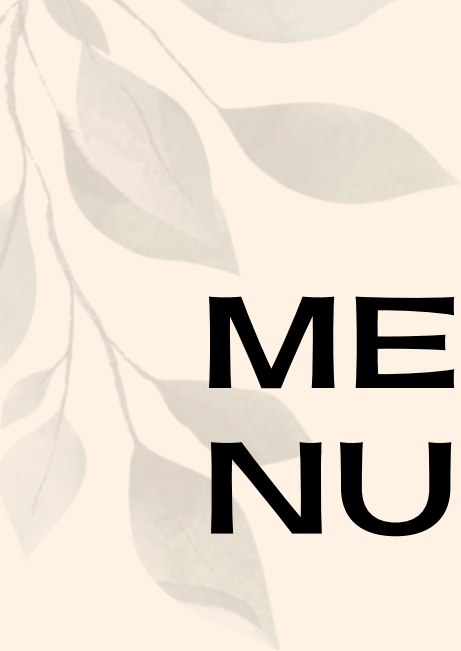
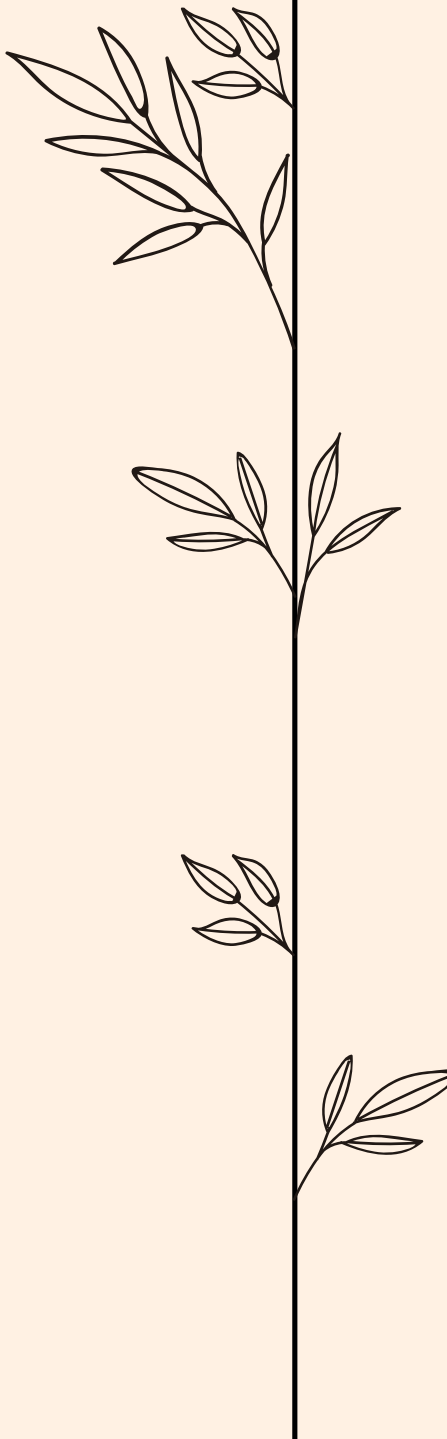




MENÚ



1 | TRADITION WITH FLAVOR

STARTERS to share (every 4 people):

Granadian "Remojón" salad: roasted cod, valley oranges, tuna & black olives.

Cheese board with a selection of cheeses, honey & homemade seasonal jam

MAIN COURSE Choose from:

Pork cheeks in sauce ("Grandma's Recipe").

