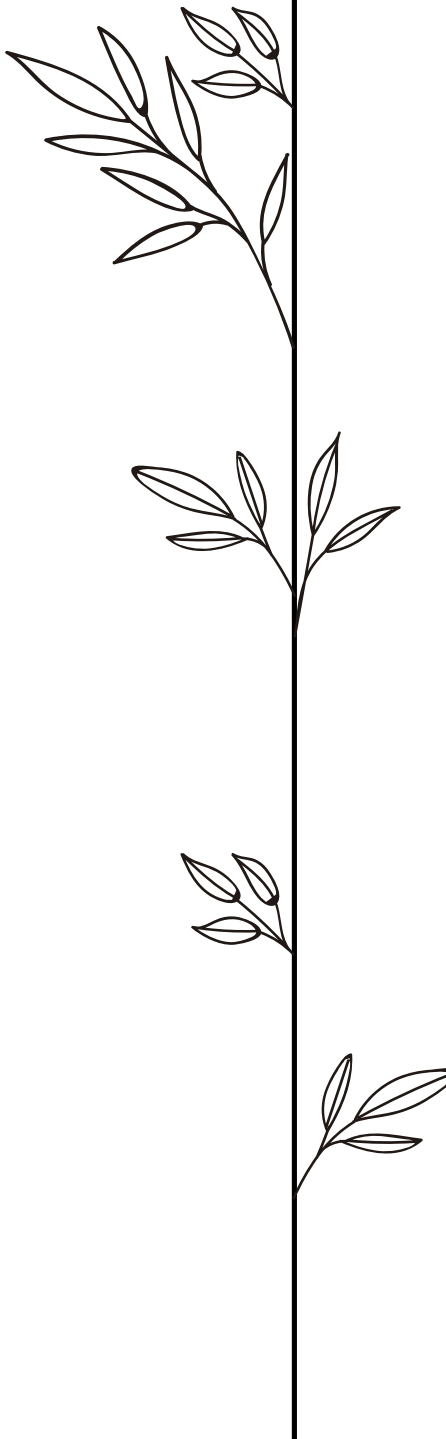


# MENÚ



## SEASONAL CULINARY OFFERINGS

### STARTERS

#### 1. FROM GARDEN TO TABLE

Mushroom salad, avocado, dried fig, & goat cheese.

Grenadine salad roasted codfish, valley oranges, tuna & black olives.

Mango, avocado salad with mozzarella & chef's quince.

Fresh boletus sautéed with leek and Parmesan.

Grilled pepper salad with white tuna belly.

Potato salad with mayonnaise and shrimp.

Chickpea salad with cod.

#### 2. EGGS FROM OUR FARMYARD


Spinach omelet with paprika aioli.

Potato omelet with roasted peppers & sun-dried tomatoes.

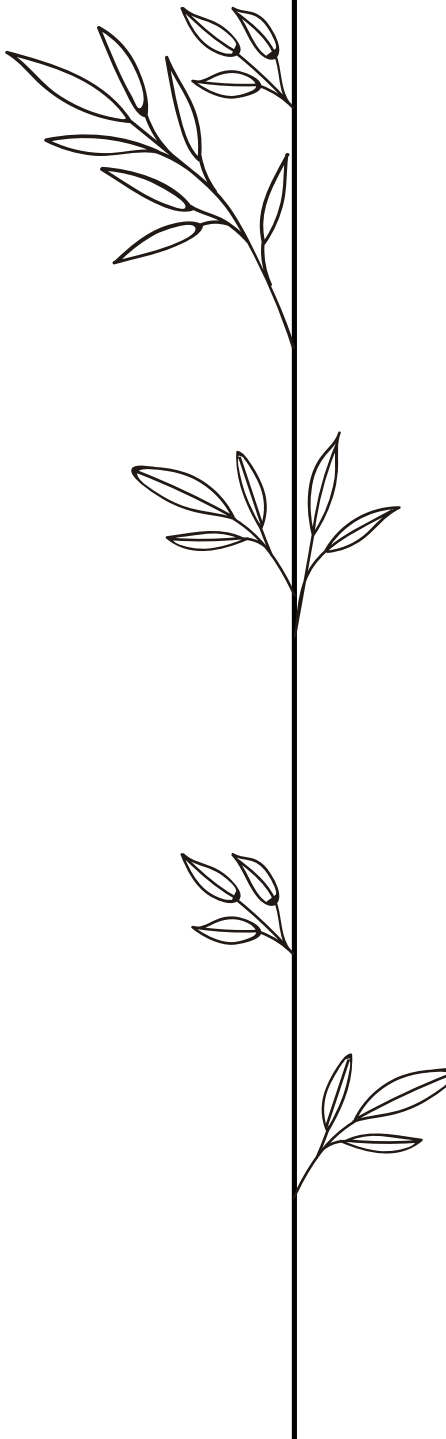
Free-range eggs plated with a top sautéed chanterelles.

