



El Cordobes

The restaurant was born in 1965 from the passion for Iberian cuisine.

*A name that evokes ancient emotions and sensations
and which inevitably recalls the land of Spain.*

*The name El Cordobes is a real dedication
to the great bullfighter Manuel Benítez Pérez known as El Cordobes,
because he was born in the province of Cordoba in Andalusia.*

*The restaurant not only offers Spanish specialities,
together with the Iberian passion
there is the Italian cuisine.*



Tapas

Land

ACEITUNAS 	€	2,50
<i>Olives</i>		
TORTILLA 	€	5,00
<i>omelette with eggs, potatoes, onion, pepper, salt</i>		
BRUSCHETTA DELLA CASA 	€	2,50
<i>Bread, fresh tomato, celery, onion, oil, oregano</i>		
BRUSCHETTA MEDITERRANEA 	€	2,50
<i>Bread, tomato sauce, mozzarella, oregano</i>		
CROQUETAS DE VERDURA • 	€	6,00
<i>Flour, mirk, eggs, breadcrumbs, mixed vegetables</i>		
PATATA BRAVAS • 	€	6,00
<i>Potatoes, paprika, aioli sauce, brava sauce</i>		
ALBÓNDIGAS EN SALSA BRAVA •	€	6,00
<i>Beef meatballs, tomato sauce, wine, pepper, onion, laurel, paprika</i>		
CHORIZO A LA SIDRA	€	6,00
<i>Chorizo, apple wine</i>		
CROQUETAS DE JAMÓN •	€	6,00
<i>Flour, mirk, eggs, breadcrumbs, serrano ham, onion</i>		
FABADA	€	5,00
<i>White beans, chorizo, bacon, tomato sauce, oil, salt, paprika, onion, garlic, pepper</i>		

Sea

CROQUETAS DE BACALAO •	€	6,00
<i>Flour, mirk, eggs, breadcrumbs, baccalà, onion</i>		
ANCHOAS DEL CANTABRICO	€	8,00
<i>Anchovies from the Cantabrian coast</i>		
SEPIA CON GUISANTES •	€	7,00
<i>Cuttlefish, peas, tomato sauce, onion, oil</i>		
PULPO EN SALSA PICANTE •	€	7,00
<i>Octopus, tomato sauce, oil, pepper, onion</i>		

• dishes containing originally frozen ingredients
 vegetarian - **bold for allergens**

COVER CHARGE € 2,50



Appetizers

Land

JAMÓN IBÉRICO DE BELLOTA “PATA NEGRA” <i>Typical superior spanish raw ham</i>	€ 22,00
JAMÓN SERRANO DE ARAGÓN <i>Classic spanish raw ham</i>	€ 10,00
SURTIDO DE EMBUTIDOS <i>Mixed platter of spanish cold cuts</i>	€ 13,00
JAMÓN SERRANO Y QUESOS <i>Platter of spanish raw ham and spanish quesos</i>	€ 14,00
SURTIDO DE QUESOS  <i>Mixed platter of spanish quesos</i>	€ 12,00
TAGLIERE MISTO DI AFFETTATI ITALIANI <i>Mixed platter of italian cold cuts</i>	€ 12,00

Sea

PULPO A LA GALLEGA  <i>Octopus, potatoes, paprika, peppers, parsley</i>	€ 14,00
INSALATA DI MARE  <i>Cuttlefish, octopus, shrimps, surimi, mussels, oil, lemons, parsley</i>	€ 14,00
SAUTÉ DI COZZE <i>Mussels, oil, garlic, white wine, pepper, parsley</i>	€ 10,00
ZUPPA DI COZZE E VONGOLE <i>Mussels, clams, oil, garlic, white wine, pomodoro sauce, pepper, parsley, toasted bread</i>	€ 14,00

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 vegetarian - **bold for allergens**

