

STARTERS

Iberian ham (toasted local homemade bread, drizzled with olive oil, layered with tomatoes and topped with thinly sliced iberian ham)	12.50€
Cured manchego cheese (cubes of cheese, garnished with quince preserve and grapes)	10.40€
Galician style octopus with potatoes (lightly spiced octopus on a bed of potatoes, dressed with paprika and olive oil)	12.90€
Scarlet shrimps with valecian style shallots (shrimps on a bed of glazed shallots and chives)	10.90/unidad€
Seasonal sautéed vegetables (Selection of local and organic vegetables. Option: shrimps, serrano ham, or elvers substitute)	9.80€
Homemade croquettes (Meat, fish...) crispy on the outside and creamy inside.	8.70 (8 unidades)€
Fried battered eggplant with sugar cane honey	8.60€

SALADS

Tropical fruit salad (Selection of tender salad leaves, tropical fruits, alpujarra honey and chantilly cream)	6.50€
Tomato salad with avocado (Selection of tomatoes, avocado and rocket leaves)	5.60€
Classic salad scented with garlic an mint (Local grown lettuce, tomato, spring onion, garlic, mint, olive oil, wine vinegar and black olives)	4.80€
Salmón tartare with green apple (Timbale of salmón with capers, gherkins, shallots, soy sauce and diced apple)	10.40€

SOUPS AND STEWS

Salmorejo chilled creamy tomato soup with shavings of serrano ham and egg (Tomato mousseline, red pepper, garlic, bread and olive oil, garnished with ham and egg)	6.30€
Cream of vegetables soup (selection of vegetables with crispy croutons)	4.80€
Seafood soup (Seafood casserole with a hint of fennel and saffron)	5.90€
Roasted garlic soup (With ham and braised egg)	5.50€

FISH AND SEAFOOD

Loin of cod with "pil-pil" prawns (Confit of cod with an emulsion of olive oil, garlic and cayenne)	15.80€
Sautéed monkfish garnnished with mashed potatoes (Medallions of monkfish with marinière sauce and poached vegetables on a bed of seafood)	15.90€
Grilled squid with garlic and parsley (Whole squid with "ajimoji")	15.80€
Prawns in a piquant sauce of olive oil and garlic	12.60€

ALL MEATS GRILLED ON OAK CHARCOAL

Loin of veil (veal "entrecôte")	15.80€
Veil chop (tender, boneless veal chops)	21.90€

Veil sirloin (sirloin cut of veal with a smooth texture hut intense flavour)	19.80€
barbacued steak of iberian pork (medallions of iberian pork with a spicy sauce)	15.80€
Iberian boston butt (atreaky iberian pork meat with an intense flavour)	15.90€
Lamb chops (Local baby lamb chops)	13.90 (6 unidades)€
Oxtail stew	16.60€

RICE AND PAELLA (precio por persona, mínimo 2 personas)

Rice in marinière consommé (authentic flavours of the sea, based on a stew of yhe sailors squid, clams and mussels)	10.80€
Black rice with cuttlefish and garlic mayonnaise (Mellow fusion with rice and cuttlefissh ink)	10.80€
Paella mixed (Meat and seafood, without shells)	10.90€
Paella with vegetables	10.00€

DESSERTS

Crips puff pastry case filled with crem patissiere or chocolate (minimum three units)	1.20/unidad€
Puff pastry with fruit and ice cream (Tropical fruits dices with sweet cream over puff pastry)	4.90€
Rice pudding (Milky rice "brûlé" accompanied with meringue milk ice cream)	3.90€
Chocolate mousse with almond tuile (Quenelle of chocolate mousse with vanilla sauce, fresh mint and almond crip)	4.80€
Chocolate coulant with red berry couli (Light chocolate pudding with a delicious runny cetre, served with red berry syrup)	4.90€

FOR THE CHILDREN

Breaded steak (Breaded steak of pork with a creamy cheese and ham centre with chips)	6.50€
Chiken escalope (Chiken fillet in crispy crumb coating and fries)	5.80€
Pasta (ask your waitres for the choice of pasta, topped with bolognese, carbonara or tomato sauce)	5.60€