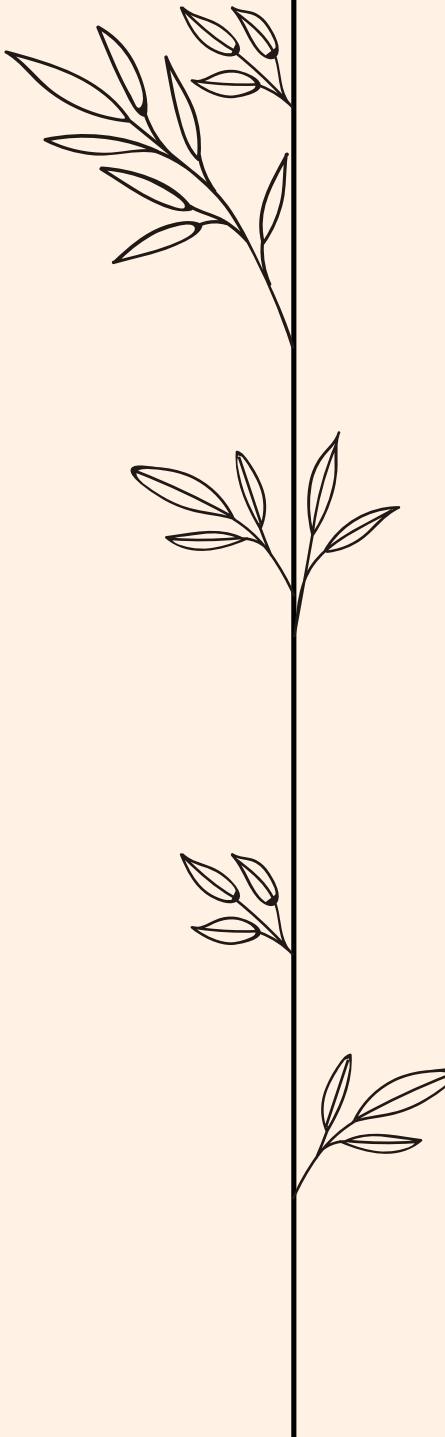


ME NÚ



SEASONAL CULINARY OFFERINGS

STARTERS

1. FROM GARDEN TO TABLE

Mushroom, avocado, dried figs & goat cheese salad.

Granadino soak, roast cod, valley oranges, tuna & black olives.

Chef's mango, avocado salad with mozzarella & quince.

Sautéed fresh boletus with leek & parmesan.

Roasted pepper salad & free-range boiled egg.

Bravas potatoes with garlic mayonnaise

2. EGGS FROM OUR FARMYARD

Spinach omelet & paprika aioli.

Potato omelette with roasted peppers & dried tomato.

Free-range eggs on the plate over sautéed chanterelles.

Free-range eggs on a base of poor potatoes & fried peppers.

Free-range eggs over sautéed broad beans.

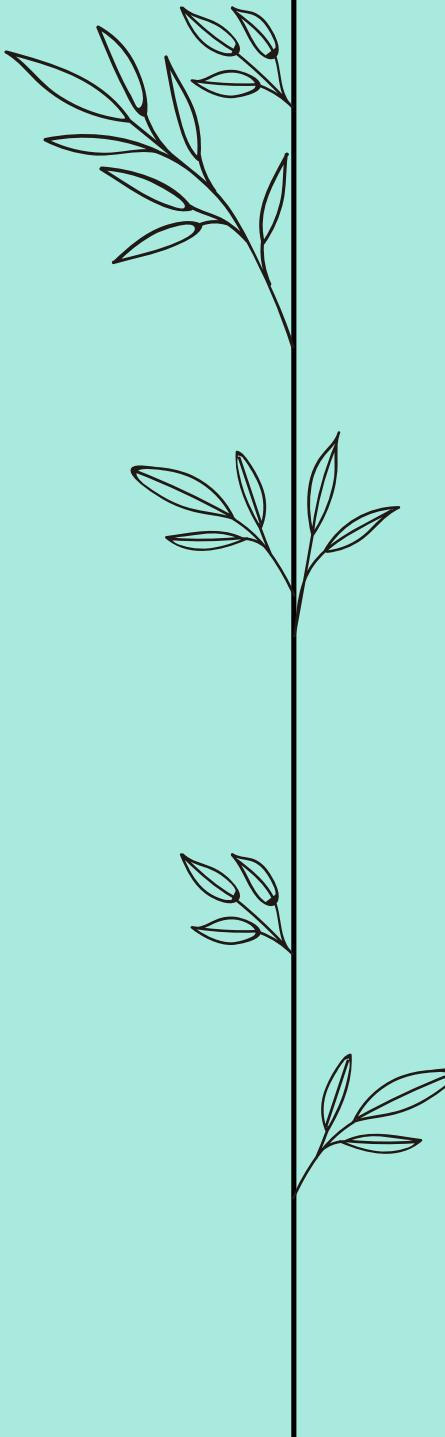
3. BOARDS AND CRISPY PLATTERS

Basket of tempura eggplant sticks.

