

Entrantes Fríos y Calientes.

Cold and Hot Starters.

- **Foie de pato empanado en frutos secos.** (Para untar)
14.95€

Duck foie coated in dried fruits, served with crackers and warm bread.

- **Jamón ibérico de bellota D.O.Guijuelo.** **18.50€**

Acorn fed Iberian cured ham (from Guijuelo).

- **Surtido de quesos.** **15.40€**

A mix of cheeses.

- **Gazpacho andaluz.** **8.00€**

Andalucian "Gazpacho". (A traditional Andalucian dish, served cool, with tomatoes, peppers, cucumber, garlic, often served with garnish)

- **Ajo blanco Malagueño.** **9.50€**

Ajo blanco from Málaga. (similar to the gazpacho but made with almonds in place of tomatoes)

- **Ensalada de vegetales.** **9.80€**

Fresh vegetables served with a finest olive oil and balsamic dressing.

- **Tomate asado, sopa de regaliz, espárragos, hinojo y manzanilla.** **10.00€**

Slow baked tomato soup, with asparagus, fennel, chamomile and a hint of natural licorice.

- **Gratén de vieiras** **14.80€**

Gratiné of Scallops surrounded with a fish jus.

Pescados.

Fishes.

- **Langostinos con gazpachuelo de soja y jengibre.**

.... € S.M

*Large prawns served in a creamy "mayonnaise style"
fish stock with soy and ginger.*

- **Lomos de salmonete confitados en aceite de
oliva y carbón vegetal.**

.... € S.M

*Fillet of mullet, slow cooked in olive oil, and
finished over a charcoal grill.*

- **....con fideos largos al azafrán y hierba luisa.**

....€ S.M

*.....cooked in saffron and lemon balm and served on a bed of
noodles.*

- **.... migas, verduras y jugo del mismo.**

.... € S.M

*.....tossed breadccrums,whit garlic toasted bread served
with fresh aldente baby new shoots and a jus reduction.*

Carnes.

Meats.

- ***Presa ibérica, rostif de patatas con raviolis de cebolla y huevos.*** **16.95€**

Fillet of Iberian pork neck, rostif potatoes with onion and egg ravioli.

- ***Cordero lechal asado, patata cremosa con queso de cabra Y hierbas silvestres.*** **20.00€**

Roast Sucking lamb, served with creamy new potatoes, goat cheese and wild herbs dressed with jus reduction.

- ***Carrillada de ternera con escabeche de verduras.*** **18.90€**

Tenderest cheeks of veal served with a selection of Vegetables in a reduction of white wine vinegar.

- ***Magret de pato, trigo cremoso con foie.*** **19.80€**

Duck magret, served with creamy wheat with foie.

Carnes a la parrilla.

- ***Chuletón de ternera natural para (dos personas).*** **100g x 4.00€**

Rib of beef for two, served with fresh baby shoots and potatoes.

- ***Solomillo de ternera natural.*** **22.00€**

Beef sirloin served with a garnish and baby vegetables. Accompanying sauce available on request.

- ***Solomillo de cerdo ibérico.*** **17.00€**

Iberian pork tenderloin served with a garnish an baby vegetables. Accompanying sauces available on request

Menú degustación.

Sampling menu.

(Use this as a way to taste a selection from this exquisite menu)

- *Déjense encandilar por nuestro menú, compuesto por:*
2 entradas, 1 marisco, 1 pescado, 1 carne, 2 postres

Be fascinated by our tasting menú, consisting of
2 starters, 1 seafood, 1 fish, 1 meat, 2 desserts

48.00€