

Acebuche

RESTAURANT • PIZZERIA

Antipasti

To start your meal

- **Rosemary focaccia.**  **6,90€**
- **Baked provolone cheese.**  **11,90€**
- **Burratina bruschetta,**  **9,90€**
*fresh tomato, pistachios, green pesto,
honey and rocket leaves.*
- **Gorgonzola bruschetta,**  **9,90€**
*caramelised pears, candied almonds and
mixed sprouts.*
- **Basil hummus with
focaccia.**  **13,50€**
- **Melanzane alla parmigiana.**  **13,50€**
*Aubergine, tomato and basil with Parmesan
foam and Parmesan crisps.*
- **Italian cheese board. 400g.**  **17,90€**
*Gorgonzola, burrata, taleggio,
smoked scamorza and parmigiano.*
- **Smoked swordfish carpaccio.** **18,50€**
*Thin slices of swordfish, pickled onion,
citrus yoghurt sauce and mixed sprouts.*
- **Beef carpaccio.** **19,50€**
*120g of 100% beef tenderloin, sun-dried tomatoes,
rocket leaves, truffle mayonnaise and parmesan.*

Salads

Fresh and light

- **Caesar.** **13,90€**
Mixed leaves, crispy marinated chicken, roasted cherry, parmesan cheese, toasted bread and caesar dressing.
- **Capra.** **13,90€**
Mixed leaves, grilled goat's cheese, walnuts, caramelised apple and honey mustard dressing.
- **Fresh burrata.**  **16,90€**
200g fresh burrata, courgette, mixed sprouts, pine nuts, roasted cherry tomatoes and basil oil.

Kids

For our little guests

- **Penne alla bolognese.** **14,50€**
Homemade bolognese sauce.
- **Tortellini with cream sauce and prosciutto.** **15,50€**
Fresh pasta filled with meat, served with cream sauce and cooked ham.

Artisan pasta

The best starts here

- **Potato gnocchi.**  **13,90€**
Choose between bolognese sauce or cheese sauce.
- **Spaghetti alla bolognese.** **14,50€**
Homemade bolognese sauce.
- **Vegan spaghetti bolognese.**  **14,50€**
Tomato sauce and textured soy protein ragù.
- **Spaghetti alla carbonara.** **17,50€**
Free-range egg, parmesan cheese and guanciale.
Available with homemade fresh tagliatelle (+€3).
- **Lasagna bolognese.** **15,50€**
Served with parmesan cream and green pesto.

Artisan fresh pasta

Perfectly crafted flavour

- **Black tortellini filled with salmon and ricotta.** **17,90€**
Homemade fresh pasta filled with salmon and ricotta, caramelised apple, salmon roe and lime sauce.
- **Gorgonzola and pear fiocchetti.**  **17,90€**
Fresh pasta filled with gorgonzola cheese and pear.
- **Beef cheek ravioli.** **18,90€**
Served in its own sauce with parmesan and hazelnuts.
- **Truffle and burrata agnolotti.**  **18,90€**
Fresh homemade pasta filled with truffle and burrata, served with truffle cream sauce.
- **Black tagliolini gamberetto.** **19,50€**
Fresh black pasta with prawns, garlic, extra virgin olive oil and chilli flakes.

Risottos

Smooth and creamy

- **Wild mushroom risotto.**  **20,50€**
With burrata and truffle cream.
- **Beef cheek risotto with parmesan foam.** **20,50€**

Aged beef

Pure fire and flavour

- **Grilled aged beef scallopine.** **17,90€**
- **Aged beef scallopine with four cheese sauce.** **19,50€**
250g of aged beef with cheese sauce and rustic potatoes.
- **Tagliata with wild mushrooms.** **21,50€**
250g of aged beef with a mushroom mix and rustic potatoes.

 **Vegetarian**  **Vegan**  **Spicy**

**Bread, breadsticks and service €1.80*

Classic pizzas

The ones that never fail

The secret of our pizzas lies in our dough, prepared fresh every day and left to ferment for at least 48 hours. It is then hand-stretched before being baked in our stone oven. The result is a light, crispy base with a soft centre and the true flavour of Italy.

- **Classic margherita.**  **11,50€**
Tomato, fior di latte mozzarella and basil.
We recommend adding buffalo mozzarella.
- **Margherita regina pomodoro.**  **13,90€**
Yellow cherry tomatoes, sun-dried tomatoes, tomato sauce, fior di latte mozzarella and basil.
We recommend adding buffalo mozzarella.
- **Prosciutto.** **13,90€**
Tomato, fior di latte mozzarella, cooked ham and basil.
- **Tonno e cipolla.** **13,90€**
Tomato, fior di latte mozzarella, tuna, red onion and basil.
- **Diavola.**  **13,90€**
Tomato, fior di latte mozzarella, napoli salami, chilli oil and basil.
We recommend adding buffalo mozzarella.
- **Vegetarian.**  **14,50€**
Tomato, fior di latte mozzarella, roasted vegetables (aubergine, courgette, red pepper, yellow pepper and leek), rocket and basil.
- **4 Formaggi.**  **14,90€**
Tomato, fior di latte mozzarella, gorgonzola, smoked scamorza, parmesan and basil.
- **Capricciosa.** **15,50€**
Tomato, fior di latte mozzarella, cooked ham, mushrooms, sautéed artichokes, black olives and basil.