Basket of zucchini omelettes.

Board with selection of cheeses, honey & homemade seasonal jam.

ME NÚ

A vertical black line on the left side of the page features four stylized leaf illustrations. From top to bottom: a cluster of large, oval leaves; a single long, thin leaf; a branch with small, oval leaves; and a cluster of small, rounded leaves at the bottom.

4. OUR SUMMER SPOON

Salmorejo with garden tomatoes chopped egg.

Asparagus or zucchini vichyssoise with bread croutons.

Cold cream of leeks & pumpkin shavings.

HOUSE SPECIALTIES

Chickpea & bean casserole with zucchini & cheese gratin.

Mediterranean soy noodles.

Leek & potato gratin with grated cheese.

Vegetables meatballs in tomato sauce.

Eggplants stuffed with vegetables & bechamel.

Sautéed bowties with broccoli and walnut pesto.

Puff pastries stuffed with julienned vegetables on cauliflower cream.

Garden paella with seasonal vegetables and mushrooms.

Seafood spaghetti with vegetables & soy sauce.

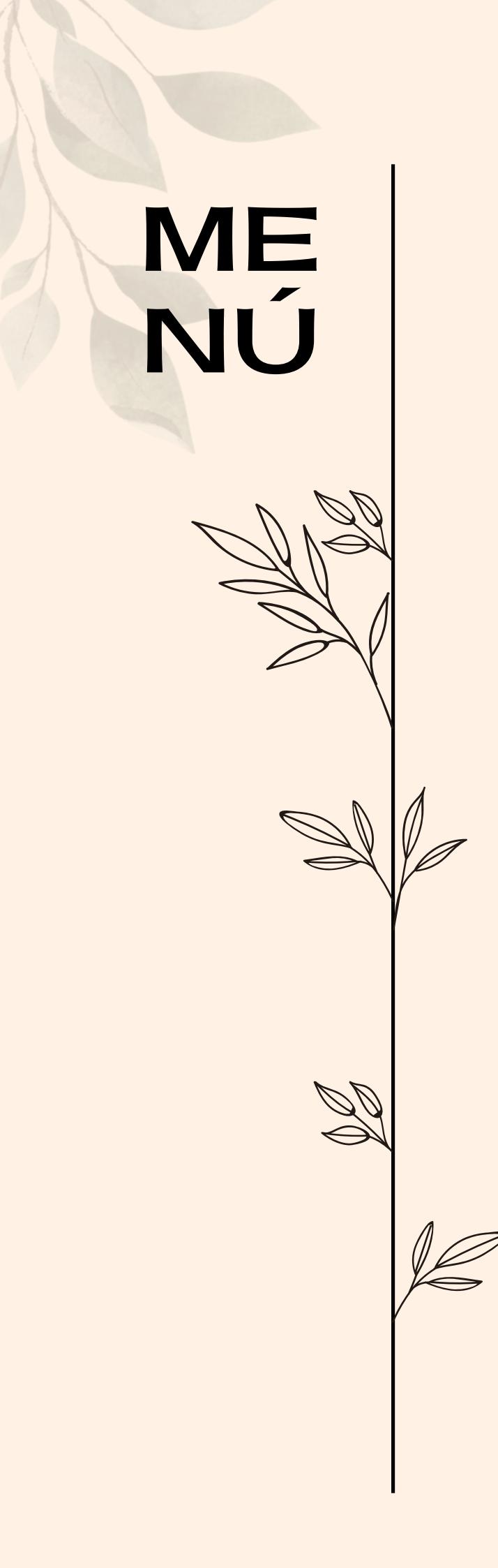
Pasta salad with avocado and cherry tomatoes.

Vegetable & cheese lasagna.

Pasta salad & pecorino cheese.

Grilled Garden Skewer Board (6 units)

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.

8. NATURAL FRUIT SALAD

Dessert of seasonal fruits cut into small pieces, mixed and served in a bowl.

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.