

All prices are VAT included

TO SHARE

Knife-sliced Iberian ham
D.O. Guijuelo
€ 33

Selection of artisan Granada
cheeses with quince
€ 17

Almadraba tuna tartare
with grilled avocado from
the Costa Tropical
€ 23

Burrata with chopped sun-dried
tomatoes and tortilla chips
€ 16

Homemade Iberian ham
croquettes
€ 13

STARTERS

Mixed greens salad with stems
and vegetables from our garden
€ 12

Traditional cod and orange
"remoión" salad
€ 16

Tuna cubes with Andalusian
mazamorra and roasted grapes
€ 22

Caesar salad with
free-range chicken
€ 16

Tuna meatballs in their jus
with shallots and potatoes
€ 25

Steak tartare with bone marrow
and chamomile aroma
€ 19

FROM THE STOVES

Lamb in its jus with ajoatao garlic sauce € 24

San Pascual pork cheek with prunes
and purple potatoes € 22



GRILLED MEAT

Iberian pork sirloin with roasted
textured pumpkin € 22

Duck magret with roasted apple
and orange € 23

Old cow beef chop with potatoes
and Padrón peppers € 10 /100 g

GRILLED FISH

Roasted trout with green asparagus
and Iberian ham crisp € 24

Roasted sea bass with aubergine
babaganoush and garlic chips € 22

Roasted cod with pil pil sauce and
traditional thyme pisto € 23

Market fish roasted with chilli oil € 8 /100 g



Our homemade bread stone ground ECO wheat
sourdough and ECO craft beer € 3.50

Desserts

Creamy chocolate dessert
and bread with EVOO € 8

Piononos with cinnamon ice cream € 9

Plum soup with basil and whipped
cream ice cream € 7

Strawberry mille-feuille with Maravillas
yoghurt and Bulgarian ice cream € 7.50

Pistachio and Montefriño cheese flan
with vanilla ice cream € 8.50

This establishment has information related to food allergies and intolerances. Ask our staff for more information.