

La Taperia
FUNDADOR
RESTAURANTE



A N D A L U S I A N C U I S I N E

La Tapería
FUNDADOR
RESTAURANTE

W E L C O M E

From the market to the table, we cook the best quality products obtained daily in the local markets of the province.

Modern gastronomy paired with the Brandy and Sherry of Bodegas Fundador as our original and extensive cocktail bar.

Bread and appetizer service €1,20 per person.



R I C E

**Taste our rices, we use the creamy and exclusive rice
“GREAT RESERVE MOLINO DE ROCA”**

R I C E

- 1. Mixed rice with pork sirloin and chicken. 2,12,14 ... 13,50€
 - 2. Rice with pork rib. 2,12,14 ... 16,00€
 - 3. Vegan rice with artichokes. 2,12,14 ... 15,00€
 - 4. Rice with squids. 2, 4, 12,14 ... 17,00€
- 5. Rice with duck breast and mushrooms. 2,12,14 ... 17,00€
 - 6. Rice with prawns and clams. 2, 4, 12,14 ... 17,00€
 - 7. Rice with retinto beef tenderloin. 2,12,14 ... 18,00€
 - 8. Rice with red prawns 2, 4, 12,14 ... 29,00€
 - 9. Rice with scallops. 2, 4, 12,14 ... 21,00€
- 10. Rice with Almadraba tuna. 2, 4, 12,14 ... 19,00€

C O L D S T A R T E R S



- 11. Potato salad with big prawns tartar. 3, 4, 6 ... 12,00€
 - 12. Lemon fish ceviche. 4,11,12 ... 14,00€
- 13. Tuna tacos with guacamole, cherry and mango (2 units). 4,11,12 ... 9,00€
 - 14. Paté with Pedro Ximénez sherrywine. 1,7,12 ... 12,50€
- 15. Duck foie with pink pepper and homemade apple compote. 12 ... 14,00€
- 16. Almadraba tuna carpaccio with guacamole and parmesan cheese. 3,4, 7 ... 16,00€
 - 17. Salmon rolls stuffed with cheese and capers. 4,7 ... 10,50€
 - 18. Bellota Cured Spanish Ham (80 grs.). ... 21,00€
 - 19. Manchego cheese in extra virgin olive oil (140 grs.). 7, 8 ... 12,00€

H O T S T A R T E R S



- 20. Homemade ham or spinach croquettes . 1,3,6,7,9 ... 11,50€
 - 21. Veggies wok. 1,2,6,11 ... 10,50€
 - 22. Fried eggs with ham & chips. 3,11 ... 12,00€
- 23. Gratin of vines and prawns (3 units). 1,2, 4,7, 12, 14 ... 13,00€
- 24. Artichoke, prawn and ham ravioli with Harveys Fino leek sauce. 1,3,7, 11 ... 11,00€
 - 25. Chicken pad thai with poached egg. 1,2, 4,6, 11 ... 10,50€



- 26. Andalusian Salmorejo, cold tomato cream. 1,3,12 ... 6,50€
 - 27. Fish soup. 2,3,4,6,7,9,12 ... 6,50€
 - 28. Artichokes Cream. 12 ... 6,50€
- 29. Pumpkin cream with Harveys Fino sherrywine.12 ... 6,50€
- 30. Burrata cheese salad with canonigos, avocado, strawberries, tomat and pine nuts. 7, 8 ... 11,50€
- 31. Chicken salad with raisins, nuts, mustard and honey. 1, 8,10 ... 11,50€
- 32. Tapería Salad with tuna Mojama and feta cheese. 4,7 ... 11,50€



- 33. Tuna tartare on “Torta de Inés Rosales” (sweet cookie) with guacamole. 1, 4 ... 12,00€
 - 34. Whitebaits with fried eggs. 1, 3, 4 ... 14,00€
 - 35. Fish & chips. 1, 3, 4, 10 ... 12,00€
- 36. Fish grouper stuffed with seafood with red pepper sauce. 1, 2, 4, 12,14 ... 14,00€
 - 37. Sea bass with ratatouille and crispy ham. 1, 2, 4, 12,14 ... 16,00€
- 38. Cod cooked in Biscayan “ñoras” sauce (dried pepper sauce). 1, 2, 4 ... 16,00€
 - 39. Fried squids. 1, 4 ... 13,00€
 - 40. King prawns cooked in garlic sauce. 4 ... 14,00€

