



The Recoveco restaurant is a tribute to the essence of Seville, where tradition and innovation merge in a unique gastronomic journey.

Our restaurant is born in the heart of the Santa Cruz neighborhood, surrounded by alleyways full of history that inspire each of our dishes.

We take pride in using the finest local products, grown with love in the classic flavors of the region.

Each bite is a celebration of Seville's gastronomic richness. Every visit to Recoveco is a sensory journey through Seville's history and culture, where time seems to stand still as you savor every moment.



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heritage food restaurant

Cold Cuts Platter

Iberian 100% Acorn – Feed Sausage	27,00€
Iberian 100% Acorn – Feed Ham	24,00€
Platter Of Assorted Regional Cheeses (Don Apolonio (Mixture), Viriato (Sheep), Payoyo And Payoyo Pepper, Accompanied By Nuts And Raisins)	19,00€

To Share

Anchovies From Santoña In EVOO On A Bed Of Guacamole And Polar Bread With Tomato Jam (Price Per Unit)	3,50€
Riofrio Caviar (15 Grams Of Organic Riofrio Caviar Served With Blinis And Sour Cream)	67,00€
White Prawns (200 Grams)	29,00€
Mini Bao Bun With Duck And Black Garlic Mayonnaise (Price Per Unit, Minimum Order Of 4 Units)	5,00€
Cuttlefish And Prawn Croquettes Made In Our Kitchen With Cuttlefish And Prawns, Served With Mint Alioli	16,00€

To Share

Croquettes Made In Our Kitchen With Oxtail And Sriracha Mayonnaise	14,00€
Assorted Croquettes	16,00€
Prawn Salad With Confit Potatoes, Red Mullet Roe, With Homemade Mayonnaise Sauce Infused With Truffle	17,00€
Tuna Mini Burger On Plankton Bread Made In Our Kitchen, With Sea Lettuce, Quail Egg, Cherry Tomato, And Cheddar Cheese. Served With Fries. (Price Per Unit, Minimum Order Of 2 Units)	12,00€
Adobo Tacos In Wheat Tortillas With Guacamole, Roasted Garlic, Sriracha Mayonnaise, And Pickled Onions. (Price Per Unit, Minimum Order Of 4 Units)	5,00€
Homemade Foie Prepared In Our Kitchen, Served With Toast For Spreading, Apple Jam, And Tomato Jam	19,00€

Bread And Appetizer Per Person 3,00€



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Stem And Leaf

Tomato Tartare With Burrata And Pesto Vinaigrette	17,00€
Tomato From Los Palacios With Barbate Bonito And Extra Virgin Olive Oil	17,00€
Seasonal Vegetables In Five Preparations (Grilled, Roasted, Low-temperature, Fried, And Steamed)	21,00€

Spoon Dishes

Salmorejo With Iberian Ham Cubes, Quail Egg, And Olive Oil Sorbet	12,00€
Pappardelle With Tenderloin Ragù And Parmesan Cheese. Ragù: Stew Made From Veal Tenderloin	18,00€
Creamy Rice With Red Tuna From Almadraba. (Price Per Person, Minimum For 2 People)	25,00€
Partridge Rice (Price Per Person, Minimum For 2 People)	22,00€
Rice With Carabineros (Price Per Person, Minimum For 2 People)	29,00€

Fish

Croaker Tartar With Passion Fruit, Lemon Pearls, Avocado And Mullet Roe	22,00€
Roaster Croaker From Conil With Andalucian Sauce	24,00€
Corvina Belly Roasted In It's Own Juice, Amontillado, Seasonal Vegetables Or French Fries	28,00€
Turbot With Leek Cream Soup, Squid Ink Sauce And Stewed Baby Broad Beens	26,00€

Bread And Appetizer Per Person 3,00€



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Meats

Steak Tartar Rolls With Pickles, Capers, Dijon Perrins Mustard
And Free-range Eggs 24,00€

Chateaubriand Beef With French Fries And Green Peppers
34,00€

T-bone Black Angus 89,00€
(Black Angus Beef, One Of The Oldest Type Of Beef. The
Name Comes Because Of The Bone That Reminds To A T
Wich Is Separating The Whole Loin In Two Parts, The Smallest
One Is The Sirloin)

