Tío Pepe Palomino Fino <i>González-Byass</i> D.O. Jerez-Xérèz-Sherry	3.2€	20€
Palo cortado Península Palomino Fino <i>Lustau</i> D.O. Jerez-Xérèz-Sherry	4.9€	49€
Amontillado NPU Palomino Fino <i>Sánchez Romate</i> D.O. Jerez-Xérèz-Sherry	4.9€	39€
Oloroso Alfonso Palomino Fino <i>González-Byass</i> D.O. Jerez-Xérèz-Sherry	3.6€	25€
Eva Cream Palomino Fino y PX <i>Barbadillo</i> D.O. Jerez-Xérèz-Sherry	3.5€	26€

BAR COLISEO



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BAR COLISEO

DELICATESSEN & DRESSINGS

	TAPA	PLATE
“00” Imperial anchovies with toasted bread and grated tomato 1-4	3.5€/ud	
Pork loin in “colorá” (spiced lard) 1	3.9€	12.5€
Mojama (cured tuna) from Isla Cristina with fried almonds 4-8	3.9€	12.9€
The Shepherd’s Enigma (A journey through southern cheeses) 7-8	7€/4uds	14€/8ud
100% acorn-fed Iberian salchichón, diced, with toasted bread (100g) 1	3.6€	14.5€
100% acorn-fed Iberian ham with crispy regañás (100g) 1		25€
Salmorejo (chilled tomato soup) with crispy ham 1-12	4.5€	11€
Seasoned potatoes with melva tuna 4-12	3.9€	11.5€
“Ugly” heirloom tomato from the garden, dressed with fried garlic and sherry vinegar 12		10.5€
Classic shrimp Russian salad 2-3-12	3.9€	12€
Iberian Russian salad 3-12	3.9€	12€
Seasoned pork loin in orza with piquillo peppers 3-10-12	5.5€	15.5€
Seafood salpicón 2-12-13	4.9€	12.5€
Garden salad with melva tuna, tomato, and spring onion 4-12		12.9€

Warm bread with grated tomato 1	2.5€
Perol-style potato chips 0	2.5€
Fried almonds 8	3€
“Partías” olives (cracked olives) 12	3.5€
Marinated mussels with potato chips 12-13	4.9€



HOUSE SPECIALTIES

	TAPA	PLATE
Spinach with chickpeas and its traditional bread “majaito” 1-12	4.5€	11.5€
Tripe stew with chickpeas and a hint of spice 1-12	4.9€	12.5€
Iberian pork cheek in Pedro Ximénez sauce with diced fried potatoes 12	6.5€	16.5€
Oxtail stew, made following grandmother’s recipe 9-12	7.5€	19.5€
Fried tomato, potatoes and egg 3		7.5€
*Old-school fried chicken 0	4.5€	11.9€
*Pork tenderloin with whisky 9-12	5.5€	15.5€
*Pork tenderloin with Cabrales sauce 9-12	5.5€	15.5€
*Pork tenderloin and Payoyo cheese flamenquín 0		12.9€
*Beef tenderloin, Marqués style		26€/200gr

*All our meat dishes are served with French fries and Padrón peppers.

FRIED FISH & SEAFOOD

	HALF	PLATE	HALF	PLATE
Shrimp fritters “Encaje de bolillos” 1-2	3.5€/u			
Our patatas bravas 3-12	5.5€			
Pavía-style cod strips with lemon aioli 1-3-4	3.5€	8€		
Pork loin croquettes 1-3-7	4.8€	9.6€		
Lemon chicken strips with aioli 1-3	5.9€	11.9€		
Anchovies “al manojo” (whole fried anchovies) 1-4	6€	12€		
Marinated dogfish in oloroso sherry batter 1-4-12	7.5€	14€		
Cuttlefish strips 1	7.6€	13.5€		
Broken eggs with ham 3		17.5€		
*Grilled sea bass 4-12	12.5€	24€		
*Line-caught baby squid with green oil 12	6.9€	13€		
*Grilled corvina 4-12			14.5€/200gr	
*Tuna with caramelized onions 4	6.5€	13.9€		

*All our fish dishes are served with pan-roasted potatoes

ASK ABOUT OUR SEAFOOD SPECIALS.

White prawns “al puñao” 2	6.9€/100gr
Sanlúcar king prawns 2	7.9€/100gr
Mussels with lemon 13	12.9€/600gr

MINI SANDWICHES

“Mantecaíto de Sevilla” (pork tenderloin in whisky sauce with shoestring potatoes) 1-12	3.9€
Grandma’s “pringá” montadito 1-12	3.9€
“Captain of Triana” with smoked salmon, salmorejo and fresh cheese 1-4-8-7	4.5€
“The Spicy Centurion” with wine-braised chistorra, quail egg and cane honey 1-3-12	4.9€
“Marinero de Luces” Red tuna with truffle aioli and sun-dried tomato 1-3-4-12	4.9€

RICE DISHES*

Dry rice with Iberian pork 12	14€/pp
Dry seafood rice 2-4-13	15€/pp

*MINIMUM OF TWO PEOPLE

DESSERTS

“Tocino de cielo” by the Discalced Carmelite nuns with a cold red berry soup 1-7-12	6€
Payoyo cheese cheesecake with fig jam 1-3-7	6.5€
Grandma’s torrija with cinnamon ice cream 1-3-7-8	6.9€

Allergens:

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soy, 7 Dairy, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphites, 13 Molluscs, 14 Lupins

Bread roll and breadsticks: 1.8/pp.

– All prices include VAT –