Orange cod

DESSERT

Choose one of our house desserts

2 | ANDALUSIAN GOURMET

STARTERS to share (every 4 people):

Mushroom salad with avocado, dried figs & goat cheese

Basket of tempura eggplant sticks

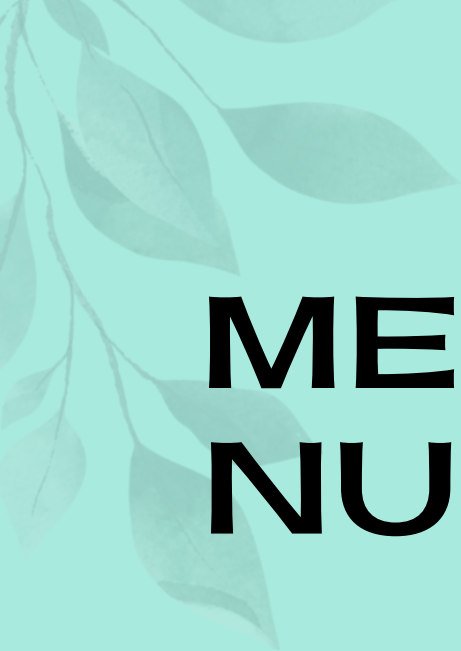
MAIN COURSE Choose from:

Traditional recipe of free-range chicken with almonds

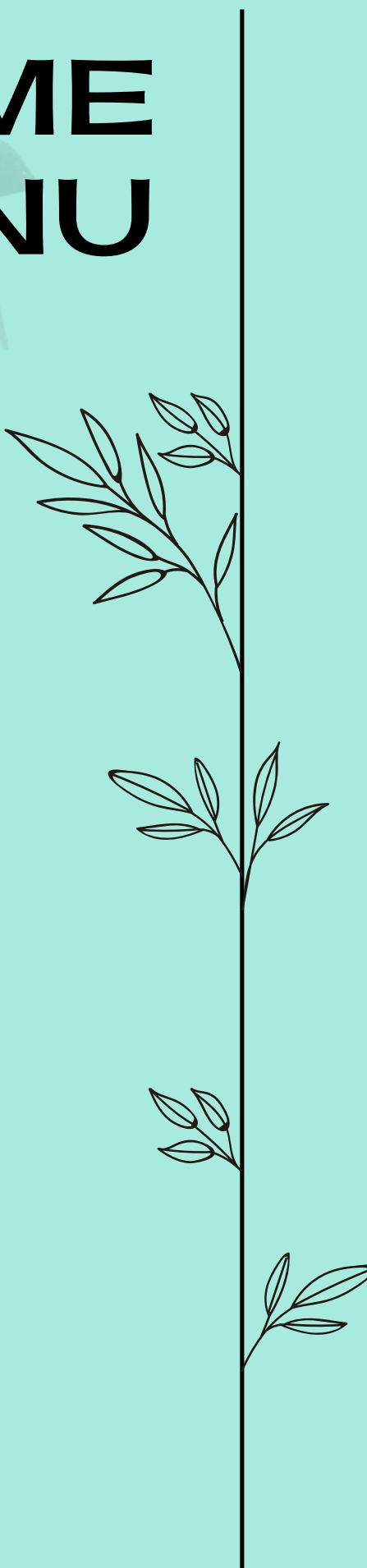
Cuttlefish with stewed potatoes

DESSERT

Choose one of our house desserts



MENU



3 | MEDITERRANEAN FLAVORS

STARTERS to share (every 4 people):

Roasted pepper salad with tuna belly

Aged ham board with sourdough toasts & olive oil

MAIN COURSE Choose from:

Paella (choice of: Vegetable, Country-style, or Seafood)

DESSERT

Choose one of our house desserts

4 | SELECT TASTING

STARTERS to share (every 4 people):

