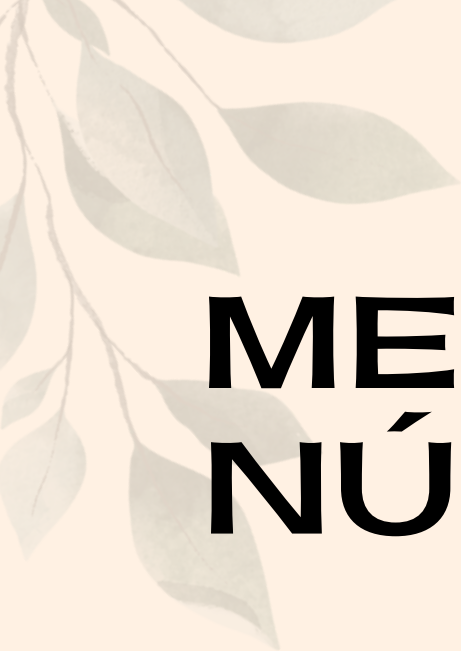
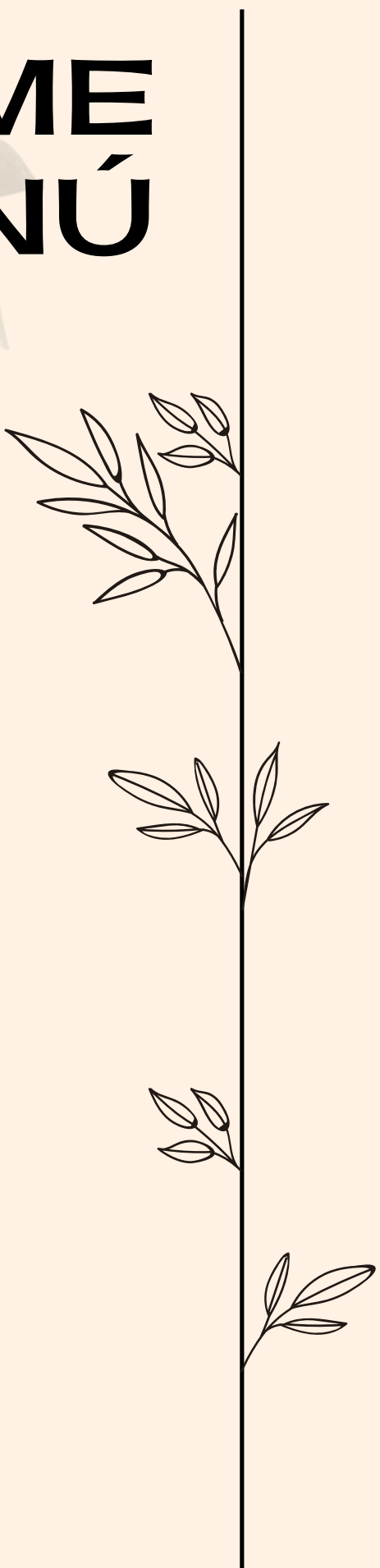




ME NÚ



SEASONAL CULINARY OFFERINGS

STARTERS

1. FROM GARDEN TO TABLE

Autumn salad with wild mushrooms, avocado, dried figs & goat cheese.

Granada-style "Remojón" with roasted cod & valley oranges.

Mango & avocado salad with mozzarella and the chef's quince.

Sautéed fresh boletus with leek & Parmesan.

Roasted pepper salad with tuna belly.

Potato salad with shrimp & mayonnaise.

Chickpea salad with cod.

2. EGGS FROM OUR FARMYARD

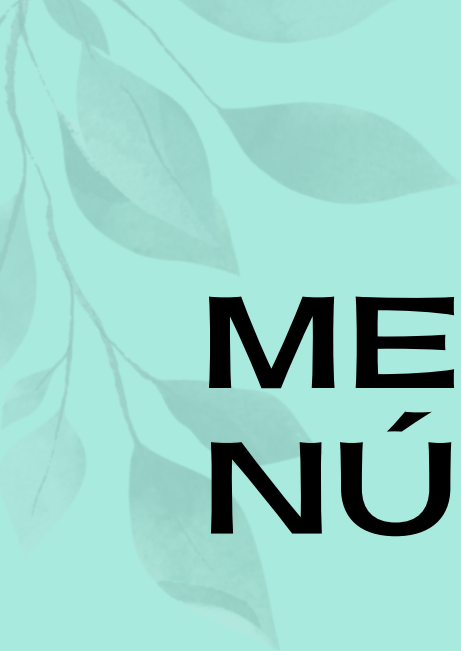
Spinach omelet with paprika aioli.