COVER CHARGE € 2,50



Speciality

THE PRICE IS "PER PERSON". MINIMUM ORDER FOR TWO

PAELLA VALENCIANA ●	€ 18,00
<i>Rice, seafood, molluscs, crustaceans, pork, chicken, mixed vegetables, spices</i>	
PAELLA MARINERA ●	€ 18,00
<i>Rice, seafood, molluscs, crustaceans, mixed vegetables, spices</i>	
PAELLA DE CARNE ●	€ 16,00
<i>Rice, pork, chicken, mixed vegetables, spices</i>	
PAELLA VEGETARIANA ● ●	€ 16,00
<i>Rice, mixed vegetables, spices</i>	
PAELLA NEGRA DE MARISCOS ●	€ 18,00
<i>Rice, seafood, molluscs, crustaceans, mixed vegetables, spices, cuttlefish ink</i>	
FIDEUÀ DE MARISCOS ●	€ 18,00
<i>Gramigna (pasta), seafood, molluscs, crustaceans, mixed vegetables, spices</i>	
ZARZUELA DE PESCADO ●	€ 20,00
<i>Fish soup, molluscs, crustaceans, tomato sauce, garlic, chilli pepper, spices</i>	

The Menù Tipico

minimum for two people

BRUSCHETTA DELLA CASA ●

ACEITUNAS ●

—

PAELLA VALENCIANA ●

—

DESSERT

€ 24,00 per person

Excludin drinks, service and cover charge

● dishes containing originally frozen ingredients
● vegetarian - **bold for allergens**

COVER CHARGE € 2,50



First Courses

GNOCCHI DELLA CASA • 🌿	€ 11,00
<i>Potatoes gnocchi made with flour, eggs, tomato sauce, cream, grana cheese</i>	
RISOTTO MONZESE	€ 12,00
<i>Rice, butter, grana cheese, saffron, sausage</i>	
TORTELLONI DI MAGRO BURRO E SALVIA • 🌿	€ 12,00
<i>Stuffed pasta made with eggs, flour, grana cheese, ricotta cheese, spinach, butter, parsley</i>	
LINGUINE ALLO SCOGLIO IN CROSTA •	€ 18,00
<i>Linguine (pasta), seafood, crustaceans, tomato sauce, garlic, parsley, pepper, bread cover</i>	
SPAGHETTI ALLE VONGOLE VERACI	€ 14,00
<i>Spaghetti (pasta), clams, garlic, oil, parsley, white wine, tomato sauce, pepper</i>	
CALAMARATA ALLA CORSARA •	€ 16,00
<i>Calamarata (pasta), mussels, clams, shrimps, garlic, tomato sauce, white wine, curry, cream, parsley</i>	
ARROZ CON CHIPIRONES EN SU TINTA	€ 20,00
<i>Rice, squid, onion, tomato sauce, cuttlefish ink, spices, butter, grana cheese</i>	

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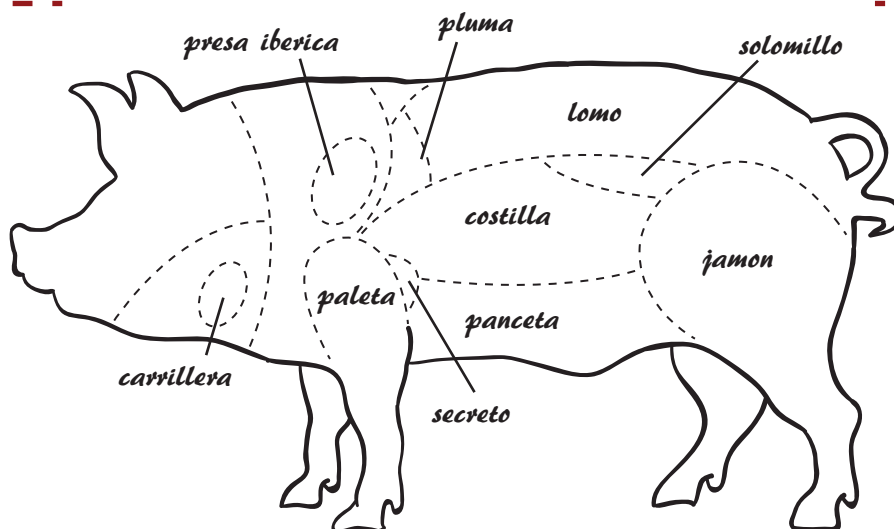


Carne Ibérica de Bellota

"Pata Negra"

The 100% Ibérico Bellota pork meat is in limited quantities,
as the pigs are raised in the wild
and slaughtered in a limited number, therefore, in particular periods,
the availability of some denominations could run out.