M E A T A N D P O U L T R Y



- 41. Grilled beef tenderloin with homemade barbecue sauce. 1 ... 21,00€
 - 42. Grilled Argentine beef loin. 1 ... 18,00€
- 43. GrilledPork tenderloin with basmati rice, mushrooms and mayonnaise with black onions and Honsui sauce. 1, 4, 6, 12 ... 12,00€
- 44. Iberian pork tenderloin stuffed with ham, Emmental and piquillo pepper. 1, 3, 7 ... 14,50€
 - 45. Pheasant breast stuffed with dates. 1, 3, 7 ... 13,50€
- 46. Iberian pork tenderloin medallions in sauce (Roquefort or pepper). ... 12,00€
- 47. Pork knuckle with roast potatoes and mixed vegetables. 1, 2, 6, 11 ... 13,00€
- 48. Pork rib with roast potatoes and wok vegetables. 1, 2, 6, 11 ... 12,00€
 - 49. Boneless suckling pig at low temperature. ... 18,00€

All meats are accompanied by a mix of grilled vegetables and Parisien potatoes,
additionally you can order our delicious garnishes or sauces

G A R N I S H E S A N D S I D E S

- Homemade French fries ... 3,50€
- Piquillo red pepper caramelised with olive oi... 3,50€
- Mash potatoes ... 3,50€
- Mac & Cheese ... 3,50€
- Green asparagus gratin with Bernaise sauce ... 4,50€

S A U C E S

Dutch • Chimichurri • Portobello mushrooms cream • Mustard • Pepper ... 2,00€



DESSERTS



- Lemon pie. 1,3,7 ... 6,00€
- Dark chocolate cake with berries. 1,3,7 ... 6,00€
- Apple pie with ice cream. 1,3,7 ... 6,00€
- Dark chocolate couland with ice cream. 1,3,7 ... 6,00€
- Carrot cake. 1,3,7 ... 6,00€
- Fig flan with Fundador Brandy on top. 1,3,7 ... 6,00€
- Nutella or caramel crêpe. 1,3,7,8 ... 6,00€
- Lemmon sorbet with Harveys Fino. ... 6,00€
- Seasonal fruit ... 4,00€



PAIRED MENUS



- Paired with Harveys Bristol Cream on the rocks:
Goose foie
Sea bass ceviche
Ham croquettes
 - Paired with Harveys Fino Premium:
Seasonal cream or soup
 - Paired with Harveys Medium Dry:
Señorito Rice (similar to Paella)
 - Paired with Fundador sherry cask:
Chocolate cake
- ... 40,00€ ...



A N D A L U S I A N M E N U

- Paired with Harveys Bristol Cream on the rocks:

Cured Ham

Pâté with Pedro Ximénez sherrywine

Mojama tuna and feta cheese salad

- Paired with Harveys Fino:

Seasonal cream

- Paired with Harveys Medium Dry:

Grilled fish

- Paired with Fundador sherry cask:

Homemade dessert

... 45,00€ ...

ALLERGENS:

1-Gluten. 2-Crustaceans. 3-Eggs. 4-Fish. 5-Peanuts. 6- Soy. 7-Dairy.
8-Nuts 9-Celery. 10- Mustard. 11-Sesamos grains.12- Sulfur dioxide and sul_tes.
13-Lupins. 14-Molluscs.

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lataperiafundador@bodegasfundador.com

• 956 151 552 •

bodegasfundador.site



B O D E G A S

FUNDADOR

BRANDY & SHERRY COMPANY



JEREZ
XERES
SHERRY
MANZANILLA
DENOMINACIONES
DE ORIGEN



RUTA DEL VINO Y EL BRANDY
MARCO DE JEREZ

A N D A L U S I A N C U I S I N E

La Taperia
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T A P A S



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W E L C O M E

From the market to the table, we cook the best quality products obtained daily in the local markets of the province.

