

## FIFTH NOTE

*Here, the fire enters the scene.*

RETINTO MEATBALLS Retinto beef slow-cooked over a gentle heat.	18
CONFIT ARTICHOKE WITH EGG AND HAM Soft texture with a rich, runny yolk.	14
<b>RECOMMENDED:</b> OXTAIL CROQUETTES WITH PEDRO XIMÉNEZ (6 PCS) Creamy béchamel with a subtle sweet note.	16
BROKEN EGGS WITH PALO CORTADO Potatoes and broken eggs with the character of fortified wine.	17
PAYOYO CHEESE FLAMBÉED WITH OLOROSO Fire brings out the flavour of the cheese.	17,50
SEASONAL MUSHROOMS WITH POACHED EGG Sautéed to order and finished with yolk.	16

## SIXTH NOTE

*Two montaditos in short time. Bites with intent.*

IBERIAN CHICHARRÓN, ROASTED GARLIC AIOLI AND FRESH LEMON ZEST Crisp richness with a subtle tang.	8
IBERIAN LOIN AND CURED SHEEP'S CHEESE A classic balance.	9
TINNED BONITO, GRATED HARD-BOILED EGG AND PIPARRA PEPPER Soft, savoury, lightly sharp.	9
PRINGÁ DE PUCHERO Tradition in a single bite.	8,50
IBERIAN PRESA, AMONTILLADO MAYO AND FRESH ROCKET Intensity with a fresh finish.	10
MELTED PAYOYO CHEESE, CONFIT SUN-DRIED TOMATO AND FRESH BASIL Warm, cheesy, with Mediterranean notes.	9
WARM IBERIAN SOBRASADA AND ROSEMARY HONEY A contrast of spice and sweetness.	8

## FINAL NOTE

*Sweet finish.*

<b>RECOMMENDED:</b> 70% CHOCOLATE WITH EXTRA VIRGIN OLIVE OIL AND FLEUR DE SEL Intense cocoa with the contrast of oil and salt.	8
PAYOYO CHEESECAKE Creamy, honest, no fuss.	9
TOCINO DE CIELO Yolk, orange, and memory.	8
OLIVE-OIL TORTA Crisp and lightly sweet.	7

We work with produce sourced from local suppliers, supporting a cuisine that is close to its roots and respectful of its surroundings.



Please consult our allergen list.

Price expressed in euros. VAT included.

# ACORDE

TABANCO

Wine, music, and the soul of the south

# ACORDE

TABANCO

In Jerez, when several notes sound together, a chord is born. Here, produce and wine are tuned to create an experience that is honest, unhurried, and deeply Jerez.


## FIRST NOTE

*Small bites that set the opening beat.*

GORDAL OLIVES	4
FRIED ALMONDS	3
GILDA "MATRIMONIO" (2 PCS)	7
TUNA AND CHEESE SKEWER (2 PCS)	8
 <b>RECOMMENDED:</b> JEREZ-STYLE GILDA (2 UDS)	7
SOURDOUGH LOAF AND GRATED TOMATO	5,50

## SECOND NOTE

*Plates made for sharing and conversation.*

TABANCO	16
Thin-sliced Cádiz chicharrones, homemade lomo mechado and Iberian morcón, with artisan breadsticks and pickles.	
PAYOYO	17
Selection of artisan cheeses from the Sierra de Grazalema, in four textures and maturations: semi-cured goat's cheese, cured sheep's cheese, blue cheese, and creamy payoyo with a touch of Pedro Ximénez.	
 <b>RECOMMENDED:</b> IBÉRICA	25
Three Iberian cured meats, served with crystal bread and grated tomato.	


## THIRD NOTE

*Honest produce. A contemporary ritual.*

CONFIT ARTICHOKE WITH SARDINE LOIN	10
Land and sea in harmony.	
ANCHOVY AND PAYOYO BUTTER	11
A salty, precise melody.	
STRAIT MACKEREL IN CITRUS ESCABECHE	9
Freshness with character.	
MUSSELS IN ESCABECHE WITH FINO GRANITA	12
Elegant acidity, dry finish.	
SMOKED SARDINE WITH ANDALUSIAN PIPIRRANA	11
Gentle smoke with the freshness of a classic Andalusian dressing.	
BLUEFIN TUNA BELLY IN ARBEQUINA OLIVE OIL	14
A noble cut, served almost as it is.	

## FOURTH NOTE

*When produce takes centre stage.*

CHICKPEA SALAD WITH COD AND ORANGE	13
A traditional dressing with a contrast of salt and citrus.	
VINEGAR-MARINATED ANCHOVIES WITH CRISPS	11
The clean bite of vinegar with the crunch of fried potato.	
BAY-STYLE "PAPAS ALINÁS"	13
A classic recipe with a seaside feel.	
 <b>RECOMMENDED:</b> BLUEFIN TUNA TARTARE	19
Clean cut, balanced intensity.	
DRESSED TOMATO	14
Tomato, salt, and olive oil. Simplicity at its best.	