

Abacería Antípodas



Abacería Antipodas is an update of the traditional concept of “abacería” (grocery shop with table service). Without losing the essence, this establishment adds a modern touch with a fresh and relaxed style which can be seen in its varied menu complete with a wine pairing and also craft beer.

The well-dressed staff, while young, already has considerable experience and their passion is evident. Diners are offered a distinctive menu of traditional stews as well as dishes with more creative and personal touches. They have a wide range of specialties to choose from: an array of cheeses, Iberian hams and other cured cold cuts, in addition to *montaditos* and *tostas*.

“Antípodas owner Jesus Villota worked as chef in New Zealand”

01. *The dishes are designed to be shared informally.*
02. *On Fridays lunch time they hold gastronomic events like ArrozArte and GuisArte. From May to September, Paella is served while from October to April, regional stews are available. .*
03. *Abacería Antipodas is open all day, seven days a week. There is dining “alfresco” for customers to enjoy the atmosphere of Seville.*

🚩	Nervión
📍	Calle Fuenteovejuna esq. Chaves Nogales
💰	€€€€€€
🕒	Monday to Friday 7.30 a.m. to 1 a.m. Saturday and Sunday noon to 1 a.m.
☎	+34 638 44 62 17
🌐	www.antipodasabaceria.es



Yakitori chicken skewers

Skewers of chicken marinated in soy sauce, sake and mirin, served with a reduced teriyaki sauce with fig jam and *shichimi togarashi*.

1.80€ each



Prawn and cuttlefish ‘albóndigas’

This traditional dish of minced seafood balls is enriched by the chef’s touch of originality: squid ink sauce.

3.40€

María Luisa’s potato salad

It takes its name from the owner’s mother, following her recipe of this typical Spanish tapa, making this one of the best potato salads in the city.

2.80€