Modern gastronomy paired with Brandies and Sherries as well as our original and extensive cocktail bar.

ALÉRGENOS:

1-Gluten. 2-Crustáceos. 3- Huevos. 4-Pescado. 5-Cacahuetes. 6- Soja. 7-Lácteos.
8-Frutos de cáscara 9-Apio. 10- Mostaza. 11-Sésamos granos.
12- Dióxido de azufre y sulfitos. 13-Altramuces. 14-Moluscos.

Bread and appetizer service €1,20 per person.

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P A T É

1. Goose and duck foie gras with tomato jam. 12.

... Tapa 5,00€ ... Ration 14,00€

2. Pâté with Pedro Ximénez sherrywine. 1,7,12.

Paté al Pedro Ximénez. 1,7,12.

... Tapa 4,50€ ... Ration 12,50€

3. Red scorpionfish pate with cocktail sauce. 1,2,3,4,7,9.

... Tapa 4,50€ ... Ration 10,50€

4. Roe deer micuit with apple jam. 1,2,3,4,7,12.

... Tapa 4,50€ ... Ration 10,50€

C O L D T A P A S

5. 100% Bellota Spanish cured ham ... Half ration 11,00€

6. Lemon fish ceviche. 4,11,12. ... Tapa 6,50€ ... Ration 14,00€

7. Almadraba tuna ceviche. 4,11,12. ... Tapa 5,00€ ... Ration 20,00€

8. Salmon rolls stuffed with cheese and capers. 1, 4, 7.

... Tapa 5,50€ ... Ration 10,00€

9. Prawns potato salad. 1, 3, 4. ... Tapa 4,50€ ... Ration 9,50€

10. Potato salad with King prawns tartar. 1, 3, 4,6. ... Ration 12,00€

11. Dried tuna and feta cheese salad. 4,7. ... Ration 11,50€

12. Chicken salad, raisins, walnuts and mustard sauce. 8,10. ... Ration 11,50€

13. Tuna taco with guacamole, mango and cherry tomato. 1, 2, 4, 6, 11.

... Tapa (1 unidad) 4,50€ ... Ration (2 unidades) 9,00€

H O T T A P A S :

