

LAS TINAJAS MENU

Salmorejo (Cold cream of tomato, cucumber and bread)

* with duck ham and olive oil

* Croquette of oxtail with chocolate

* Lamb cake with mango ice creme

* Egg poached with goat cheese
over artichoke and truffle juice

* Pork jaws with apple
and caramelized onion

* Strip of creamed rice ice

* Caramel custard in a coffe cream

35,00 €

GRANADINE MENU

* Remojón -typical granadine salat-

* Artichoke heart stuffed with broad beans
and crispy ham

* Aubergine roll stuffed with mushrooms
and Jabugo ham au gratin

* Monkfish supremes with raisins,
pine nuts and pickled onions

* Sirloin steak with mushrooms
and Jabugo in sherry sauce

* Strip of creamed rice ice
on a bed of chocolate

* Moorish almond and raspberry pastry

42,00 €

+ 10% VAT not included

GLUTEN-FREE MENU

DESSERT

Goat cheese salad with mango vinaigrette and

nuts

*

Artichoke stuffed with broad beans
and crispy ham

*

Leek pastry case with vegetable cream

*

Hake steak baked with baby garlic
in virgin olive oil

*

Iberian pork sirloin
in sherry sauce

*

Creamed rice ice

Natural fresh orange juice

4, 00 €

Seasonal fruit

5, 00 €

Piononos from Santa Fe in pale
Motril rum

6, 50 €

Tocinillo de cielo in a coffee
cream

6, 50 €

Fruis pudding

6, 50 €

Fruis sorbets

6, 50 €

Creamed rice ice cream

6, 50 €

Home-made cakes

6, 50 €

Irish coffee

7, 00 €

38, 00 €

+ 10% VAT not included