



*La Capocha*

Av. de la Sabiduría, 25,  
41927 - MAIRENA DEL ALJARAFE (Sevilla)  
Tlf.: 954 963 663

## To Start

Prawn Russian Salad  
5,20 / 10,00

Salmorejo with cured  
ham and egg  
4,20 / 7,50

Tomato & Burrata Salad  
with pesto sauce  
and parmesan ice cream  
12,50

La Capocha Salad  
Fried spinach, goat cheese,  
prawns, cashews  
and Asian-style dressing  
13,50



## House Favorites

*La Capocha Broken Eggs*  
French fries, cured ham, free-range fried egg,  
grilled pork tenderloin and Padrón peppers  
14,50

*Patatas Bravas*  
7,50

*Nachos with guacamole, cheddar chesse, pico de gallo and slow-cooked cochinita pibil pulled pork*  
8,50

*La Capocha Delicacies Fried sweet potato with black garlic aioli and sugarcane honey*  
7,50

*Boletus Risotto with truffle cream, parmesan and grilled pork shoulder*  
7,20 / 14,50

*Chicken Wok*  
Jumbo noodles with tender vegetables and drilled chicken  
9,50

*Our Braised cheek Risotto*  
7,20 / 14,50

*Satay Prawn Torpedoes (4pcs.)*  
Panko-crusted with sweet chili sauce  
6,50

*Baked Camembert with quince mousse and red bery jam*  
6,00

*Croquette Selection*  
Cured ham, oxtail and goat cheese with vegetables (12 pcs.)  
14,50

*Croquettes (4 pcs. - 8 pcs.)*  
Cured ham, goat cheese with vegetables or oxtail  
5,50 / 10,00



## *Eggs & Bread*

*La Capocha Pepper Stir-Fry, squid rings,  
roasted peppers and free-range fried egg*

*14,50*

*La Capocha Toast*

*artisan bread, mayonnaise, aubergine,  
roasted peppers, anchovies and quail eggs*

*6,00 / 11,00*

*Apolonio Cheese Board (4 selections)*

*6,00*

*Retinto Beef Mini Burger*

*with goat cheese and caramelised onion*

*7,50*



## From the coast

*Fried Baby Cuttlefish from Huelva*  
6,50 / 12,00

*Grilled Baby Squid, two textures*  
*with carrot purée and green sauce*  
9,00

*Marinated Dogfish (our house adobo)*  
5,50 / 10,00

*Crispy Octopus bites*  
*with mayo-chili sauce*  
6,80

*Seared tuna with guacamole*  
*and lightly grilled vegetables*  
7,80 / 12,50

*Red tuna tataki with*  
*sweet and sour sauce*  
9,00 / 14,50

*Confit cod with fried garlic*  
*mousseline on spinach cream*  
8,50



## *From farm to grill*

*Pork tenderloin  
with whisky sauce  
6,00 / 11,00*

*Our famous chocolate-braised pork cheek  
with mashed potatoes and melted cheese  
6,00 / 14,50*

*Veal sirloin (120 g)  
with "LOTUS BISCUIT" carbonara sauce  
8,50*

*Iberian pork roll:  
tenderloin, bacon, parmesan  
and asparagus with cheese sauce  
6,50 / 12,00*

*Stuffed chicken breast:  
chicken, bacon, oregano  
and carbonara sauce  
8,50*

*XL Aged beef flamenquin  
with two cheeses and caramelised onion  
15,00*

*Chargrilled beef entrecôte (350 g)  
22,00*

*Chargrilled Iberian pork shoulder (250 g)  
19,00*

*Crispy Chicken bites with honey mustard sauce  
6,50 / 12,00*

*\* Ask about our dry-aged meats*



## DESSERT

Death by chocolate  
5,00

White chocolate and carrot cake  
5,00

Baked cheesecake  
with vanilla ice cream  
6,50

Chocolate lava cake  
with vanilla ice cream  
6,50

Vanilla ice cream scoop  
2,00

Bread and breadsticks 1,40€ per person

Gordal olive 2,00€

Extra sauces 1,00€



## DRINK

	Cup	Double
Soda 350 ml	2,60	
Soda 237 ml	2,30	
Water	2,00	
Juices	1,80	
Summer red	3,00	
Cut beer	2,00	3,00
Cup beer	2,20	3,20
Vermut	3,00	

## BEER -7°

1925 Alhambra	3,20
Corona	3,00
Modelo Rubia	3,00
Modelo Negra	3,00
Stella Artois	3,00
Budweiser	3,00
Sin gluten Mahou	3,00
Radler Alhambra	3,00
Mahou tostada 0,0	3,00
Alhambra sin	3,00
Mahou 5 Estrellas	3,00
Mahou Reserva	3,20
Leffe	3,00

