



LA DESPENSA

de Molviedro

Here, where Sevillians once came to fill their cupboards, today we fill your senses.

Inspired by the history of this square (a market for bread, life and encounters), we have recovered its essence to offer you more than just a meal: a journey to traditional flavours with a modern twist.

Our menu is based on Sevillian tradition, reinterpreted with respect and a contemporary twist. Aromas that evoke memories. Flavours that awaken the senses.

From market to table. From yesterday to today. From Seville, always.

TO SHARE

<p>Acorn-Fed Iberian Ham D.O., Hand-Carved (served with crispy “pan cristal” bread and crushed tomato)</p> <p>Finely sliced authentic acorn-fed Iberian ham with an intense aroma, served with crispy glass bread and fresh crushed tomato to enhance its full flavour.</p>	29€	<p>King Prawn Russian Salad with Garlic, Quail Egg and Crispy Glass Shrimp</p> <p>A refined take on the classic, creamy and flavourful, with aromatic garlic notes and delicate crispy shrimp.</p>	14€
<p>Iberian Loin & Grana Padano Croquettes</p> <p>Crispy on the outside and creamy inside, perfectly balancing the character of Iberian pork with the elegance of Italian cheese.</p>	18€	<p>Caramelised PX Foie Gras Terrine, Parmesan Sponge and Grape Chutney</p> <p>Smooth and buttery foie lightly caramelised with Pedro Ximénez wine, paired with sweet and savoury notes for a refined contrast.</p>	21€
<p>Crispy Artichoke Flower with Toasted Almond Cream and Goat’s Cheese</p> <p>Golden open artichoke cooked to perfection, served with a smooth cream that enhances its flavour with nutty and slightly tangy notes.</p>	15€	<p>Acorn-Fed Iberian Loin D.O.</p> <p>Cured Iberian pork loin with deep flavour and delicate texture — a true favourite for lovers of premium Iberian produce.</p>	27€
<p>Selection of Cheeses, Nuts and Breadsticks (cow, goat and sheep cheeses)</p> <p>A balanced selection of cheeses with different maturations and flavour nuances, accompanied by nuts and crispy breadsticks.</p>	16€	<p>Caramelised Onion Hummus with Crispy Chickpeas, Mint and Bocconcini</p> <p>Silky texture and comforting flavour, balanced by sweet onion and fresh mint with pearls of mozzarella.</p>	14€

Price per person, valid except for typographical errors. Please check our special menus. All raw seafood products served in this establishment comply with the regulations for the prevention of anisakis. **Table service** charge: €3 per person.

Check out our special menus (gluten-free, children, etc.)

CHEF'S SUGGESTIONS

<p>Mixed Lettuce with Quinoa, Roasted Sweet Potato, Feta and Garlic Chip Vinaigrette</p> <p>Fresh and well-balanced salad combining roasted and crunchy textures in every bite.</p>	14€	<p>“La Despensa” Broken Eggs</p> <p>Crispy potatoes topped with soft eggs and garlic king prawns with Iberian ham — a comforting Spanish classic.</p>	18€
<p>Salmorejo Cream with Burrata, Basil Croutons and Iberian Ham</p> <p>Smooth and refreshing Andalusian tomato cream enhanced by creamy burrata and the intense touch of Iberian ham.</p>	16€	<p>Creamy “Llauna” Rice with Iberian Pork “Pluma” Cut and Gaucha Spices</p> <p>Traditional baked rice cooked in a llauna pan, served with juicy Iberian pork “pluma” (premium shoulder cut) and a subtle spiced finish.</p>	20€
<p>Crispy Chicken Taco with Avocado Emulsion and Fried Egg Cream (2uds)</p> <p>Crispy and juicy, perfectly balanced between freshness, creaminess and indulgence.</p>	16€	<p>Almadraba Red Tuna & Coconut Ceviche</p> <p>Fresh, firm red tuna delicately marinated and balanced with subtle coconut notes for freshness and an exotic twist.</p>	19€
<p>Mini Brioche with Red Tuna Tartare, Japanese Mayonnaise and Plantain Chips (2uds)</p> <p>Light and fluffy brioche filled with fresh, flavourful tuna tartare and finished with a crunchy touch — perfect to start.</p>	19€	<p>Cantabrian “00” Anchovy on Crispy Tramezzino Bread with Condensed Milk Butter</p> <p>An intense yet delicate bite where the saltiness of the anchovy meets a smooth, slightly sweet finish.</p>	18€
<p>Pappardelle with Kimchi-Style Salmon, Snow Peas and Shiitake Mushrooms</p> <p>Wide pasta with gently spicy and vegetal notes — a dish full of contrast and personality.</p>	19€		

MEAT SELECTION

Slow-Braised Pork Cheek with Carrot, Turmeric and Rosemary Purée Meltingly tender meat, slowly cooked for a comforting and aromatic dish.	20€
Crispy Iberian Pork Escalope on Pancetta Cannelloni with Peanut Sauce A contrast of crispy texture and juicy filling, finished with a smooth sauce that adds depth and character.	25€
Confit Duck Cannelloni with Truffle Béchamel and Hoisin Glaze Rich and delicate filling wrapped in silky truffle béchamel with a subtle oriental touch.	27€
Grilled Beef Tenderloin with Sautéed Wheat and Mushroom Stroganoff Tender and juicy beef grilled to perfection, accompanied by a creamy sauce that enhances its natural richness.	28€
Grilled T-Bone Steak with Roasted Potatoes and Padrón Peppers A generous cut full of character — ideal for sharing and enjoying the true flavour of the grill.	48€

FISH SELECTION

Grilled Hake with Black Garlic Mousseline and Young Garlic Pil-Pil Juicy and delicate fish served with a smooth and aromatic sauce that enhances its freshness.	24€
Salmon en Papillote with Fresh Vegetables Gently cooked to preserve its flavour and juiciness, complemented by fresh seasonal vegetables.	23€
Grilled Sea Bass with Bouillabaisse Cream and Crispy Baby Squid Firm texture and clean flavour complemented by an intense seafood cream and a crunchy finish.	25€
Crispy Monkfish Medallions with Romesco and Mozarabic Mayonnaise Golden outside and tender inside, served with bold traditional sauces full of character.	26€
Almadraba Red Tuna Tataki with Nori and Dashi Emulsion Lightly seared tuna with subtle Asian notes that bring balance and depth.	28€

DESSERTS

Browniemisú (Tiramisu-style dessert with coffee brownie)	7€
The richness of coffee brownie combined with creamy tiramisu in an indulgent and surprising dessert.	
La Despensa Anise Cake	8€
Layers of chocolate and white chocolate cream over a traditional anise base — an intense finale for chocolate lovers.	
Citrus Symphony (lemon sponge cake, lime custard and lemon cream)	6.5€
Light sponge and vibrant citrus creams combining acidity and sweetness in a refreshing finish.	
Creamy Rice Pudding with White Chocolate and Passion Fruit	5.5€
An elegant twist on the classic, balancing the sweetness of white chocolate with the freshness of passion fruit.	

COCKTAILS

Aperol Spritz	9€
Aperol, cava, soda	
Mojito	9€
Lime, rum, soda, and fresh mint	
Negroni	9€
Red vermouth, Campari, gin	
Gin-Lovers	8€
Selection: Exotic 1890, Bombay Sapphire, Tanqueray, Seagram's...	
Rum-Lovers	8€
Cacique, Pampero, Brugal...	
Whisky-Lovers	8€
Ballantine's, White Label, J&B...	
Liqueurs	6€
Limoncello, Herbal liqueur, Orujo	