

M E N U A

Welcome drink and appetizers (*in dining-room*) *

Salmorejo with duck ham and olive oil *

Aubergine rolls stuffed
with mushrooms and Jabugo ham au gratin *

Fillet of cod baked with aioli and spinach *

Andalusian-style Oxtail *

Strawberry tiramisu *

Coffec

Beer

Mineral water

Andalusian white wine

Rioja red wine

Price 38,00 €

M E N U B

Welcome drink and appetizers (*in dining-room*) *

Trevélez ham and cellar cheese *

Leek pastry case with vegetable cream *

Fillet of cod baked with aioli and spinach *

Iberian fillet steak in sherry sauce *

Crème brûlée *

Coffee

Beer

Mineral water

Andalusian white wine

Rioja red wine

Price 41,00 €

M E N U C

Welcome drink and appetizers (*in dining-room*)

* Goat cheese salad with mango vinaigrette and nuts

* Swiss chard stems stuffed with ham and cheese

* Fillet of cod baked with alioli and spinach

* Pork jaws with apple and caramelized onion

* Citrus soup with mango ice cream

Coffee

Beer

Mineral water

Andalusian white wine

Rioja red wine

Price 44,00 €

M E N U D

Welcome drink and appetizers (*in dining-room*)

* Red peppers salad
with anchovies and Montefrío cheese

* Mixed platter of fried fish from Motril

* Alpujarra-style almond soup

* Polbo à feira

* Sirloin steak in sherry sauce

* Chocolate cake with passion fruit

Coffee

Beer

Mineral water

Andalusian white wine

Rioja red wine

Price 49,00 €

M E N U F

Welcome drink and appetizers (*in dining-room*)

- * Remojón -typical granadine salat-
- * Artichoke heart stuffed with broad beans and crispy ham

Aubergine rolls 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

Coffee

Beer

Mineral water

Andalusian white wine

Rioja red wine**

Price 55,00 €

M E N U E

Welcome drink and appetizers (*in dining-room*)

* Goat cheese salad with mango vinaigrette and nuts

* Crawfish cream and crispy cheese

* Artichoke hearts stuffed with broad beans and crispy ham

* Hake steaks baked with baby garlic in virgin olive oil

* Sirloin steak with foie in Oporto wine

* Chocolate cake with passion fruit

Coffee

Beer

Mineral water

Andalusian white wine

Rioja red wine

Price 55,00 €