

# Our Andalusian Cuisine

## Starters

Iberian Ham 5 Jotas

Payoyo cheese

House salad

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

Avocado and prawns timbale on salmorejo

Salmorejo with duck ham and olive oil

Gazpacho Andaluz ( Cold cream of tomato and cucumber )

Croquettes of oxtail with chocolate

Croquettes of Payoyo cheese

Broad beans fried with ham from Trevélez

Aubergine rolls stuffed with mushrooms and Jabugo ham

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

## Meat

Pork jaws with apple and caramelized onion

Andalusian-style Oxtail

# National and International Cuisine

## Starters

Red peppers salad with avocados and fresh cheese

Goat cheese salad with mango vinaigrette and nuts

Swiss chard stems stuffed with ham and cheese

Cantabrian anchovies with avocado in garlic oil

## Rice and Fish

Black rice with seafood ( minimum 2 persons )

Lobster rice stew ( minimum 2 persons )

Fillet of cod to two cooking

Hake steaks baked with baby garlic in virgin olive oil

## Meat

Suckling lamb chops seasoned with vine shoots

Sirloin steak tartare

Sirloin steak

Sirloin steak with foie in Oporto wine

Avila white veal entrecôte

Ox entrecôte