Iberian Pork With Fried Yucca And Fried Artichoke 22,00€

Beef Hamburguer (200 G Of Beef Meat Knife-minced By
Our Chef With Cheese, Bacon, Fried Egg, Lettuce, Tomato,
Onion And French Fries With Brioche Bread Prepared In Our
Kitchen) 25,00€

Tuna

Carved Tuna (Tarantelo) With Concassé Tomato And EVOO 28,00€

Sashimi Of Toro Ventresca With Wasabi, Pickled Ginger, Wakame
Seaweed And Soy Sauce 27,00€

Truffle And Tuna Toast With Alioli On Roasted Garlic, Red Chili
Pepper Caviar And Truffle 14,00€

Tuna Tartar (Loin) With Yuzu Vinaigrette And Salmon Roes 23,00€

Tuna Tataki Macerated In Sweet Miso With Black Olives Mist And
Wakame 24,00€

Tuna Tempura With Wakame Algae And Wasabi Mayonnaise 19,00€

Grilled Tuna Belly with Purple Potato, Chilli Pepper Pearls and Sun-
Dried Tomato Sponge Cake 29,00€

Tuna With Tomato Sauce, Eggs And French Fries 24,00€

Tuna Meatballs Stewed In Sanlúcar Manzanilla Sauce 22,00€

Bread And Appetizer Per Person 3,00€



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Vegan

Vegetables Burger On Brioche Bread Prepared In Our Kitchen With Avocado, Lettuce, Tomatoe And Caramelized Onions	25,00€
Vegan Tomatoe Tartar, Green Leaves And Pesto Vinaigrette	17,00€
Tomatoes From "Los Palacios" With Avocado And Olive Oil	17,00€
Seasonal Vegetables In Five Cooked Ways (Grilled, Roasted, At Low Temperatura, Fried And Steamed)	21,00€
Salmorejo Chilled Tomato With Apple And Walnuts Cubes	12,00€

Homemade Desserts

All The Desserts Are Homemade

Dessert Tasting (Cheesecake, Grandma's cake and Tocino de Cielo). (Minim for 2 people, Price per person)	10,00€
Torrija (Sevillan French Toast Prepared In Our Kitchen With Baileys, Coffee And Vanilla Ice Cream)	9,00€
Chocolate In Different Textures (Milk Chocolate Mousse Over Chocolate Sponge, Dipped With Dark Chocolate And Berries Ice Cream)	8,00€
Grandma's Cake With Biscuits And Chocolate	7,00€
Cheesecake Based In Payoyo Cheese With Bulgarian Yogurt Ice Cream	7,00€
Tocino De Cielo And Ice Cream With Bulgarian Yogurt Ice Cream	7,00€
Seasonal Fruit Tartlet Applesauce-filled Almond Biscuit With Seasonal Fruits	8,00€
Ice Cream (3 Ice Cream Balls To Be Chosen Between These Flavours: Vanilla/ Macadamia/ Chocolate/ Tangerine/ Chocolate. Toppings: Lacasitos, Chocolate Syrup, Caramel, Caramel Sauce And Walnuts)	8,00€

Bread And Appetizer Per Person 3,00€



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Tuna Tasting Menu

Wild red tuna Almadraba

Tuna Sashimi with soy and yuzu vinaigrette

Tuna tartar

Marinated tuna toast

Kabayaki tuna and fresh spring onion

Tuna tataki with black olives

Carved tuna on tomato concasse and EVOO

Tuna with homemade tomato sauce and wuail egg

Dessert tasting:

Cheesecake, Grandma's cake and "tocino de cielo"

Price per person: 89€*
(VAT included)

With previous reservation
Ask conditions

Recoveco tasting Menu

Shrimp salad with truffle oil

Tomato tartar with burrata and pesto vinaigrette dressing

Steak tartar rolls

Adobo taco

Mini bao bread with duck and black garlic mayonnaise

Grilled croaker from Conil over sauteed prawn and vegetables

Grilled beef Chateaubriand with wheat and sauteed vegetables

Dessert tasting:

Mango Magnum icecream and Lemon pie tartlet

Price per person: 79€*
(VAT included)