M E A T

14. Skewered with “chistorra” sausage and barbecue sauce. 1.

... Tapa 5,00€ ... Ration 11,00€

15. Pork tenderloin with black pepper. 1.

... Tapa 5,00€ ... Ration 12,00€

16. Pheasant stuffed with dates with Stroganoff sauce. 1, 3, 7.

... Tapa 5,00€ ... Ration 13,50€

17. Pork tenderloin stuffed with ham and piquillo peppers with caramelized sauce. 1, 3, 7.

... Tapa 5,00€ ... Ration 14,50€

H O T T A P A S

F I S H

18. Marinated skewer of rooster fish. 1, 4, 7, 12,14.

... Tapa 4,50€ ... Ration 11,50€

19. Grouper stuffed with prawns and cockles. 1, 2, 4, 12,14.

... Tapa 6,00€ ... Ration 14,00€

20. Whitebaits fish with fried egg. 1, 3, 4.

... Tapa 5,50€ ... Ration 14,00€

21. Fried squid. ... 5,50€ ... Ration 13,00€

22. Prawns cooked in garlic and olive oil. 4.

... Ration 14,00€



SPECIALITIES

23. Fish soup 2,4,6,7,9,12, Artichoke cream 12 or Salmorejo Cream (Cold Tomato) 1,12
... Tapa 5,50€

24. Piquillo peppers stuffed with prawns or cheese. 1, 7.
... Tapa 4,50€ ... Ration 11,00€

25. Zucchini lasagna. 1, 4, 7, 8.
... Tapa 4,50€ ... Ration 11,00€

26. Scallops and prawns gratin. 1, 4, 7, 8.
... Tapa 5,00€ ... Ration 13,00€

27. Artichoke, prawn and ham ravioli with HARVEYS FINO leek sauce. 1, 3, 7, 11.
... Tapa 5,00€ ... Ration 11,00€

28. Tuna tartare on “Torta de Inés Rosales” (sweet cookie) with guacamole. 1, 4, 11, 12.
... Ration 12,00€

29. Homemade ham or spinach croquette. 1,3,6,7,9.
... Tapa 5,00€ ... Ration 11,50€

30. Brick stuffed with seafood bechamel. 1,3,7,12.
... Tapa 4,50€ ... Ration 11,00€

31. Tempura fried cheese with cranberry sauce and honey. 1,3,7.
... Tapa 4,50€ ... Ration 10,00€

32. Spicy potatoes. 1.
... Tapa 4,50€ ... Ration 10,00€

V E G E T A R I A N S

33. Vegetable brochette with guacamole sauce

... Tapa 4,50€ ... Ration 9,00€

34. Vegetable timbale

... Tapa 5,50€ ... Ration 11,00€

35. Wok vegetable mix

... Tapa 4,50€ ... Ration 10,50€

36. Fried small peppers from “Padrón”

... Ration 10,00€



C R Ê P E S A N D T O A S T S

37. Spinach and pine nut crepe with piquillo pepper sauce. 1,3,7,8.

... 5,00€ ...

38. Crêpe with poultry, raisins and spanish sauce. 1,3,7,8.

... 5,00€ ...

39. Toast with “Salmorejo” tomato cream, ham and fried egg.

... 5,00€ ...

40. Salmon toast with cream cheese and guacamole. 1,3,7.

... 5,00€ ...



DESSERTS

Lemon pie. 1,3,7. ... 6,00€

Dark chocolate cake and berries. 1,3,7. ... 6,00€

Apple pie with ice cream. 1,3,7. ... 6,00€

Dark chocolate couland with ice cream. 1,3,7. ... 6,00€

Carrot cake. 1,3,7. ... 6,00€

Fig flan with Fundador Brandy on top. 1,3,7. ... 6,00€

Nutella chocolate or caramel crepe. 1,3,7,8. ... 6,00€

Lemon sorbet made with HARVEYS FINO. ... 6,00€

Lingerine sorbet made with BRANDY FUNDADOR. ... 6,00 €

Seasonal fruit ... 4,00€

C A R T A D E V I N O S
B R A N D I E S
Y C O C T E L E S



ESTD 1730
BODEGAS
FUNDADOR
BRANDY & SHERRY COMPANY

NUESTROS VINOS

HARVEYS GAMA SUPER PREMIUM

V.O.R.S.

VINOS DE MÁS DE
30 AÑOS DE VEJEZ CALIFICADA

Harveys V.O.R.S. Amontillado.
Mejor Vino del Mundo 2016 por la IWC
Copa 11,00€ ... Botella (50cl) 90,00€

