



On the right bank of the Guadalquivir River, in one of the most privileged enclaves of Seville, lies Calle Betis, a true balcony overlooking the river and the historic skyline of the city.

From here, Triana engages in a timeless dialogue with the unmistakable silhouette of the Giralda, a relationship that has shaped the identity of Seville for centuries.

Traditionally linked to river trade and maritime life, this riverside area was, for generations, a meeting place for sailors, craftsmen, and locals, preserving its authentic character to this day. Opposite, the historic centre rises with elegance, connected to Triana since the 19th century by the Puente de Triana.

It is within this setting, rich in history and character, that La Casa de María is located, embracing the spirit of traditional Triana homes. Its name evokes heritage, hospitality, and culinary tradition, inviting guests to experience Triana with all the senses.



EL ALTOZANO

100% acorn-fed "Lazo" Iberian ham, knife-cut, 48 months old	129 100g
Sliced at the moment so that the fat melts slowly, accompanied by a warm sordorough bread with olive oil	
4	
100% acorn-fed "Lazo" Iberian pork loin, slow-cured in the cellar	25 100g
Cured with patience in the air of the Sierra de Huelva. Round flavour and a final reminiscence of nuts and wet fields	
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Cheese board, a journey through the geography of Andalusia through its cheeses	26 160g
Creamy Olavidia / Payoyo / Gran Resv. sheep / Bosqueño goat in oloroso sauce / Truffled sheep's cheese Accompanied by toasted loaf bread, nuts and angel hair pumpkin jam.	
* All cheeses are pasteurised	
4-6-8	
Artisan Salted Anchovy (2 pcs)	8
On toasted brioche with grated tomato	
4-11	
Aged Picanha Carpaccio	19
With grated foie and crispy glass bread	
4	
Shrimp Tartar	20
With Iberian ham fat and aioli, served with toast	
4-5-7	
Foie & Quince Millefeuille	18
With goat cheese cream for spreading	
4-8-13	
Creamy Spanish Omelette ("slightly runny")	14
With pancetta and seasonal truffle shavings	
7	
Iberian Ham Croquettes "Lazo"	10
Sheep's milk béchamel with unmistakable Iberian aroma	
4-7-8	

Domi Vélez Rustic Bread 4

Stone-baked traditional bread with picual extra virgin olive oil
2,5 p.p



TRIANA MARKET

Potatoes salad with iberian ham	12
With palo cortado mayonnaise and sun-dried tomato	
7-13	
Marinated Potatoes with Octopus	15
And smoked paprika	
9-13	
Fresh tomato	14
With tuna belly and spring onion	
With burrata and olive oil	
11	
8-13	
Confit & Fried Artichokes	14
On smoked potato cream	
8	
Seasonal Vegetables, sautéed	18
With parmesan sauce and 65° egg	
7-8	
Broken Eggs with Red Tuna Cracklings	21
Served with fried potatoes	
7-11	



PAELLA RICE DISHES

Dry Iberian Rice	
With padrón peppers and acorn-fed ham	
20 p.p	
13	
Free-range Chicken Rice	
With mushrooms and grated foie	
24 p.p	
13	
Beef Rice (sirloin)	
With charcoal-roasted piquillo peppers	
28 p.p	
13	
“Señorito” Rice / Fideuá	
With king prawns, cuttlefish, and rock fish	
20 p.p	
5-9-11-12-13	
Black Rice	
With cuttlefish, snow peas, and aioli	
22 p.p	
5-9-11-12-13	
Rice with Red Prawns	
With king prawns and cuttlefish	
32 p.p	
5-11-9-13	

*Price per person · Minimum 2 people · Only one type of rice per table



BETIS RIVER

Bouchot Mussels	18
With slightly spicy marinara sauce	
5-9-13	
Battered Hake	17
With fortified wine mayonnaise	
4-7-11	
Grilled Sea Bass	29
With Sanlúcar-style “bilbaína” dressing	
11-13	
Glazed Bluefin Tuna Belly	26
With caramelized onion	
8-11-12-13	

PUREZA

Tomato Stew with Prawns and Fried Egg	18
5-7	
Fabada with Oxtail	18
13	
“The Meatball” (aged beef)	12
4-7-13	

TRIANA

Iberian Pork “Pluma” with Pepper Sauce	25
8-13	
Galician Beef Steak Tartare	22
4-7-10-11-12-13	
Breaded Beef Sirloin	36
4-7	
Angus Ribeye 500g	35
Well-marbled cut, tender and juicy	
Galician Dairy Cow Chop 900g	75
Bone-in, long-aged with intense flavor	

SIDES

French fries with padrón peppers 4	Oven-roasted potatoes with olive oil	Romaine lettuce with spring onion 13
4,5	4,5	4



DESSERTS

Caramelized Brioche Torrija	10
With milk-meringue ice cream .Crispy outside, creamy inside	
4-7-8	
Baked Payoyo goat´s milk cheesecake	9
Melting texture with a slightly savory touch	
7-8	
Brownie	8
With white chocolate & pistachio cream and vanilla ice cream	
4-6-7-8	
Egg Flan	9
With dulce de leche and chantilly	
7-8	
Tiramisu	8
With Jerez brandy and traditional biscuits	
4-7-9-13	
Petit Fours	6
Chocolates and sweets	
6-8	



Next to each dish, we indicate the foods that may cause allergies or intolerances:

1 Lupin; 2 Celery; 3 Peanuts; 4 Gluten; 5 Crustaceans; 6 Tree nuts; 7 Eggs; 8 Dairy; 9 Molluscs;
10 Mustard; 11 Fish; 12 Soy; 13 Sulphites; 14 Sesame.

If you require further information regarding allergens, please contact our staff, who will be happy to assist you.

All fish served raw has been previously frozen at -20°C for a minimum of 24 hours, in compliance with regulations for the prevention of anisakis.