With previous reservation
Ask conditions

Bread And Appetizer Per Person 3,00€



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CARTA ALÉRGENOS RESTAURANTE														
	Cereales que contengan Gluten	Huevos y productos a base de huevo	Crustáceos y productos que incorporen crustáceos en su composición	Moluscos y productos a base de moluscos	Pescados y productos a base de pescado	Cacahuetes y productos que incorporen cacahuete	Soja y productos que incorporen soja en su composición	Leche y todos sus derivados. Así como productos que incorporen soja en su composición	Frutos secos: almendras, avellanas, anacardos, pecanas, castañas, pistachos, macadamias, los derivados de frutos secos o productos que los incorporen en su composición	Apio y productos derivados	Mostaza y productos derivados	Granos de Sésamo y productos a base de granos de sésamo	Altramuces y productos a base de altramuces	Dióxido de azufre y sulfitos cuando se encuentren en concentraciones superiores a los 10mg/kg ó 10mg/Litro
A CUCHILLO														
Jamón de bellota 100% ibérico														
Lomito Bellota 100% ibérico														
Tabla de quesos nacionales							X	X						
COMPARTIR														
Anchoa de Santoña en AOVE				X	X									
Caviar Ríofrio	X				X		X							
Gambas blancas			X											
Mini pan bao con Pato y Mahonesa de ajo negro	X	X				X			X	X		X	X	
Croquetas de choco y gambón con mahonesa	X	X	X	X	X	X	X	X	X	X		X	*	
Croquetas de cola de toro con mahonesa	X	X				X	X	X	X	X		X	*	
Croquetas variadas	X	X	X	X	X	X	X	X	X	X		X	*	
Ensaladilla de gambón	X		X	X		X			X			X	*	
Mini hamburguesa de atún	X		X	X	X	X			X			X	X	
Taco de adobo	X		X	X	X	X		X	X			X	X	
Foie casero														X
Tallo y hoja														
Tartar de tomate						X	X	X	X	X	X	X	X	
Tomate de los Palacios con tronco de bonito			X	X	X	X	X		X	X	X	X	X	
Verduras de temporada en cinco cocciones	X							X						
CUCHARA														
Salmorejo		X				X			X	X		X	X	X
Pappardelle casero con ragù de solomillo	X					X		X	X	X		X	X	X
Arroz atunero			X	X	X									X
Arroz meloso de perdiz										X				X
Arroz con carabinero			X	X	X		X			X				X



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Pescado														
Tartar de corvina con vinagreta		X	X	X	X				X	X				X
Corvina de Conil asada sobre alboronía andaluza	X		X	X	X	X			X	X				X
Merluza a baja temperatura	X		X	X	X					X				
Ventresca de corbina	X		X	X	X					X				X
Rodaballo			X	X	X		X			X				X
Trinches														
Canutillos de Steak Tartar	X	X				X	X		X	X	X	X	X	X
Chateaubriand														
T-bone Black Angus														
Pluma ibérica con yuka frita										X		X	X	X
Hamburguesa de ternera	X	X				X	X					X	X	
Atún														
Atún trinchado			X	X	X									
Sashimi de Ventresca de Toro	X		X	X	X	X			X			X	X	
Tosta de atún y trufa	X		X	X	X	X			X			X	X	
Tartar de atún			X	X	X					X				
Tataki de atún	X		X	X	X	X			X	X				X
Tempura de atún	X	X	X	X	X	X					X	X	X	X
Ventresca de atún	X		X	X	X	X			X		X	X	X	X
Atún con tomate	X	X	X	X	X	X			X	X				X
Albóndigas de atún	X	X	X	X	X		X		X	X				X



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Dulcería														
Torrija	X	X				X		X	X			X	X	X
Chocolate en texturas	X	X				X	X	X	X			X	X	X
Coulant de chocolate	X	X				X	X	X	X			X	X	
Tarta de la abuela	X	X				X	X	X	X			X	X	
Tarta de queso	X	X				X	X	X	X			X	X	
Tocino del cielo	X	X				X	X	X	X			X	X	
Tartaleta de frutas	X	X				X	X	X				X	X	
Helado	X	X				X	X	X	X					
Vegano														
Hamburguesa de legumbres	X					X	X		X			X	X	
Tartar de tomate vegano							X			X	X			
Tomate de Palacios con aguacate							X			X	X			X
Verduras de temporada en cinco coccciones vegano	X					X			X			X	X	
Salmorejo con dados de manzana y nueces	X					X			X	X	X	X	X	X