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

Basket of tempura eggplant sticks.

Basket of creamy boletus croquettes (8 pieces).

Basket of "papas arrugás" with mojo picón.

Cheese board with honey & seasonal homemade jam

Reserve ham board with sourdough toast & olive oil.

4. OUR WINTER SPOON

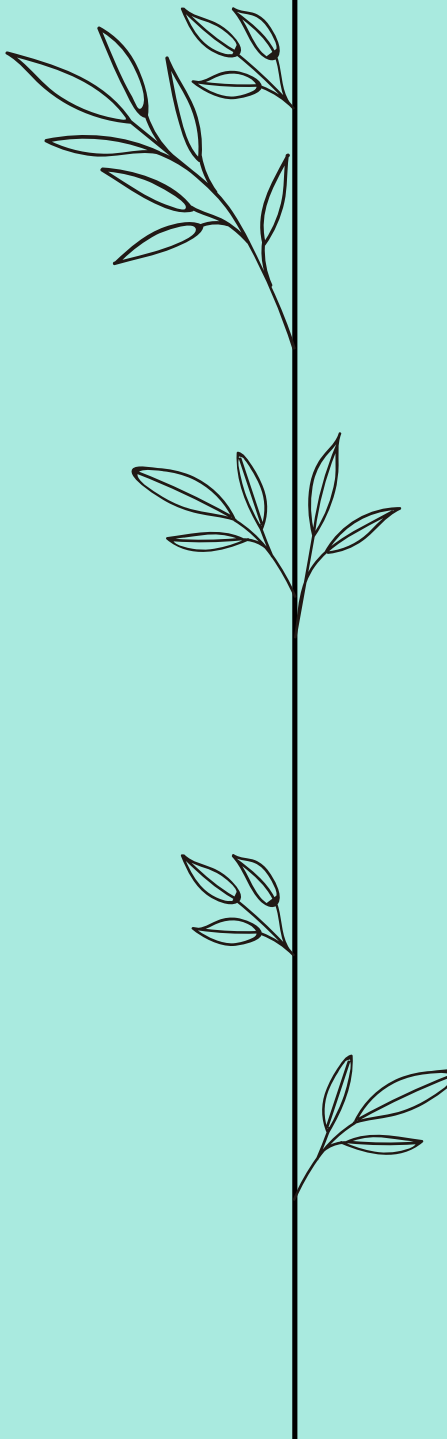
Fennel stew with ribs and legumes, a traditional dish from Albuñuelas.

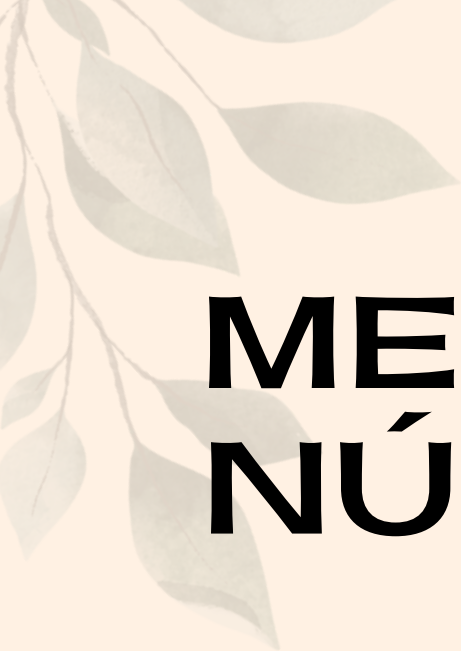
Lentil stew with chorizo.

Onion soup with Gruyère gratin.

Andalusian stew.

Chickpea casserole with cod.