Free-range eggs with rustic-style potatoes & ham slices.

Free-range eggs served with sautéed broad beans & ham slices.



# ME NÚ



## 3. BOARDS AND CRISPY PLATTERS

Tempura eggplant sticks basket.

Basket of shrimp omelettes (8 pieces).

Cheese board with an assortment of cheeses, honey, & homemade seasonal jam.


Ham platter with sourdough bread toast & olive oil.

## 4. OUR SUMMER SPOON

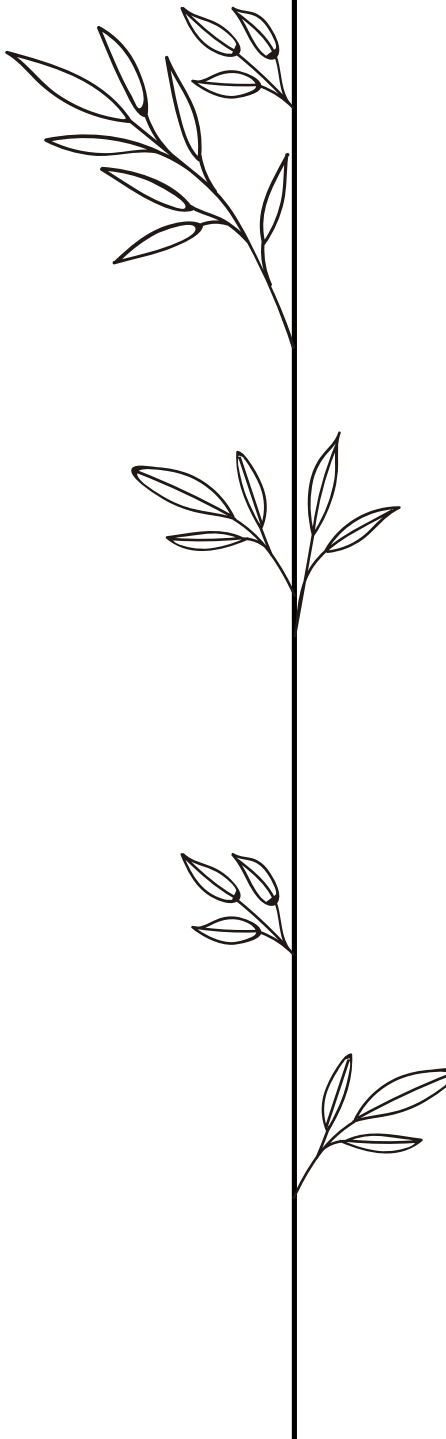
Salmorejo (A traditional cold Spanish soup) made with fresh garden tomatoes, diced egg, and ham shavings.

Asparagus or courgette vichyssoise with bread croutons.

Cold leek cream & crispy ham.



# ME NÚ



## HOUSE SPECIALTIES

### 1. MEATS

Classic recipe for pasture-raised chicken with garlic and white wine.

Pork cheek in "Grandma's recipe" sauce.

"Lomo de Orza" of the chef (Marinated Pork Loin in Olive Oil).

Free-range chicken with almonds.

Oven-roasted pork knuckle with vegetables.

