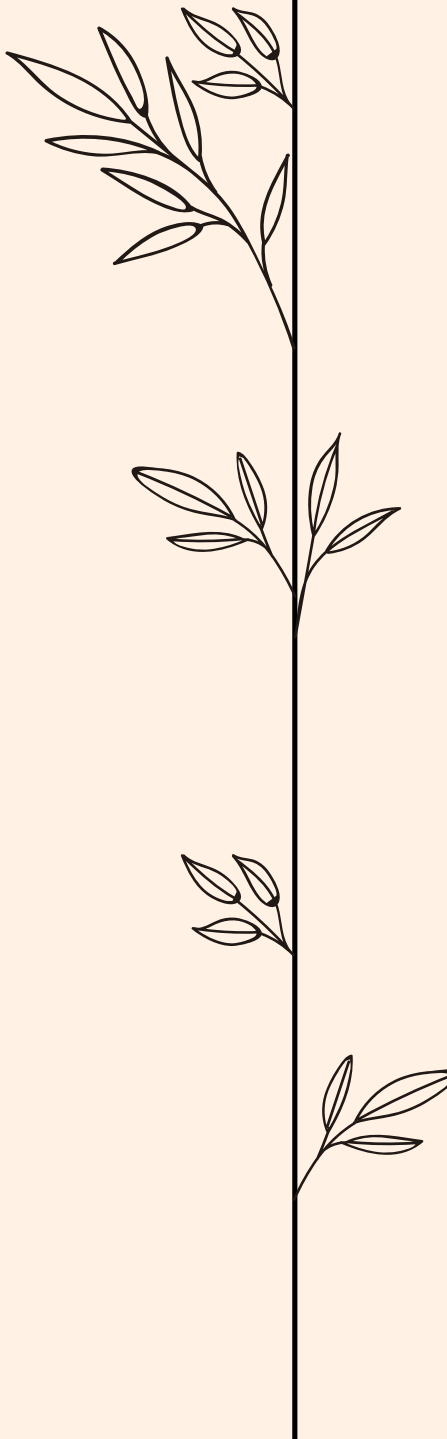


# MENÚ



## 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.

Sauteed 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.

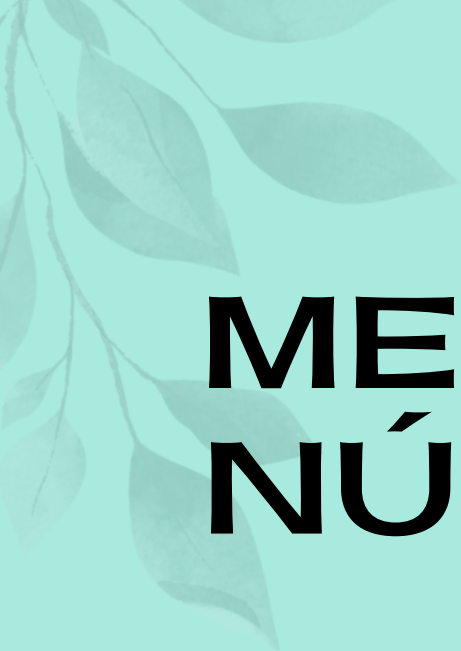
Free-range eggs over sautéed broad beans.

#### 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

## 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 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.