PLUMA A LA ANDALUZA ●	€ 24,00
<i>Pata Negra pork with vegetables</i>	
PRESA EN RODAJAS ●	€ 22,00
<i>Sliced Pata Negra pork with rocket and grana cheese</i>	
SECRETO A LA PLANCHA ●	€ 22,00
<i>Grilled Pata Negra pork with fries</i>	
SOLOMILLO AL CABRALES ●	€ 24,00
<i>Pata Negra pork with Brandy, flour, cream, cabrales cheese, butter, toasted bread</i>	
CARRILLERA AL VINO TINTO Y PORCINI ●	€ 22,00
<i>Braised of Pata Negra pork with carrots, celery, onion, red wine, flour, salt, pepper, potatoes, porcini mushrooms</i>	



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Second Courses

Land

TAGLIATA DI MANZO •	€ 18,00
<i>Sliced beef with rosemary or rocket and grana cheese</i>	
FILETTO DI MANZO •	€ 24,00
<i>Grilled beef fillet with fries</i>	
COSTATA DI MANZO •	€ 24,00
<i>Grilled rib of beef with fries</i>	
MILANESE •	€ 21,00
<i>Milanese steak, breadcrumbs, eggs, flour with fries</i>	
ROAST BEEF ALLA MEDITERRANEA	€ 16,00
<i>Italian roast-beef with rocket, grana cheese and cherry tomatoes (cold dish)</i>	
GRIGLIATA DI VERDURE ALLA CATALANA 🌿	€ 10,00
<i>Mixed grilled vegetables</i>	
SCAMORZA AFFUMICATA ALLA CATALANA 🌿	€ 15,00
<i>Smoked scamorza cheese with grilled vegetables, flour</i>	
FRITTO MISTO VEGETARIANO • 🌿	€ 9,00
<i>Mixed battered vegetables, semolina</i>	

Sea

SLICED SALMON WITH ROCKET AND CHERRY TOMATOES •	€ 16,00
SEA BASS WITH HERBS OR GRILLED •	€ 18,00
GRILLED PRAWNS WITH AIOLI SAUCE •	€ 19,00
FRITTO MISTO MARE E MONTI •	€ 16,00
<i>Mixed fried fish: squid, shrimps, battered vegetables, semolina</i>	
CALAMARI FRITTI •	€ 14,00
<i>Fried fish: squid, semolina</i>	
GREAT MIXED GRILLED FISH •	€ 28,00

