



GARNATA

RESTAURANTE

WELCOME

TASTING MENU

“Ajoblanco” with cured mackerel, seasonal sprouts and black cherry ice cream



Garnata style “remoión” salad with salted cod and orange



Red tuna from Almadraba with carrot aguachile, avocado cream and roasted oranges from the Lecrin Valley



Scallops and mashed beetroot with fresh celery and aniseed salad



San Pascual de Dúrcal pork on mashed seasonal root vegetables and sauce Grenoblesa



Palo Cotaos babá with pine nuts ice cream



€ 55 p.p.

Wine pairing included

€ 70 p.p.

Wine pairing not included

Bread and water included

Prices include VAT

TO SHARE

Iberian “Bellota” sliced by hand	€ 32
Selection of artisan cheeses from Granada with quince jam	€ 20
Cod fish salad “Remojón” at our own way	€ 15
Season salad lettuce from Genil’s crops with fresh pods and plums dressing	€ 14
“Ajoblanco” with cured mackerel, seasonal sprouts and black cherry ice cream	€ 15
Rigatoni with mushroom and Montefriño cheese bechamel	€ 19
Beef steak tartare scented with manzanilla wine	€ 17

FROM THE COAST

Red tuna from Almadraba with carrot aguachile, avocado cream and roasted oranges from the Lecrin Valley	€ 29
Seafood rice from the Motril fish market (Minimum for 2 people)	€ 29/p.p.
Scallops and mashed beetroot with fresh celery and aniseed salad	€ 31
Fresh fish from Motril’s lonja with creamy broccoli on mini glazed vegetables with poultry juice	€ 27

FROM THE FARMS

Pajuna beef tenderloin with demie-glace and “longaniza” meatloaf	€ 30
San Pascual de Dúrcal pork on mashed seasonal root vegetables and sauce Grenoblesa	€ 24
Poultry cannelloni and langoustines from La Herradura’s fishermans port	€ 24
Roasted “Segureño” lamb with cauliflower cous cous and veggy brunoise from Vega de Granada	€ 22

DESSERTS

Palo Cotaos babá with pine nuts ice cream	€ 8
Sacher with avocado ice cream and cane honey	€ 9
Pear and banana crumble with Raib ice cream	€ 8
Typical Piononos with cinnamon ice cream and orange	€ 9

Our homemade bread stone ground ECO wheat, sourdough and ECO craft beer: €3.

 We don't forget the little ones, ask our team about the options for the small palates.

This establishment provides its customers with information on food allergies and intolerances. Please ask our staff for it.

Prices include VAT.



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