

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.

Bravas potatoes with garlic mayonnaise

2. EGGS FROM OUR FARMYARD

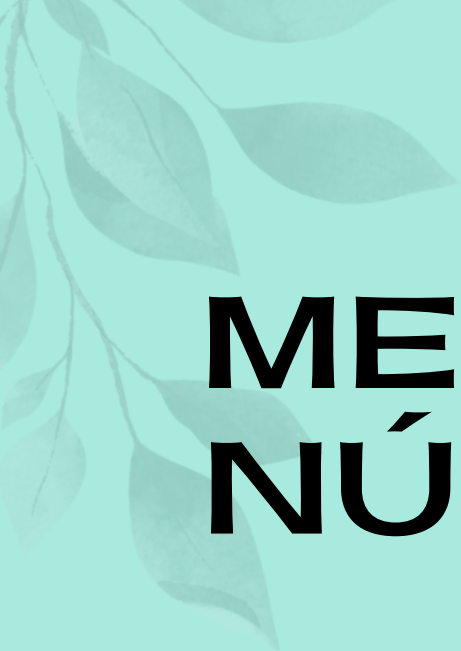
Spinach omelet with paprika aioli.

Potato omelet with roasted peppers & sun-dried tomatoes.

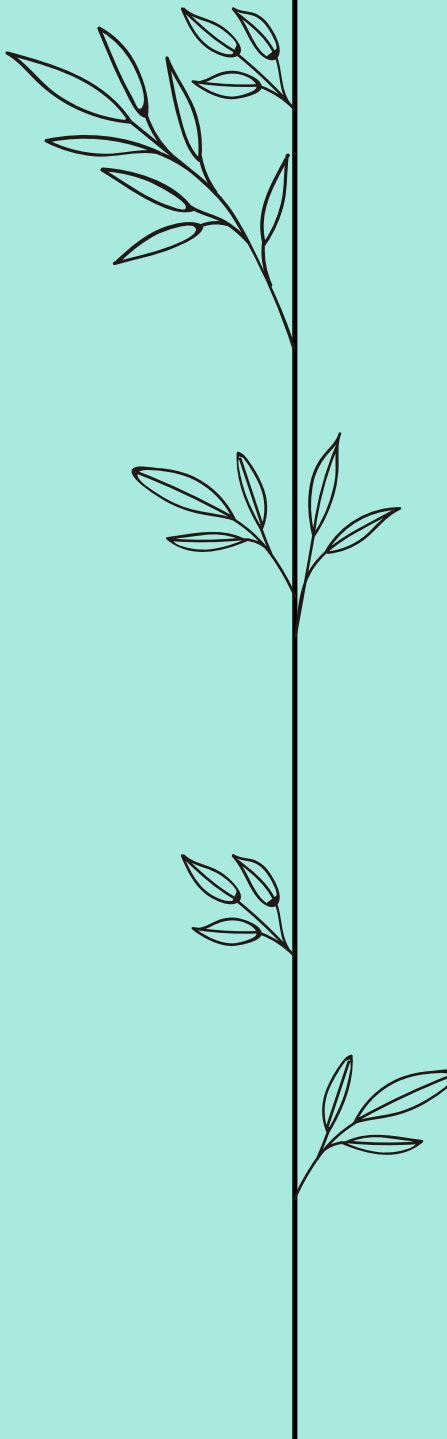
Free-range eggs plated with a top sautéed chanterelles.

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.

Iberian cured meats platter with toasted bread and fried almonds.

Loin sandwiches with mojo picón sauce (6 pieces).

Ham toasts with toasted bread and salmorejo sauce (6 pieces).

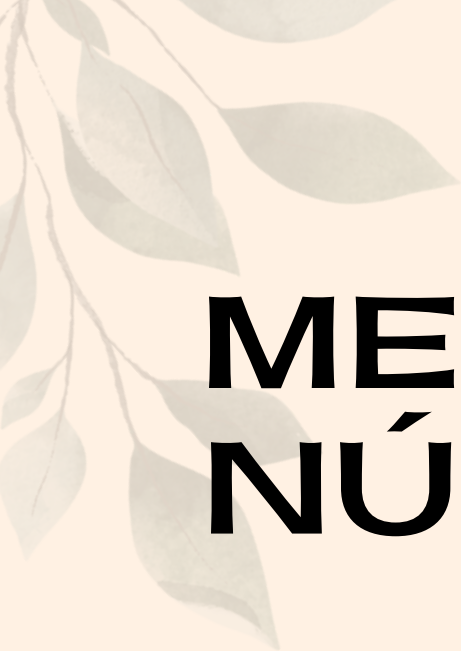
4. OUR SUMMER SPOON

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.

Shrimp tempura cups with avocado aioli (5 units).



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.

Meatballs with homemade tomato sauce.

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.