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Great Salads

CAPRESE DI BUFALA

Buffalo Mozzarella, tomato, basil, olives, oregano

€ 10,00

COSTA DORADA

Rocket, chicory, corn, **crabmeat**, **shrimps**

€ 14,00

AZTECA

Salad, tomato, corn, olives, **tuna**, **buffalo mozzarella**

€ 14,00



Side Dishes

FRIES

€ 5,00

MIXED SALAD

€ 6,00

COOKED SEASONAL VEGETABLES

€ 6,00

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Fornarine

SEMPLICE

Olive oil, oregano, salt

€ 4,50

BORMIO

*Dried beef, **grana cheese**, rocket*

€ 10,00

SERRANO

Serrano Ham

€ 8,50

MANUEL BENITEZ

Pata Negra Ham

€ 14,50



the Specials

IBERICA

*Tomato sauce, **mozzarella**, rocket, Pata Negra Ham*

€ 16,50

BURRATINA

*Tomato sauce, **mozzarella**, serrano ham, **burrata cheese***

€ 12,50

INGLESE

*Tomato sauce, **mozzarella**, slices of roast beef, rocket, **grana cheese***

€ 13,00

BOLOGNESE

***Mozzarella**, mortadella, grains of pistachios*

€ 10,00

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Pizzeria

White

BASCA ●	€	9,50
<i>Mozzarella, prawns, rocket</i>		
BIANCANEVE ●	€	8,50
<i>Mozzarella, gorgonzola cheese, edamer cheese</i>		
CONTADINA ●	€	8,50
<i>Mozzarella, pears, gorgonzola cheese</i>		
MARE E MONTI ●	€	11,00
<i>Mozzarella, porcini mushrooms, prawns, rocket</i>		
SOLE ●	€	9,50
<i>Mozzarella, rocket pesto, sun-dried tomatoes, grana cheese</i>		
TREVISANA	€	8,50
<i>Mozzarella, chicory, bacon</i>		

Red

ANDALUSA	€	9,50
<i>Tomato sauce, tuna, capers, anchovies, olives</i>		
VEGANA ●	€	8,50
<i>Tomato sauce, courgettes, aubergines, rocket, cherry tomatoes</i>		
LUCIFERO	€	8,50
<i>Tomato sauce, sausage, onion, hot pepper</i>		
MARINARA ●	€	5,50
<i>Tomato sauce, garlic</i>		

Classics

AFFUMICATA	€	8,50
<i>Tomato sauce, mozzarella, bacon, smoked scamorza cheese</i>		
AL CHORIZO	€	8,50
<i>Tomato sauce, mozzarella, chorizo (spanish sausage)</i>		
BUFALINA 🌱	€	9,00
<i>Tomato sauce, mozzarella, buffalo mozzarella, cherry tomatoes</i>		
CAPRICCIOSA	€	8,50
<i>Tomato sauce, mozzarella, mushrooms, olives, artichokes, ham</i>		
CARDINALE 🌱	€	8,50
<i>Tomato sauce, mozzarella, cherry tomatoes, rocket</i>		
CASA	€	9,50
<i>Tomato sauce, mozzarella, sausage, champignon mushrooms, hot salami</i>		
CORDOBES	€	8,00
<i>Tomato sauce, mozzarella, hot salami</i>		
DEL CAMPIONE	€	12,50
<i>Tomato sauce, mozzarella, sausage, champignon mushrooms, rocket, buffalo mozzarella</i>		
DESPERADOS	€	9,50
<i>Tomato sauce, mozzarella, ricotta cheese, hot salami, anchovies</i>		
DOPO NON MI BACI	€	9,00
<i>Tomato sauce, mozzarella, onions, anchovies, capers, garlic</i>		
EGIDIO 🌱	€	9,50
<i>Tomato sauce, mozzarella, ricotta cheese, chard, grana cheese</i>		
FRUTTI DI MARE ●	€	12,00
<i>Tomato sauce, mozzarella, seafood</i>		
FUNGHI 🌱	€	8,00
<i>Tomato sauce, mozzarella, champignon mushrooms</i>		
GORGONZOLA 🌱	€	8,00
<i>Tomato sauce, mozzarella, gorgonzola cheese</i>		
KING	€	10,00
<i>Tomato sauce, mozzarella, raw ham</i>		
IVAN	€	9,50
<i>Tomato sauce, mozzarella, grilled peppers, 'nduja (spreadable pork sausage), ricotta chee</i>		
MARGHERITA 🌱	€	6,50
<i>Tomato sauce, mozzarella</i>		

