

@eneacasadecomidas

# ENEAA

CASA DE COMIDAS

## TAPAS FOR A QUICK BEER

BANDERILLA of anchovy-olive-pickled chilli pepper.	3,6€
BANDERILLA of Anchovy-olive-pickled chilli-spicy pepper.	3,8€
BANDERILLA of Gherkin-black olive-ventresca tuna.	3,7€
BANDERILLA of cheese-sardine-black olive.	3,6€

## CURED MEATS AND CHEESES

IBERIAN HAM shoulder (Jabugo), bread, tomato and olive oil.	16€
LOIN of Iberian acorn-fed presa (Aljomar). 50g	12€
BONDIOLA (Iberian acorn-fed head loin) with crackling. 50g	13€
SALAMI of Iberian acorn-fed pork and chestnut (Alto Genal). 50g	12€
CHEESE Olavidia goat cheese (Sierra Morena).	12€
CHEESE semi-cured Payoyo goat (Sierra de Cadiz).	13€

## TO SNACK AND SHARE

OYSTER (DANIEL SORLUT No.2). Dressings: lemon, escabeche, spicy.	6,5€
POTATO BOMBS with spicy chorizo. (1 unit).	4,8€
CROQUETTES of Iberian ham (Jabugo). (1 unit).	3€
CROQUETTES of Mussels. (1 unit).	3,25€
SPANISH OMELETTE with onion, made to order.	9€
MALAGA ALMOND SOUP, tomato, raisins and Malaga prawn.	13€
CORDOBAN SALMOREJO with Iberian ham, egg and black olive.	14€
POTATO SALAD with crab, pickles and green olive.	14€
✿ SEA BASS seared with lime vinaigrette, wakame and nori (2016).	19€
STEAK tartar of local sirloin.	19€
ROASTED AVOCADO with tuna loin and fresh coriander.	18€
✿ PAYOYO CHEESE FRITTERS with ratatouille and quail egg. (4 units) (2016).	17€
ROASTED LEEK with portobello mushroom and yellow pepper sauce.	19€

ALL PRICES INCLUDE 10% VAT

HOUSE BREAD 2€

## FISH AND SEAFOOD

LOBSTER (claws) with garlic, potatoes and egg.	26€
GRILLED OCTOPUS with green wheat in clam sauce.	26€
FRIED WHITING with pickle mayonnaise.	22€
TURBOT pil-pil, cooked on our charcoal grill.	36€

## CLAY POT DISHES

RICE with cod and piquillo peppers. (For 2 people).	22€ per person
RICE with Iberian pork chop and artichokes. (For 2 people).	24€ per person

## MEATS

AGED BEEF chop. 1Kg. (For 2 people).	82€ / Kg
DEBONED COQUELET chicken, charcoal grilled with grilled lettuce heart.	27€
ROASTED LAMB shoulder with tabbouleh and mint.	39€
IBERIAN PORK KNUCKLE with lettuce and spicy mint. (For 2 people).	32€
OXTAIL stewed with red wine and potatoes.	25€

## SIDE DISHES

Fried peppers - French fries - Baby lettuce salad	6,5€ EACH
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## DESSERTS

RICE PUDDING with red berries and vanilla.	9€
CREME CARAMEL with yogurt ice cream.	9€
XL PROFITEROLE with chocolate and cocoa.	10€
LEMON "COMTESSA" with sorbet.	9€

# ENEA

CASA DE COMIDAS

## THE MOST POPULAR DISHES AMONG OUR GUESTS

### STARTERS

CORDOBAN SALMOREJO with Iberian ham, egg and black olive.

POTATO SALAD with crab, pickles and green olive.

✿ SEA BASS seared with lime vinaigrette, wakame and nori. (2016)

ROASTED AVOCADO with tuna loin and fresh coriander.

✿ PAYOYO CHEESE FRITTERS with ratatouille and quail egg.(2016)

ROASTED LEEK with portobello mushroom and yellow pepper sauce.

### RICE, FISH AND SEAFOOD

LOBSTER (claws) with garlic, potatoes and egg.

GRILLED OCTOPUS with green wheat in clam sauce.

TURBOT pil-pil, cooked on our charcoal grill.

RICE with Iberian pork chop and artichokes.

### MEATS

DEBONED COQUELET chicken, charcoal grilled with grilled lettuce heart.

IBERIAN PORK KNUCKLE with lettuce and spicy mint.

OXTAIL stewed with red wine and potatoes.

### DESSERTS

RICE PUDDING with red berries and vanilla.

XL PROFITEROLE with chocolate and cocoa.