Mango and avocado salad with mozzarella & chef's quince

Spanish omelet with roasted peppers & sundried tomatoes

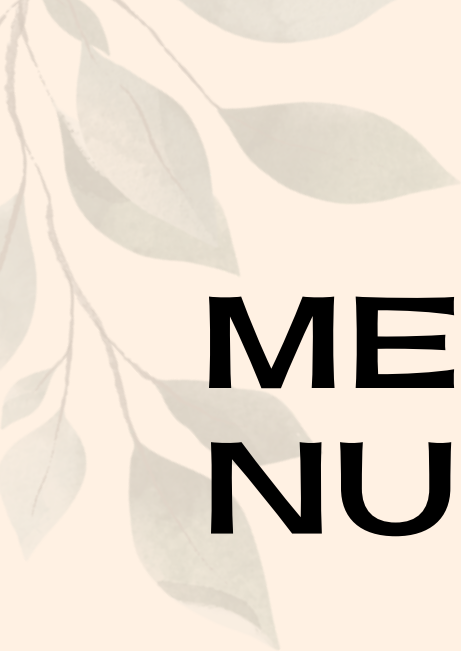
MAIN COURSE Choose from:

Cuttlefish meatballs

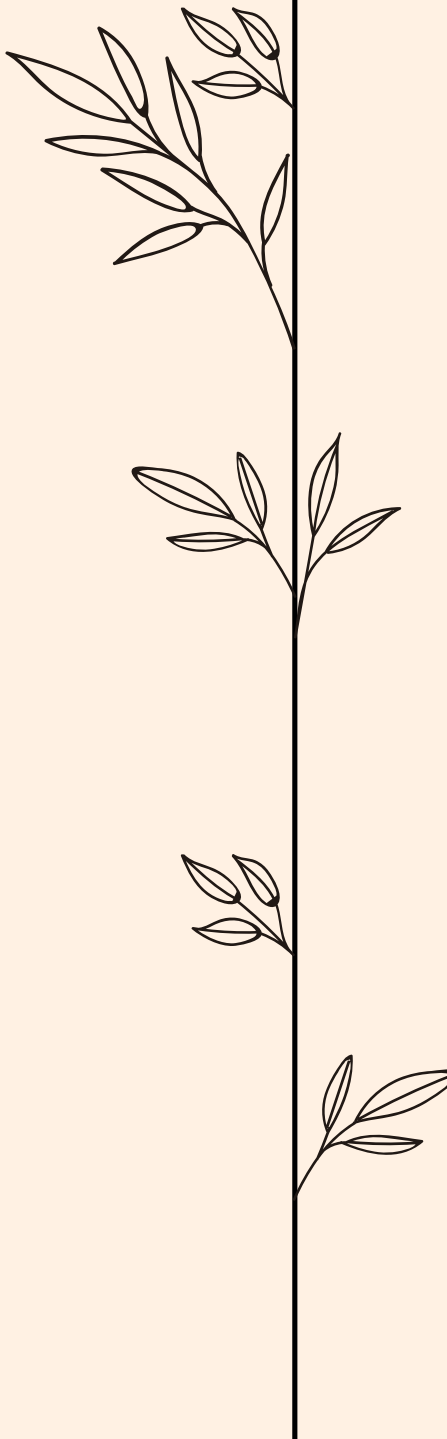
Garlic loin in white wine

DESSERT

Choose one of our house desserts



MENU



5 | COUNTRYSIDE AND SEA AROMA

STARTERS to share (every 4 people):

Basket of tempura eggplant sticks

Mango and avocado salad with mozzarella & chef's quince

MAIN COURSE Choose from:

Traditional recipe of free-range chicken in garlic sauce with white wine

Cod fritters with broad beans "Granadian style."