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MONZESE	€	8,00
<i>Tomato sauce, mozzarella, sausage</i>		
MURGESE 🌿	€	8,50
<i>Tomato sauce, burrata cheese</i>		
NAPOLETANA	€	8,00
<i>Tomato sauce, mozzarella, anchovies</i>		
PATAPIZZA • 🌿	€	8,50
<i>Tomato sauce, mozzarella, fries</i>		
PESCATORE	€	9,00
<i>Tomato sauce, mozzarella, tuna, onions</i>		
PILOTA	€	12,50
<i>Tomato sauce, mozzarella, raw ham, rocket, buffalo mozzarella</i>		
POPEYE	€	9,50
<i>Tomato sauce, mozzarella, chard, ricotta cheese, ham</i>		
PROSCIUTTO	€	8,00
<i>Tomato sauce, mozzarella, ham</i>		
PROSCIUTTO E FUNGHI	€	8,50
<i>Tomato sauce, mozzarella, ham, champignon mushrooms</i>		
PUGLIESE 🌿	€	7,50
<i>Tomato sauce, mozzarella, onions</i>		
QUATTRO STAGIONI 🌿	€	8,50
<i>Tomato sauce, mozzarella, pickles</i>		
QUATTRO FORMAGGI 🌿	€	8,50
<i>Tomato sauce, four cheeses</i>		
ROMANA	€	8,00
<i>Tomato sauce, mozzarella, capers, anchovies</i>		
SICILIANA	€	8,00
<i>Tomato sauce, mozzarella, olives, anchovies</i>		
SIRENA •	€	10,00
<i>Tomato sauce, mozzarella, courgettes, prawns</i>		
TIROLESE	€	10,00
<i>Tomato sauce, mozzarella, speck, smoked scamorza cheese</i>		
TONNO	€	9,00
<i>Tomato sauce, mozzarella, tuna</i>		

TRICOLORE	€	8,50
<i>Tomato sauce, mozzarella, chard, ham</i>		
VALENCIANA ●	€	14,00
<i>Tomato sauce, mozzarella, paella's ingredients</i>		
VALTELLINESE	€	10,00
<i>Tomato sauce, mozzarella, dried beef</i>		
VEGETARIANA ●	€	9,00
<i>Tomato sauce, mozzarella, grilled courgettes, aubergines, peppers</i>		
VERDE ●	€	9,50
<i>Tomato sauce, mozzarella, chard, gorgonzola cheese, champignon mushrooms</i>		
VULCANO	€	8,50
<i>Tomato sauce, mozzarella, onions, hot salami, hot pepper</i>		
WURSTEL E PATATINE ●	€	9,00
<i>Tomato sauce, mozzarella, würstel, fries</i>		

EXTRAS		BUFFALO MOZZARELLA	€ 3,00
ANCHOVIES	€ 2,00	BURRATA CHEESE	€ 3,00
FRIES	€ 2,00	RAW HAM	€ 3,50
GRANA CHEESE	€ 2,00	SPECK	€ 3,50
WURSTEL	€ 2,00	DRIED BEEF	€ 3,50
SAUSAGE	€ 2,00	PRAWNS	€ 3,50
PORCINI MUSHROOM	€ 2,50	SERRANO HAM	€ 3,50
TUNA	€ 2,50	PATA NEGRA HAM	€ 10,00

OTHERS EXTRAS FROM + 0,50 € TO + 3,00 €

● dishes containing originally frozen ingredients
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COVER CHARGE € 2,50



Desserts

DESSERT	€	6,00
CATALAN CREAM	€	5,00
ICE CREAM	€	5,00
SEMIFREDDO	€	6,00
SORBETTO	€	5,00
PINEAPPLE	€	6,00

EXTRAS

WITH COFFEE	1,50 €
WITH LIQUOR	2,00 €
WITH CHOCOLATE	2,00 €

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Drinks

MINERAL WATER 1 LT.	€	2,50
MINERAL WATER 1/2 LT.	€	1,50
DRINK CANS	€	3,00
SANGRIA 1 LT.	€	13,00
SANGRIA GLASS	€	5,00
HOUSE WINE 1 LT.	€	12,00
HOUSE WINE 1/2 LT.	€	7,00
WINE GLASS	from €	4,00

