

MENU 1

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

*

Coffee

Beer

Mineral water

Andalusian white wine

Rioja red wine

Price 39,00 €

MENU 2

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 aioli and spinach

*

Iberian fillet steak in sherry sauce

*

Crème brûlée

*

Coffee

Beer

Mineral water

Andalusian white wine

Rioja red wine

Price 44,00 €

MENU 3

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

*
Red peppers salad
with anchovies and Montefrío cheese

*
Mixed platter of fried fish from Motril

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 50,00 €

MENU 4

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

*
Remojón—typical granadine salad-

*
Aubergine roll stuffed with mushrooms
and Jabugo ham au gratin

*
Monkfish supremes with raisins,
pine nuts and pickled onions

*
Avila white veal entrecôte

*
Chocolate cake with passion fruit

Coffee

Beer

Mineral water

Andalusian white wine

Rioja red wine

Price 55,00 €