

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.

BOARDS (24h)


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.

 **RECOMMENDED:**
IBÉRICA 25
Three Iberian cured meats, served with crystal bread and grated tomato.


COLD DISHES (24h)

VINEGAR-MARINATED ANCHOVIES WITH CRISPS 11
The clean bite of vinegar with the crunch of fried potato.

 **RECOMMENDED:**
BLUEFIN TUNA TARTARE 19
Clean cut, balanced intensity.

DRESSED TOMATO 14
Tomato, salt, and olive oil. Simplicity at its best.

HOT DISHES

 **RECOMMENDED:**
OXTAIL CROQUETTES WITH PEDRO XIMÉNEZ (6 PCS) 16
Creamy béchamel with a subtle sweet note.

BROKEN EGGS WITH PALO CORTADO 17
Potatoes and broken eggs with the character of fortified wine.

RETINTO MEATBALLS 18
Retinto beef slow-cooked over a gentle heat.

DESSERTS

 **RECOMMENDED:**
70% CHOCOLATE WITH EXTRA VIRGIN OLIVE OIL AND FLEUR DE SEL 8
Intense cocoa with the contrast of oil and salt.

PAYOYO CHEESECAKE 9
Creamy, honest, no fuss.

