

# Welcome to Our Cuisine Autumn-Winter Season

### "ODE TO THE TRADITIONAL AND TO THE REAL PRODUCT"

"FROM THE GARDEN TO THE TABLE"

"FRESH PRODUCT FROM THE LAND"

(minimum 3 people)

Autumn salad with local mushrooms, avocado, dried figs and goat cheese - €14.00

Granada soak with roasted cod & valley oranges. - €13.00 Albuñuelas mango & avocado salad with mozzarella and chef's quince - €14.00

Sauteed fresh boletus with leek & parmesan - €13.00 Roasted pepper salad with tuna belly - €14.00

#### EGGS FROM THE FARMYARD

Spinach omelette & paprika aioli - €14.00 (minimun 2 persons)

Potato omelette with roasted peppers and dried tomato - €14.00 (minimun 2 persons)

Plated free-range eggs on sautéed wild chanterelles - €15.00 (minimum 3 people)

Free-range eggs based on poor-style potatoes & ham slices - €13.00 (minimum 3 people)



## SELECTION OF BOARDS & CRISP BASKETS (minimun 2 persons)

Basket of tempura eggplant sticks - €15.00

Basket of honeyed porcini croquettes (8 units) - €18.00

Basket of wrinkled potatoes with mojo picón – €15.00

Board with selection of cheeses, honey & homemade seasonal jam - €25.00

Reserve ham board with knife with sourdough bread toast and olive oil- €23.00

#### **OUR STOVES**

"TRADITIONAL SPOON" (minimum 4 people)

Stewed fennel and legumes typical of Albuñuelas - €18.50

Lentils with chorizo - €13.50

Onion soup with Gruyere gratin - €16.50

Andalusian stew - €18.50

"HOUSE RECIPES" (minimum 3 people)

Traditional recipe for free-range chicken with garlic and white wine - €15.00

Pork cheek in "Grandma's Recipe" sauce - €19.50

Chef's orza loin (minimum 2 people) - €14.00

Chicken livers with onions - €13.00

Oxtail stewed in red wine - €18.00

Cod pavia with grenadine-style beans - €16.00

Andalusian cod - €19.50



### CARVED MEATS ON THE BARBECUE (minimum 4 people)

Carved pork meat (pluma) - €25.00

Pork tenderloin - €29.00

Free-range chicken thigh and thigh - €22.00

RICE SELECTION (minimum 4 people)

Garden paella with seasonal vegetables - €21.00

Country paella with meat & forest mushrooms €21.00

Fish and seafood paella of the day - €24.00

### "PERSONALIZE YOUR GASTRONOMIC EXPERIENCE"

CUSTOMIZE YOUR A LA CARTE MENU:

From €35 per person for a minimum of 8 people.

From €28 per diner from 10 diners

Drink not included

"ENJOY OUR INTIMATE GASTRONOMIC SPACE WITH RESTAURANT SERVICES EXCLUSIVELY FOR YOU"