### 2. FISHES

Fried Motril fish (depending on availability)

Pavia cod with beans in grenadine style.

Andalusian codfish.

Crystal shrimp with fried free-range eggs

Cuttlefish served with Andalusian stewed potatoes.

### 3. RICES

Seasonal vegetable paella from the garden.

Rustic paella with meat and wild mushrooms.

Daily fish & seafood paella.

### 4. OUR PASTA


Seafood spaghetti with vegetables and garlic shrimp.

Pasta salad with avocado and cherry tomatoes & tuna.

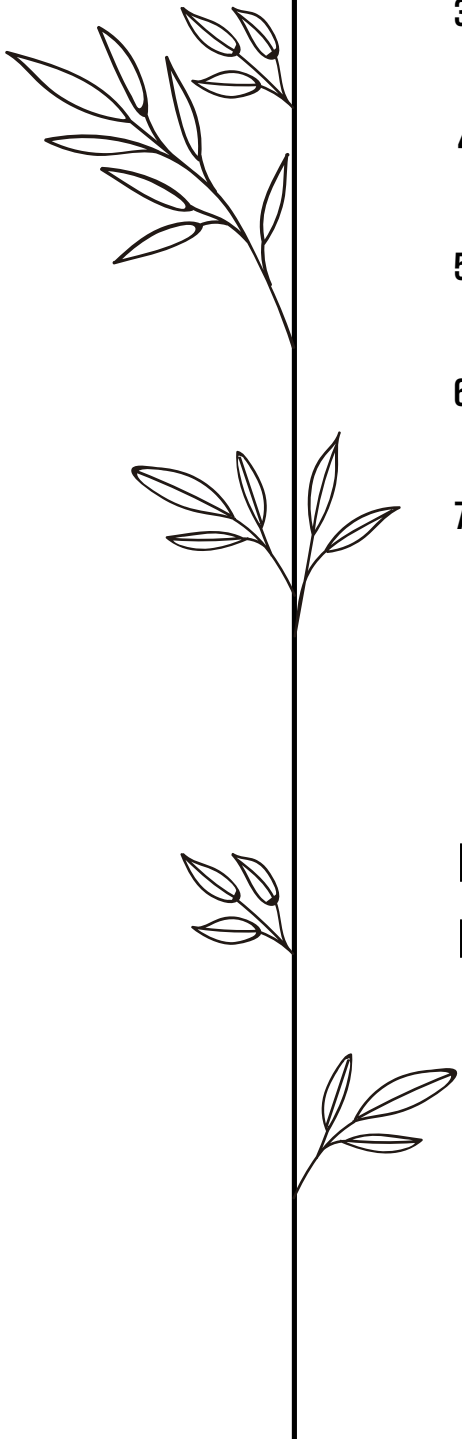
Vegetable & cheese lasagna.

Pasta salad & pecorino cheese.

Sautéed farfalle with pesto, broccoli & walnuts.



# ME NÚ



## DESSERTS

### 1. ANDALUSIAN CHEESECAKE

Cottage cheese cake topped with fresh seasonal fruit preserves.

### 2. CARAMELIZED CUSTARD

Creamy milk and egg dessert with a caramelized top layer.

### 3. PUFF PASTRY AND CREAM “MIGUELITOS”

Flaky puff pastry filled with custard.

### 4. LECHE FRITA (SPANISH FRIED CUSTARD)

Delicate crunchy milk confection.

### 5. CHOCOLATE & ORANGE CAKE

Intense, smooth, and with an irresistible citrus touch.

### 6. LEMON MOUSSE

Light, creamy, and refreshingly tangy.

### 7. FRUIT SKEWER WITH HOMEMADE YOGURT DIP

Freshness and creaminess in every bite.

## PERSONALIZE YOUR DINING EXPERIENCIE

- The menu includes:
  - 2 varieties of starters to share in the center (for every 4 people)
  - One main course (the same for the entire group)
  - One dessert (the same for the entire group)
- For groups of 12 or more guests, two different main courses can be selected for the group.