

All prices are VAT included

## TO SHARE

Hand-sliced Iberian ham  
D.O. Guijuelo  
€ 33

Selection of artisan Granada  
cheeses with quince  
€ 17

Almadraba tuna tartare  
with grilled avocado from  
the Costa Tropical  
€ 22

Leek confit with Montefriño  
cheese bechamel and  
vegetable mince  
€ 16

Homemade Iberian ham  
croquettes  
€ 13

## STARTERS

Mixed greens salad with stems  
and vegetables from  
our garden  
€ 12

Caesar salad  
€ 16

Traditional cod and orange  
“remojón” salad  
€ 16

Poularde cannelloni with  
truffled bechamel  
€ 24

Steak tartare with bone marrow  
and chamomile aroma  
€ 19

Almadraba tuna sirloin stewed  
in PX wine sauce and parsnip  
€ 26



## GRILLED MEAT

Beef tomahawk with potatoes  
and piquillo peppers ..... € 12/100 g

Old cow cutlet with potatoes  
and “piquillo” peppers ..... € 10/100 g

San Pascual pork t-bone with “arrugá”  
potato and “mojo picón” sauce ..... € 26

Duck magret with red wine pear  
and berries ..... € 24

## GRILLED FISH

Grilled monkfish with creamy  
carrot and textured potatoes ..... € 22

Grilled salmon with mussels  
“a la nâge” ..... € 22

Cod with candied artichoke  
velouté ..... € 23

Market fish roasted with  
chilli oil ..... € 8/100 g



Our homemade bread stone ground ECO wheat  
sourdough and ECO craft beer ..... € 3.50

## Desserts

Creamy chocolate dessert  
and bread with EVOO ..... € 8

Piononos with cinnamon ice cream ..... € 9

Roasted banana, almonds and  
“dulce de leche” ice cream ..... € 7.50

Chocolate crisp with Lecrín valley  
orange soup ..... € 8

Lemon pie with mango ice cream ..... € 8.50

This establishment has information related to food allergies and intolerances. Ask our staff for more information.