

*The cuisine of Restaurante Las Tinajas is based on the culinary tradition of Granada and Andalusia, although with the personal and innovative winks that make it an elaborate and peculiar cuisine, in which the products of the land are the protagonists, bringing them closer to current times but without losing the essence of stove cooking.*



### Starters:

*Jabugo Ham*

*Payoyo cheese*

*Cantabrian anchovies and avocado*

*Roasted pepper salad, fresh Montefrío cheese and avocado*

*Goat cheese salad with mango vinegar and nuts*

*Oxtail and chocolate croquettes*

*Salmorejo with olive oil ice cream*

*Gazpacho*

*White garlic*

*Eggplant Rolls stuffed with mushrooms and Jabugo gratin with cheese*

*Fried broad beans with Trevélez Ham*

*Prawn and avocado timbale on salmorejo background*

*Lamb cake with mango ice cream*

### Fish:

*White prawn from Huelva*

*Cod fillet au gratin alioli*

*Baked hake loins with garlic and virgin olive oil dripping*

*Fish fritter from Motril*

*Braised octopus with De Vera pepper alioli*

*Croaker at roteña's style*

*Chickpea and red shrimp stew*

*Rice (Consult types according to market and prices)*

### Meats:

*Iberian cheek with apple and caramelized bait*

*Andalusian bull's tail*

*Beef sirloin with foie gras and Porto sauce*

*Lamb chops with vine shoots*

*Baked suckling Lamb shoulder*

*Iberian pork dam at low temperature and Dijon mustard*