DESSERT

Choose one of our house desserts

6 | COAST AND TRADITION

STARTERS to share (every 4 people):

Cheese board with a selection of cheeses, honey & homemade seasonal jam

Spinach omelet with paprika aioli

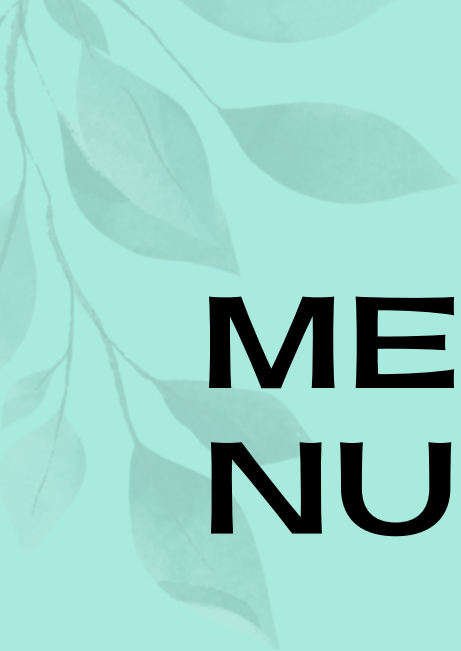
MAIN COURSE Choose from:

Fried fish platter from Motril

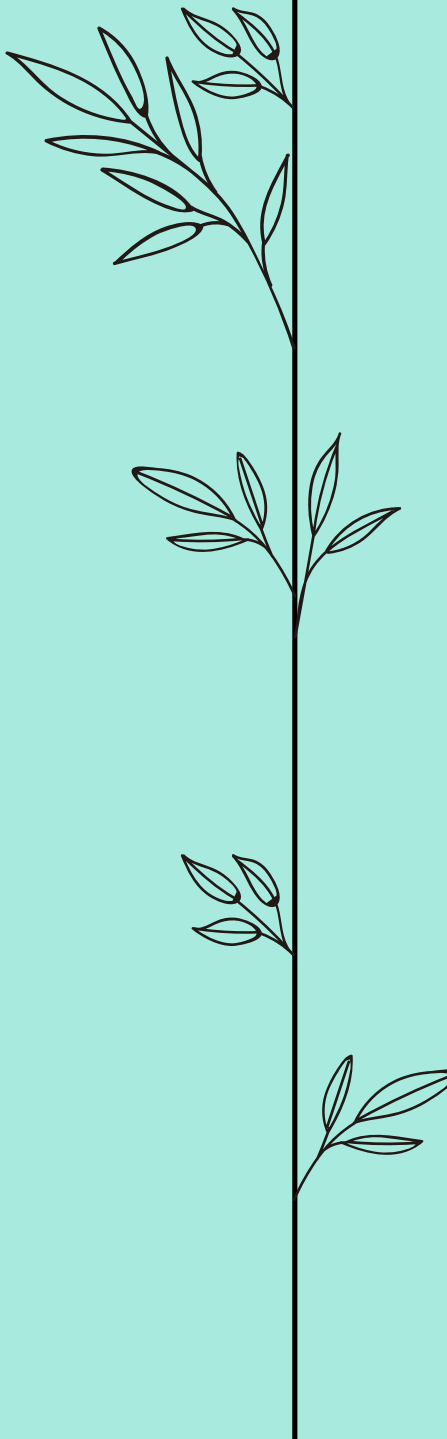
Meatballs in almond sauce

DESSERT

Choose one of our house desserts



MENÚ



7 | FIELDS AND HEARTH

STARTERS to share (every 4 people):

Mushroom salad with avocado, dried figs & goat cheese

Scrambled eggs with blood sausage, raisins & walnuts

MAIN COURSE Choose from:

Cod fritters with broad beans “Granadian style.”

Pork cheeks in sauce (“Grandma’s Recipe”).

DESSERT

Choose one of our house desserts

HOUSE DESSERTS

1. CHEESECAKE
2. CHOCOLATE AND ORANGE CAKE
3. PUFF PASTRY “MIGUELITOS” WITH CREAM
4. LEMON MOUSSE
5. FRESH FRUIT SALAD
6. CHOCOLATE AND WALNUT PUDDING

SAVOR OUR ANDALUSIAN CUISINE WITH A CREATIVE LOCAL TWIST

- Same menu must be chosen for the entire group.
- For groups of 12 or more guests, two different menus can be selected for the group