Draft Beer

CERVEZA CRUZCAMPO (SMALL)	€	3,00
CERVEZA CRUZCAMPO (MEDIUM)	€	5,00

Bottled Beer

CERVEZA SAN MIGUEL 1 LT.	€	7,00
CERVEZA ESTRELLA GALICIA 33 CL.	€	5,00
CERVEZA ESTRELLA GALICIA RED 33 CL.	€	5,00
CERVEZA ESTRELLA GALICIA RESERVA 33 CL.	€	5,00
CERVEZA ER BOQUERÓN - ARTESANAL CON AGUA DE MAR 33 CL.	€	6,00



Bar

CAFFÈ STELMOKA	€	2,00
CAFFÈ STELMOKA CORRETTO	€	2,50
CAFFÈ STELMOKA AMERICANO	€	2,00
CAFFÈ DECAFFEINATO - D'ORZO	€	2,00
CAPPUCCINO	€	3,00

Amari and Digestives

LIQUORS AND AMARI	€	4,00
WHITE GRAPPA	€	4,00
BARICADE GRAPPA	€	5,00
BRANDY	€	4,00
FRENCH COGNAC	€	7,00
WHISKY	€	5,00
WHISKY 12 YEARS OLD	€	7,00

Licores de España

CATALAN CREAM	€	4,00
HIERBAS	€	4,00
RON MIEL	€	4,00

Brandy De España

IMPERIAL BRANDY 5 YEARS OLD FAMILIA TORRES	€	5,00
IMPERIAL BRANDY 10 YEARS OLD FAMILIA TORRES	€	8,00
IMPERIAL BRANDY 20 YEARS OLD FAMILIA TORRES	€	10,00
CARLOS I SOLERA RESERVA PEDRO DOMECQ	€	8,00
CARDINAL MENDOZA SOLERA RESERVA SANCHEZ ROMATE HNOS	€	8,00

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Allergens

Gli allergeni sono proteine o composti che possono determinare una reazione avversa (ad esempio asma, orticaria, ecc..) in alcune persone.

La reazione è dose indipendente cioè anche una piccolissima quantità è in grado di provocare la sintomatologia allergica.

Allergeni più comuni

Arachidi Fare attenzione anche ai prodotti a base di arachidi, come olio o burro.

Frutta in guscio (noci, mandorle, noccioline, pistacchi, ecc) Le allergie riguardano noci, noccioline, mandorle ecc. Attenzione a pani alle noci, biscotti, gelati, oli e marzapane.

Uova Le uova rientrano in moltissime preparazioni, vengono usate come emulsionante o nella preparazione di salse (maionese)

Cereali contenenti glutine (grano, segale, orzo, avena, farro, kamut) Le persone che presentano intolleranza al glutine (celiaci) devono evitare frumento, pasta, grano ecc. Attenzione anche a cibi impanati, salse emulsionate con farine, pasticcini e torte.

Latte e latticini Vanno evitati gli alimenti contenenti Yogurt, panna, latte in polvere, burro, formaggio, salumi (alcuni contengono latte in polvere)

Sesamo Sono utilizzati come olio o nella preparazione di grissini e pane; spesso usati nella cucina turca e greca. Nell' impasto della nostra pizza è presente

Soia E' presente in diversi alimenti, inclusi i gelati, salse, dessert, prodotti a base di carne e prodotti vegetariani (hamburger di soia). Nell' impasto della nostra pizza è presente

Pesce e molluschi Vanno evitati tutti gli alimenti, anche i prodotti derivati come la salsa di ostriche.

Sedano Viene utilizzato come insaporitore di cibi e come ingrediente principale in alcune insalate.

Anidride solforosa Ampiamente utilizzata per conservare cibi, vini, bevande, limita lo sviluppo di batteri e lieviti, bloccando le fermentazioni

Lupini Vengono utilizzati come antipasti, già in salamoia

Crostacei Vanno evitati tutti gli alimenti, anche i prodotti derivati come la salsa di granchio ecc.

Senape Va evitata la salsa che la contiene (salsa tonnata, senape)