Signature pizzas

For something a little different

- **Marinara.** **12,90€**
Tomato, anchovies, garlic, oregano and basil.
We recommend adding buffalo mozzarella.
- **Acebuche.**  **14,50€**
Tomato, fior di latte mozzarella, courgette, gorgonzola, walnuts and basil.
- **Calzone.** **14,90€**
Tomato, fior di latte mozzarella, cooked ham, provolone cheese and basil.
- **Rustica 2.0.** **15,50€**
Tomato, fior di latte mozzarella, goat's cheese, cherry tomatoes, serrano ham, rocket and basil.
- **Barbecue.** **15,50€**
Tomato, fior di latte mozzarella, pancetta, red onion and barbecue sauce.
- **Carbonara.** **15,90€**
Fior di latte mozzarella, guanciale, parmesan cheese, egg yolk, black pepper and basil.

Extra toppings?

Pastrami | Guanciale | Burrata | Green pesto |

Buffalo mozzarella **3€**

Serrano ham | Pancetta | Payoyo cheese | 'Nduja **2€**

All other ingredients **1€**

Gourmet pizzas

On another level

- **'Nduja.** **14,90€**
Tomato, fior di latte mozzarella, spicy calabrian 'nduja, honey, walnuts and basil.
- **Mantovana.** **15,90€**
Pumpkin cream, fior di latte mozzarella, guanciale, gorgonzola and basil.
We recommend adding buffalo mozzarella.
- **Tartufata.** **15,90€**
Truffle cream, fior di latte mozzarella, pancetta, parmesan cheese, mushrooms and basil.
- **Mediterranean.**  **15,90€**
Fior di latte mozzarella, roasted aubergines, burratina, sun-dried tomatoes, green pesto and basil.
- **Pesto.**  **15,90€**
Green pesto, fior di latte mozzarella, sautéed artichokes, red onion, Parmesan cheese and basil.
We recommend adding goat's cheese.
- **Bologna.** **16,50€**
Fior di latte mozzarella, green pesto, sicilian mortadella, burratina, pistachios and basil.
- **Pastrami.** **16,50€**
Fior di latte mozzarella, pastrami, muhammara, roasted yellow cherry tomatoes and basil.

Desserts

The perfect finish

- **Cannoli siciliani (4 pcs).**  **6,50€**
*Filled with sweet ricotta cream, pistachio shavings and pistachio cream. **Extra cannoli €1.80 each.***
- **Tortino di cioccolato.**  **6,90€**
Warm chocolate fondant served with vanilla ice cream.
- **Vegan and gluten-free tortino di cioccolato.**  **6,90€**
Warm dark chocolate fondant served with mango sorbet.
- **Tortino di Lotus.**  **6,90€**
Warm Lotus cream fondant with lotus biscuit crumble and vanilla ice cream.
- **Tiramisù.**  **6,90€**
Crunchy sponge soaked in coffee liqueur syrup, mascarpone cream and cocoa.
- **Payoyo cheesecake.**  **7,50€**
Red berry jam crumble.
- **Nutella pizza.**  **12,50€**
Pizza dough topped with Nutella, pistachio cream, white chocolate pieces and raspberry crumble.

Coffees and teas

The perfect ending

• Espresso or macchiato.	1,90€
• Coffee with milk.	2,30€
• Spanish bombón coffee.	2,60€
• Cappuccino.	3,50€
• Peppermint and chamomile tea.	1,80€
• Chai rooibos tea.	1,90€
• Organic ginger and lemon green tea.	1,90€
• English breakfast tea with caramel.	1,90€

Sweet wines

To make the moment last longer

• El Maestro Sierra P.X.	3,90€
<i>Jerez. Palomino and Pedro Ximénez.</i>	
<i>Maestro Sierra, Cádiz, Spain.</i>	
• El Maestro Sierra Cream	3,90€
<i>Jerez. Palomino and Pedro Ximénez.</i>	
<i>Maestro Sierra, Cádiz, Spain.</i>	
• El Maestro Sierra Amoroso Medium.	3,90€
<i>Jerez. Palomino and Pedro Ximénez.</i>	
<i>Maestro Sierra, Cádiz, Spain.</i>	