



TO BEGIN THE JOURNEY

Local flavours that travel
and meet the world.

100% acorn-fed Ibérico ham Add cristal bread, grated tomato and Córdoba extra virgin olive oil 6.50€	15€ / 27€
Butterflied Santoña anchovy on crisp cristal bread with tomato powder	4.80€/each
Selection of local cheeses	19.50€
Seasonal salmorejo Our fresh, creative take on salmorejo, made with seasonal fruit.	10.50€
Almond mazamorra with marinated figs and vinegar-marinated anchovies	13.50€
Peruvian-style potato salad Ají chilli and lime: flavours that surprise.	12.50€
Yam Khai Dao · Thai fried egg salad Avocado, fresh herbs and a zesty, spicy Thai dressing.	15.50€
Peruvian-style marinated bonito with tender shoots and radishes	16€



CÓRDOBA ROOTS · A JOURNEY AROUND THE WORLD
Our cuisine is born in Córdoba and travels without borders.
Tradition, world flavours and a fresh approach to cooking.

SOJO FUSIÓN

*Córdoba is our origin.
The world, our inspiration.*

FROM THE SEA TO THE WORLD

Ocean flavours with a worldly twist.

Calamari mini sandwich with aioli in a pretzel bun	5.80€
Tuna tataki with crunchy corn, soy mayonnaise and wakame	17.50€
Fish-of-the-day poke with avocado, rice, fresh vegetables and Asian dressing	15.50€
Squid risotto with grilled octopus and ají amarillo aioli	19.50€
Black garlic cod gratin with paprika mashed potatoes and crispy Soria pork belly	18.50€

OUR PASSION FOR MEAT

Dishes with character, without borders.

Grilled aged beef loin with creamy truffled potato	26€
Los Pedroches Ibérico pork shoulder tataki with vegetable chop suey	22€
Braised oxtail with chips · Flavours of Córdoba	21.50€
Japo-Burger · Japanese-style beef with shichimi, guacamole, wakame, pico de gallo and soy mayonnaise	15.50€
Tender Ibérico pork cheeks in Thai green curry with basmati rice and pak choi	18.50€
Chicken tagine with spiced couscous and caramelised onion · Essence of Morocco	16.50€



A JOURNEY THROUGH FUSIÓN

Mussels with Ibérico chorizo and kimchi sauce	15.50€
Bull-Taco · Oxtail, guacamole, chimichurri and sriracha	8€
Crispy bao with tripe, pork snout and trotters, fresh herbs and pickled onion	8.50€
Stew croquettes with acorn-fed Ibérico ham	13.50€
Ibérico pork flamenquín with green pepper, caramelised onion and melted cheese	21€
Creamy liver rice with Ibérico ham and a hint of fresh mint	17.50€
Stir-fried Chinese noodles with Ibérico pork belly and spring onion	12.50€

OUR HOMEMADE DESSERTS

Homemade walnut brownie with special banana ice cream	7€
Homemade cheesecake with dulce de leche toffee	7€
Homemade carrot cake with vanilla ice cream	7€
An Unexpected Ending Discover our seasonal sweet creation. Changing flavours, ingredients that arrive with each season, and a different dessert waiting to be discovered.	7€





SOJO

FUSIÓN

THERE'S ALWAYS A GOOD REASON TO RAISE A GLASS



FORTIFIED WINES

Fino Olivares
Glass 3,20€
D.O. MONTILLA-MORILES
Amontillado
Glass 6,50€
D.O. MONTILLA-MORILES
Oloroso
Glass 6,50€
D.O. MONTILLA-MORILES
Palo Cortado
Glass 8,50€
D.O. MONTILLA-MORILES
Pedro Ximénez
Glass 6€
D.O. MONTILLA-MORILES

WHITE WINES

K-Naia
Glass 4,40€ · Bottle 22€
D.O. RUEDA
José Pariente
Bottle 28,50€
D.O. RUEDA
Cuatro Rayas
Glass 4,40€ · Bottle 22€
LIGHTLY SPARKLING
Palomo Cojo
Glass 4,40€ · Bottle 22€
SEMI-SWEET
Quinta Apolonia
Bottle 39€
VERDEJO · D.O. RUEDA
Costa Das Dornas
Glass 4,40€ · Bottle 22€
ALBARIÑO
Pazo de San Mauro
Bottle 38€
ALBARIÑO · D.O. RÍAS BAIXAS
Laus
Glass 4,40€ · Bottle 22€
CHARDONNAY · D.O. SOMONTANO
Tamborá
Glass 4,90€ · Bottle 25€
D.O. GODELLO

RED WINES · RIOJA

Viña Bujanda
Glass 4,40€ · Bottle 22€
TEMPRANILLO AND GARNACHA · D.O. RIOJA
Izadi Crianza
Glass 5,20€ · Bottle 26€
TEMPRANILLO · D.O. RIOJA
Luis Cañas Crianza
Bottle 30€
TEMPRANILLO, GARNACHA, GRACIANO, MAZUELO, VIURA AND ROJAL · D.O. RIOJA
Roda Reserva
Bottle 48€
TEMPRANILLO, GARNACHA AND GRACIANO · D.O. RIOJA

