



TO BEGIN THE JOURNEY

Local flavours that travel
and meet the world.

100% acorn-fed Ibérico ham **15€ / 27€**

Add cristal bread, grated tomato and
Córdoba extra virgin olive oil 6.50€

Butterflied Santoña anchovy on crisp cristal
bread with tomato powder **4.80€/each**

Selection of local cheeses **19.50€**

Seasonal salmorejo **10.50€**

Our fresh, creative take on salmorejo,
made with seasonal fruit.

Almond mazamorra with marinated figs and
vinegar-marinated anchovies **13.50€**

Peruvian-style potato salad **12.50€**

Ají chilli and lime: flavours that surprise.

Yam Khai Dao · Thai fried egg salad **15.50€**

Avocado, fresh herbs and a zesty, spicy Thai dressing.

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 **7€**

Discover our seasonal sweet creation. Changing flavours,
ingredients that arrive with each season, and a different dessert
waiting to be discovered.

