

Our Andalusian Cuisine

Starters

Iberian Ham 5 Jotas

House salad

Remojón -typical Granadine salad- (grilled codfish, and orange and onion)

Red peppers salad with avocados and Montefrío cheese

Avocado and prawns timbale on salmorejo

Salmorejo with duck ham and olive oil

Alpujarra-style almond soup

Sevilla soup (Shellfish soup with mayonnaise)

Croquettes of oxtail with chocolate

Croquettes of Payoyo cheese

Artichoke hearts stuffed with broad beans and crispy ham

Broad beans fried with ham from Trevélez

Aubergine rolls stuffed with mushrooms and Jabugo ham au gratin

Authentic Sacromonte omelette

Lamb cake with mango ice creme. First Prize in contest II Granada tapas restaurant

Shell-fish and Fish

White prawns from Huelva

Pink prawns from Motril (100 g.)

Mixed platter of fried fish from Motril

Monkfish supremes with raisins, pine nuts and pickled onions

Hake steaks baked with baby garlic in virgin olive oil

Meat

Pork jaws with apple and caramelized onion

Andalusian-style Oxtail

Sirloin steak in sherry sauce

National and International Cuisine

Starters

Goat cheese salad with mango vinaigrette and nuts

Onion soup au gratin

Swiss chard stems stuffed with ham and cheese

Leek pastry case with vegetable cream

Cantabrian anchovies with avocado in garlic oil

Polbo à feira

Rice and Fish

Black rice with seafood (minimum 2 persons)

Lobster rice stew (minimum 2 persons)

Fillet of cod baked with aioli

Meat

Suckling lamb chops seasoned with vine shoots

Shoulder of suckling lamb stuffed with iberian ham

Pig's trotters stuffed with mushrooms

Iberian pork sirloin in provencal herbs sauce

Beef burger on caramelized onion with mustard vinaigrette

Avila white veal entrecôte

Sirloin steak with foie in Oporto wine

Ox entrecôte

Sirloin steak tartare

Stewed partridge

Foie with figs and strips of apple in raspberry vinegar