RED WINES · RIBERA DEL DUERO

Fuente Espina Crianza
Glass 4,50€ · Bottle 23€
TEMPRANILLO · D.O. RIBERA DEL DUERO
Melior 9 months (Matarromera)
Glass 5€ · Bottle 25€
TEMPRANILLO · D.O. RIBERA DEL DUERO
Conde San Cristóbal
Bottle 38€
TINTO FINO AND MERLOT · D.O. RIBERA DEL DUERO
Pago de Carraovejas
Bottle 54€
TEMPRANILLO, CABERNET SAUVIGNON AND MERLOT · D.O. RIBERA DEL DUERO
Bosque de Matasnos
Bottle 48€
TEMPRANILLO, MERLOT, MALBEC AND GARNACHA · D.O. RIBERA DEL DUERO
Malabrigo
Bottle 49€
TEMPRANILLO · D.O. RIBERA DEL DUERO
Malleolus
Bottle 58€
TEMPRANILLO · D.O. RIBERA DEL DUERO

LOCAL RED WINES

Casa Villa Zevallos Roble
Glass 4,40€ · Bottle 22€
CABERNET SAUVIGNON AND MERLOT · D.O. MONTILLA-MORILES

OTHER WINE REGIONS

Prima
Bottle 30€
TINTA DE TORO AND GARNACHA · D.O. TORO
Claus
Glass 4,40€ · Bottle 22€
TEMPRANILLO AND SIRAH · D.O. CASTILLA AND LEÓN
Petit Pitacum
Glass 4,50€ · Bottle 25€
D.O. MENCÍA
Mauro
Bottle 58€
TEMPRANILLO AND SIRAH · D.O. CASTILLA AND LEÓN

ROSÉ WINES

Laus
Glass 4,40€ · Bottle 22€
SIRAH AND GARNACHA · D.O. SOMONTANO

SPARKLING WINES

Chandon Garden Spritz
Bottle 50€
CHARDONNAY, PINOT NOIR AND SÉMILLON · MENDOZA (ARGENTINA)
Croft Twist (González Byass)
Glass 4,40€ · Bottle 22€
FINO SPRITZ · D.O. JEREZ

CAVA

Parxet Brut Reserva
Glass 6€ · Bottle 36€
CHARDONNAY, MACABEO, PARELLADA AND XAREL·LO · D.O. CAVA

CHAMPAGNES

Moët Chandon Brut Imperial
Bottle 75€
CHARDONNAY, PINOT NOIR AND PINOT MEUNIER · CHAMPAGNE AOC (FRANCE)
Moët Chandon Rosé Imperial
Bottle 85€
CHARDONNAY, PINOT NOIR AND PINOT MEUNIER · CHAMPAGNE AOC (FRANCE)
Moët Chandon Ice Imperial
Bottle 95€
CHARDONNAY, PINOT NOIR AND PINOT MEUNIER · CHAMPAGNE AOC (FRANCE)
Veuve Clicquot
Bottle 85€
CHARDONNAY, PINOT NOIR AND PINOT MEUNIER · CHAMPAGNE AOC (FRANCE)
Dom Pérignon
Bottle 300€
PINOT NOIR AND CHARDONNAY · AOC CHAMPAGNE, ÉPERNAY (FRANCE)

APERITIF COCKTAILS

Bloody Mary **9€**
Absolut vodka, lime, tomato juice, Worcestershire sauce, salt, pepper and Tabasco

Negroni **9€**
Roku gin, Petroni vermouth and Campari

Moscow Mule **9€**
Absolut vodka, lime, cucumber and ginger beer

Sexy Mule **10€**
400 Conejos mezcal, vanilla, lime, passion fruit and ginger beer

Margarita **9€**
1800 Silver tequila, lime and triple sec

Margarita Premium **12€**
1800 Cristalino tequila, Cointreau and lime

Sojo Paloma **9€**
Cuervo Especial tequila, lime and grapefruit soda

Sojo Paloma **10€**
1800 Silver tequila, lime and grapefruit soda

SANGRIA

Glass 8,50€ · Pitcher 30€

Spanish
Secret blend of liqueurs, seasonal fruit and red wine

Cava
Secret blend of liqueurs, mango and melon purée, seasonal fruit, cava and soda water

SPARKLING COCKTAILS

Aperol Spritz **8€**
Cava, Aperol and soda water

Hugo **9€**
Cava, elderflower, mint and soda water

Original Spritz **9€**
Cava, Campari and soda water

TROPICAL COCKTAILS

Mojito **9€**
Arehucas white rum, sugar, lime, mint and soda water

Daiquiri **9€**
Arehucas white rum, sugar, lime and flavourings

Piña Colada **9,50€**
Brugal Doble Reserva rum, fresh pineapple and coconut

Passion Fruit Batida **9€**
Arehucas Reserva de la Familia rum, lime, coconut and passion fruit

Sex on the Beach **9€**
Absolut vodka, peach liqueur, cranberry and orange juice

Caipirinha **9€**
Cachaça, lime and soda water

ALCOHOL-FREE

Virgin Mojito **9€**
Lime, mint, sugar and soda water

Virgin Colada **9€**
Fresh pineapple, pineapple juice and coconut

Virgin Daiquiri **9€**
Lime, sugar and flavourings

San Francisco **9€**
Pineapple juice, peach juice, lime and grenadine

COFFEE COCKTAILS

Espresso Martini **9€**
Absolut vodka, Kahlúa and Lavazza coffee

Espresso Fusion **9€**
Ruavieja cream liqueur, brandy and Lavazza coffee