

CLASSICS FROM THE ANDALUSIAN CUISINE

	1/2 POR	HON
SALMOREJO - IBERIAN HAM PIECES - MENINA - BLACK OLIVE	14€	
GRILLED AVOCADO - TUNA LOIN AND CORIANDER	17€	
SALAD - SEMI DRY CHERRY TOMATOES - HERBS VIANIGRETTE	14€	

IODIZED BITES

OYSTER (DANIEL SORLUT N° 2) PARTRIDGE IN BRINE 1 UNIT	6,25€
OYSTER (DANIEL SORLUT N° 2) SPICY SEAFOOD COCKTAIL 1 UNIT	6,25€
RAZOR SHELLS - RICE VINAIGRETTE AND OLIVE OIL	14€

FROM THE VEGETABLE GARDEN, WILD, FROM THE GREENHOUSE, FARMING...

WHITE ASPARAGUS - CURED YOLK - JALAPENOS 2O€

CONFITED LEEKS - MUSHROOMS - YELLOW PEPPER MEUNIERE 19€

GRILLED ARTICHOKES - LAMB SWEETBREADS AND ITS JUICE 19€

ANDALUSIAN MEDITERRANEAN AND ATLANTIC

1/2 PORTION

LOBSTER TROTTERS - ROASTED RED PEPPER - MOLLET EGG		24€
GRILLED OCTOPUS - STEWED WHEAT - CLAM GREEN SAUCE		25€
ROASTED SEABASS - LIME - WAKAME AND NORI EMULSION	(TEMPERED)	15€

ANDALUSIAN FRIED FISH, JUST LIKE THIS, OR NOT...

1/2 PORTION

FRIED WHITING – PERSILLÈ – LEMON	22€
PAYOYO CHEESE FRITTER - RATATOUILLE - QUAIL EGG (4 UNITS)	16€
FRIED TURBOT - RED ONION AND CORIANDER - SPICY MAYO	35€

SEAFOOD STEWS, INLAND STEWS, SMOKE, FIREWOOD, TIME, CARE

VEAL CHEEK - VEAL TAIL JUICE - CITRIC SHALLOTS	22€
SQUID - AJÍ SAUCE - TEMPURA CHICKPEAS	24€
IBERIAN KNUCKLE - LETTUCE - SPICY MINT - PICKLES	25€
(FOR 2 PEOPLE)	

OUR MEAT, FROM HERE, FROM THERE, COMING FROM THE BEST QUALITY

MATURE BEEF CHOP (2 PEOPLE)	8O€/KG
IBERIAN PORK LOIN WITH ITS BONE AND BIMI WITH GARLIC	25€
BONED COQUELET CHARCOAL CHICKEN AND GRILLED AND HEART LETTUCE	25€
COD LOIN AND PIQUILLO PEPPERS	23€

GARNISHES

FRIED GREEN PEPPERS	6,50€
FRIES	6,50€
TENDER LETTUCE SALAD	6,50€

SWEET DESSERTS, CREAMY, ACIDIC MADE WOTH LOADS OF LOVE

RICE PUDDING, RED FRUITS AND VANILLA	6€
OLIVE OIL SPONGE CAKE, ORANGE AND SWEET WINE FROM MÁLAGA	8€
CRÈME CARAMEL CHANTILLY CREAM AND PAILLETE	8€
LEMON COMTESSA RUTTED AND ICE CDEAM	શ∉