ME NÚ

HOUSE SPECIALTIES

1. MEATS

Traditional free-range garlic chicken with white wine.

Pork cheeks in sauce "Grandmother's recipe".

Chef's marinated pork loin.

Free-range chicken with almonds.

Oven-roasted pork knuckle with vegetables.

2. FISHES

Fried fish from Motril (subject to availability).

Cod "Pavía" with Granada-style baby broad beans.

Andalusian-style cod.

Glass shrimp with free-range fried eggs.

Cuttlefish with stewed potatoes.

3. RICES

Seasonal vegetable paella from the garden.

Rustic paella with meat and wild mushrooms.

Daily fish & seafood paella.

4. OUR PASTA

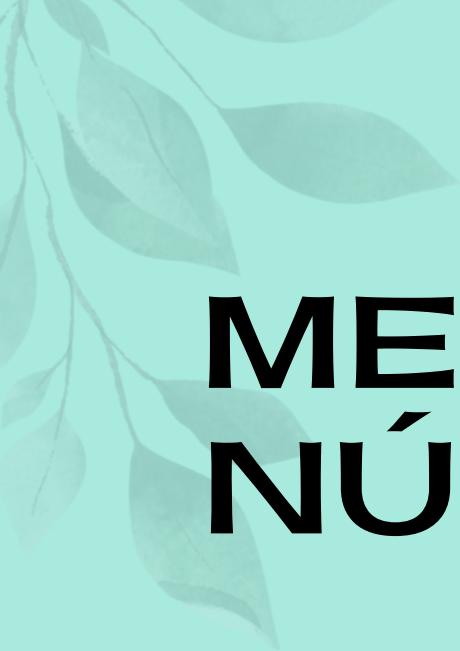
Seafood spaghetti with vegetables and garlic shrimp.

Pasta salad with avocado and cherry tomatoes & tuna.

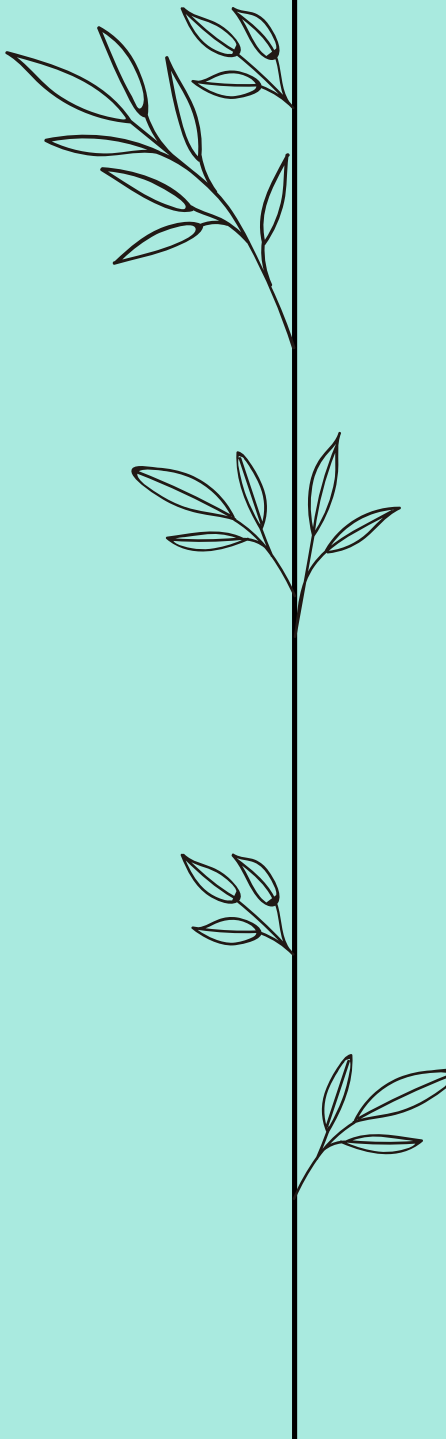
Vegetable & cheese lasagna.

Pasta salad & pecorino cheese.

Sautéed farfalle with pesto, broccoli & walnuts.



MENÚ



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 EXPERIENCE

- 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.