Harveys V.O.R.S. Oloroso
Copa 9,50€ ... Botella (50cl) 80,00€

Harveys V.O.R.S. Medium Palo Cortado
Copa 9,50€ ... Botella (50cl) 80,00€

Harveys V.O.R.S. Pedro Ximénez
Copa 9,50€ ... Botella (50cl) 80,00€

HARVEYS GAMA PREMIUM

Harveys Fino
Copa 1,90€ ... Botella (50cl) 12,00€

Harveys Amontillado
Copa 2,60€ ... Botella (50cl) 19,00€

Harveys Palo Cortado
Copa 3,00€ ... Botella (50cl) 20,00€

Harveys Oloroso
Copa 2,60€ ... Botella (50cl) 19,00€

Harveys Pedro Ximénez
Copa 2,60€ ... Botella (50cl) 19,00€

H A R V E Y S
G A M A C L A S S I C

Harveys Bristol Cream

Copa 1,80€ ... Botella (75cl) 14,00€

Harveys Medium Dry

Copa 1,80€ ... Botella (75cl) 14,00€

G A R V E Y
G A M A C L A S S I C

Fino San Patricio

Copa 1,50€ ... Botella (75cl) 9,00€

Amontillado Tio Guillermo

Copa 2,00€ ... Botella (75cl) 11,00€

Oloroso Ochavico

Copa 2,00€ ... Botella (75cl) 11,00€

Cream Flor de Jerez

Copa 1,60€ ... Botella (75cl) 10,00€

Pedro Ximénez Garvey

Copa 2,00€ ... Botella (75cl) 11,00€

A P E R I T I V O S

Harveys Bristol Cream, con hielo y naranja

Copa 3,00€

Vermut Marinero Garvey, con hielo, naranja y romero

Copa 3,00€

Harveys Pink, sirope de fresa y gaseosa

Copa 3,50€

Harveys Orange, zumo de naranja y gaseosa de limón

Copa 3,50€

NUESTROS BRANDIES Y LICORES

BRANDY DE JEREZ

FUNDADOR SHERRY CASK COLLECTION

Fundador Sherry Cask (Solera) , solo o con hielo

Copa 3,50€

Fundador Sherry Cask Doble Madera (Reserva) , solo o con hielo

Copa 4,50€

Fundador Sherry Cask Triple Madera (Gran Reserva) , solo o con hielo

Copa 5,50€

FUNDADOR SUPREMO SHERRY CASK " LUXURY COLLECTION "

Fundador Supremo 12YO Pedro Ximenez Sherry Cask (Gran Reserva)

Copa 7,00€

Fundador Supremo 15YO Amontillado Sherry Cask (Gran Reserva)

Copa 10,00€

Fundador Supremo 18YO Oloroso Sherry Cask (Gran Reserva)

MEJOR BRANDY DEL MUNDO 2019 POR IWSC

Copa 22,00€

GAMA TERRY

Terry Centenario, chupito

Copa 3,00€

Terry 1900 (Solera Reserva), solo o con hielo

Copa 4,50€

LICORES

Calisay Chupito

2,50€

Ponche Soto Chupito

2,50€

HARVEYS SHERRY COCTELES

Rebujito clásico: Harveys Fino, sprite y hierbabuena

Copa 5,00€ ... Jarra 12,00€

Rebujito Red Berry: Harveys Fino, sprite, frutos rojos y menta

Copa 6,00€ ... Jarra 16,00€

Harveys Dry Spritz: Harveys Medium Dry con aperol y refresco de naranja

Copa 6,00€ ... Jarra 16,00€

BRANDY SIGNATURE COCTELES

FUNDADOR GINGER MOJITO

Fundador Sherry Cask, zumo de lima, hierbabuena, ginger ale, azucar moreno

Copa 7,00€

FUNDADOR BRANDY MULE

Fundador Sherry Cask, zumo de lima, ginger beer

Copa 7,00€

TROPICO 1900

Terry 1900, Calisay, zumo de lima y zumo de piña

Copa 7,00€

TERRY 1900 PUNCH

Terry 1900, Amaretto, zumo de limón, zumo de naranja

Copa 7,00€

TERRY&LIME

Terry White, zumo de lima y refresco de limón

Copa 7,00€

TERRY IN YELLOW

Terry White, sirope de mora, zumo de arandanos

Copa 7,00€

COMBINADOS DE BRANDY

FUNDADOR SHERRY CASK con Cola

Copa 6,50€

Otros combinados con Brandy

Copa 6,50€

CAFÉS ESPECIALES CON BRANDY

FUNDADOR CAFÉ LATTE

Fundador Sherry Cask, café y crema de leche

3,00€

CAFÉ FUNDADOR ESPECIAL

Fundador Sherry Cask, café, azúcar moreno y nata montada

3,00€

FUNDADOR CAFÉ ASIÁTICO

Fundador Sherry Cask, café, leche condensada, canela y limón

3,00€

CAFÉ TERRY BELMONTE

Terry Centenario, café y leche condensada

3,00€

SOLO CON TERRY

Terry Centenario en carajillo solo o con hielo

2,50€

OTRAS BEBIDAS

Cerveza, 33ml ... 3,00€

Cerveza sin alcohol ... 3,00€

Refresco ... 2,50€

Agua (Litro) ... 3,00€

Agua (50cl) ... 2,00€