## TINTOS

	Cup	Bottle
<b>ANDALUCES</b>		
Descalzos viejos robles	3,00	16,00
Garnacha, Syrah, Merlot 6 meses		
Mil pasos		48,00
Tempranillo, Uva de toro		
<b>DE TORO</b>		
Angelitos negros	3,00	18,00
Tinta de Toro 6 meses		
Cachito mío		45,00
<b>RIOJA</b>		
Hacienda Grimón crianza	3,20	16,00
Tempranillo, Garnacha y Grasino 14 meses		
Ramón Bilbao Crianza	3,50	18,00
Tempranillo 14 meses		
Luis Caña		36,00
Tempranillo, Garnacha		
Márquez de Muriera		38,00
Tempranillo, Mazuelo, Garnacha, Graciano		

	Cup	Bottle
Ramón Bilbao (Edición limitada)		22,00
Tempranillo 15 meses		
<b>RIBERA</b>		
Nobbis	3,20	16,00
Tempranillo 6 meses		
Melior	3,50	18,00
Tempranillo 6 meses		
Matarromera Crianza		36,00
Tempranillo 12 meses		
Emilio Moro		36,00
Tempranillo 100%		
Carmelo Rodero		38,00
Cabernet, Merlot		

## BLANCOS

	Cup	Bottle
<b>VERDEJO</b>		
Cría Cuervos	3,20	16,00
100% verdejo		
Oro de Castilla	3,20	16,00
100% verdejo		
<b>ALBARIÑO</b>		
Dos amigos	3,20	16,00
100% albariño		
Martín Codax	3,50	18,00
100% verdejo		
<b>SEMIDULCES</b>		
Seducción Semidulce	3,20	16,00
Esencia 27 Semidulce	3,00	15,00
Yllera 5.5 Frizzante	3,00	15,00
<b>CHAMPAGNE</b>		
Gobillard Tradición		36,00
<b>CAVA</b>		
Grimau		16,00

## OTHERS

	Cup	Bottle
Manzanilla	1,80	12,00
Dulce Cepa Bosquet	2,20	14,00
Codorníu Mini	4,50	
Scavi&Ray		25,00

# la capocha

gastro&tertulia



	GLUTEN	CRUSTÁCEOS	HUEVOS	PESCADOS	CACAHUETES	SOJA	LÁCTEOS	FRUTOS SECOS	APIO	MOSTAZA	SÉSAMO	AZUFRE Y SULFITOS	MOLUSCOS	ALTRAMUCES
ENSALADILLA GAMBÓN	X	X	X	X										
SALMOREJO	X		X											
ENSALADA DE TOMATE			X				X	X						
ENSALADA LA CAPOCHA	X			X			X					X		
PIMIENTADA	X		X	X										
TOSTA LA CAPOCHA	X		X	X										
TABLITA QUESOS AP.	X						X	X						
MINI BURGUET	X		X				X				X			
HUEVOS ROTOS L. CAP.			X											
PATATAS BRAVAS	X													
DELICIAS LA CAPOCHA	X													
RISOTTOZAO BOLETUS							X		X			X		
WOK POLLO	X					X								
RISOTTO CARRILLADA	X						X		X			X		
TORPEDO LANGOSTINO	X		X	X		X						X		
QUESO CAMEMBERT	X		X				X	X						
LAGRIMITAS POLLO	X		X				X							
CROQUETAS JAMÓN	X		X				X							
CROQUETAS COLA TORO	X		X				X							
CROQUETAS QUESO CABRA	X		X				X							
SOLOMILLO CERDO			X				X					X		
CARRILLADA	X						X					X		
AVE RELLENA			X				X							
ROLLITO IBÉRICO	X		X				X							
FLAMENQUÍN	X		X				X							
LOMO LOTUS	X		X				X	X				X		
ENTRECOT TERNERA	X		X				X							
PRESA IBÉRICA														
CHIPIRÓN HUELVA	X			X										
CHOCO FRITO	X			X										
CAZÓN ADOBO	X			X										
LAGRIMITAS PULPO	X		X	X										
ATÚN PLANCHA				X							X			
TATAKI ATÚN	X			X		X		X			X			
BACALAO ALIOLI				X			X							
MUERTE POR CHOCOLATE	X		X		X		X	X						
CHOCOLATE B. Y ZANAH.	X		X		X		X	X						
QUESO	X		X				X							
COULANT	X		X		X		X	X						

PREGUNTAR POR GLUTEN Y LÁCTEOS EN SALSAS