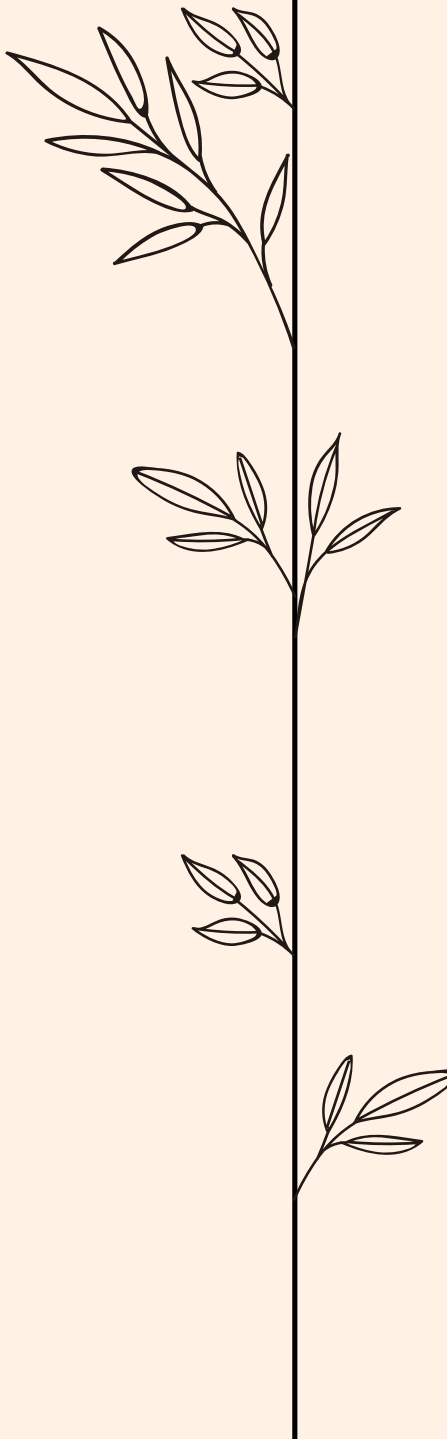
Red shrimp casserole in pil-pil sauce.

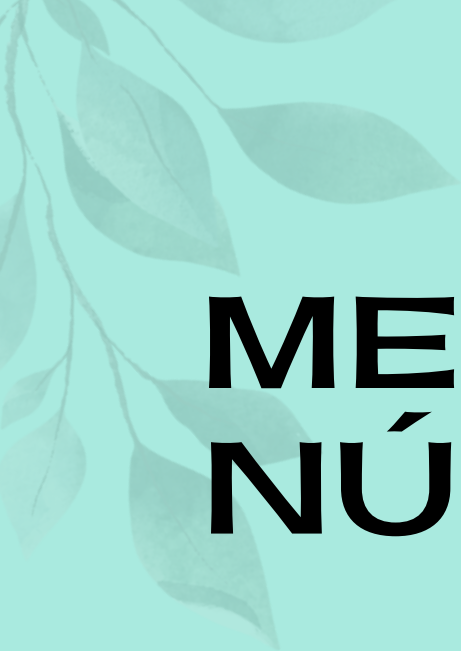
3. RICES

Seasonal vegetable paella from the garden.

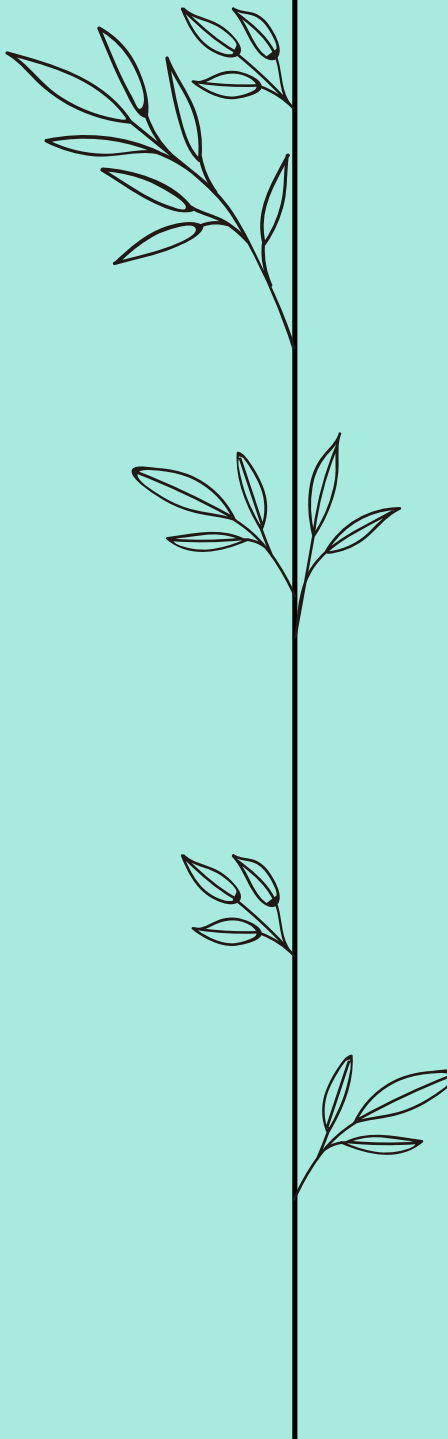
Rustic paella with meat and wild mushrooms.

Daily fish & seafood paella.





MENÚ



HOUSE SPECIALTIES

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.

5. OUR GRILL

Grilled chorizo skewer platter (8 pieces).


Grilled chicken & vegetable skewer platter (6 pieces).

Moorish pork or chicken skewer platter (6 pieces).

Grilled pork & vegetable skewer platter (6 pieces).

Grilled garden skewer platter (6 pieces).

Seafood skewer platter (cuttlefish, swordfish, hake) (6 pieces).



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.