

All prices are VAT included

## TO SHARE

Iberian ham croquettes .....	10€
Roasted chicories with marinated sardines and fennel vinaigrette .....	13€
Roasted sobrassada sauge from Granada with honey, over "Migas" .....	12€
Andalusian homemade cheese selection with quince jam .....	14€
Acorn-fed Iberian ham .....	30€



## GRILLED MEAT

Duck brest with sauteed apple and Porto wine vinaigrette .....	15€
Iberian pork "presa" with chimichurri sauce and "arrugás" potatoes .....	19€
San Pascual pork entrecôte with grilled peppers and shallots .....	21€
Dry aged beef rib steak with French fries .....	7€ /100gm

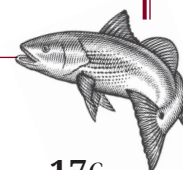
## STARTERS

Leaves, stems and vegetables salad from our gardens	7,50€
Roasted leeks with romesco sauce and confit San Pascual double chin	12€
"Quisquilla" shrimp from Motril and roasted carrot cream with red curry	17€
Dry aged cow tartar, pickles and manzanilla wine flavour	14€
Scrambled egg with grilled mushrooms, finished on the table	19€
Mushroom rice with foie gras	11€
Our traditional "remoión", salted cod and orange salad	15€



## GRILLED FISH

Roasted cod with chick peas and chads stew .....	17€
Meagre from Motril with sweet potato puree and grilled bimi .....	19€
Capture of the day fish with chili oil (min. 2ppl.) .....	24€ /pers.



Our homemade bread stone ground eco wheat, sourdough and eco craft beer .....

2,5€

## Desserts

Creamy chocolate with bread and extra virgin olive oil .....	6€
Basil flavor biscuit with mango and ginger .....	6€
Filled homemade "Soplillo" with baked apple and rum & raisns ice cream .....	6€
Mascarpone cream mille feuilles with pistaccio ice cream .....	6€
"Piononos" with cinnamon ice creams .....	7€

This establishment has information related to food allergies and intolerances. Ask our staff for more information.

## WHITE WINES

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### D.O. RÍAS BAIXAS

		
Abadía de San Campio 2017.....	4€	19€
Mytilus 2018.....		21€
Pazo Señorans, Albariño .....		32€

### D.O. RUEDA

Basa blanco 2017 .....		19€
Marqués de Riscal .....		22€
El Perro Verde 2018 .....		22€

### D.O. CASTILLA

Sospechoso Blanco 2018.....	3,5€	15€
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### D.O. PENEDEÈS

Can Feixes Blanc Selecció 2017 .....		19€
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### D.O. RIOJA

Izadi Blanco fermentado en barrica 2017 .....		20€
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## ROSÉ WINES

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### D.O. RIOJA

Finca Nueva Rosado 2017 .....		15€
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### D.O. NAVARRA

Castillo de Monjardín rosado de Lágrima 2018.....		14€
La Calandria Borboleta 2017 .....		14€

### D.O. PENEDEÈS

Augustus Cabernet Sauvignon Rosat 2017 .....		22€
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## RED WINES

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### D.O. RIBERA DEL DUERO

		
Vizcarra Senda del Oro 2017 .....	4€	20€
Cía. Sal Telmo Rodríguez Gazur 2017 .....		20€
Hito 2016 .....		25€
Finca Villacreces Pruno 2016.....		25€
Venta Las Vacas 2017 .....		32€
Pago de Carraovejas 2016 .....		52€

### D.O. RIOJA

Finca Nueva tempranillo 2017.....	3,5€	16€
Izadi Crianza 2015 .....		19€
La Locomotora Crianza 2015 .....		24€
Palacios Remondo La Vendimia 2017.....		20€
Lindes de Remelluri Viñedos de Labastida 2014.....		28€
Allende Tinto 2013 .....		37€
Predicador 2016 .....		47€

### D.O. TORO

Flor de Vetus 2016 .....		20€
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### D.O. RIBEIRA SACRA

La Lama 2014 .....		36€
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### EXTREMADURA

Habla del silencio 2016 .....		30€
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## Sparkling wines

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### CAVA

		
Copa de cava .....	3,5€	—
Freixenet Elyssia Reserva .....		21€

### CHAMPAGNE

Moët & Chandon .....		58€
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## WATER, SOFT DRINKS AND BEER

Cabreiroá mineral or Sparkling water 0,5l	2,50€
Cabreiroá mineral water 1l	3,50€
Coca Cola - Zero or Kas Orange or Lemon	
Schweppes Tonic water or Bitter Kas	2,50€
Tomato juice	2€
Heineken	2,50€
Alhambra Reserva 1925	3€
Alhambra Reserva Roja	3,50€
Las numeradas: Amontillado, Palo Cortado o Pedro Ximénez	12€
Heineken 0,0%	2,50€

## DISTILLED AND MIXED DRINKS

### RUM

Brugal Extra Viejo Rum	4,50€
Bacardí Superior Rum	3,50€
Zacapa 23 years Rum	12€
Miel Puerta de Indias Rum	3€

### GIN

Beefeater, London Dry	4€
Bombay Saphyre, London Dry	6€
Bulldog, London Dry	6€
Nordés	7€
Hendrick's	8€

### BRANDY

Lustau Brandy Solera Reserva	5€
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### COGNAC

Hennessy V.S.O.P.	7,50€
Remy Martin V.S.O.P.	9€

## APERITIFS AND VERMOUTHS

White or Red Lustau vermouth	4,50€
Aperol	6€
Manzanilla La Guita	3€
Fino La Ina	3€
Lustao oloroso pata de gallina	
J.García Jarana	7,50€

## COCKTAILS

Bloody Mary	7,50€
Dry Martini	7,50€
Margarita	6,50€
Mojito	6,50€
Sangría	10€

### WHISKY

Johny Walker Red Label	4€
Johny Walker Black Label	7,50€
The Macallan 12 years old	16€
Glenfiddich 12 years	7,50€
Bailey's	4€

### VODKA

Eristoff	3,50€
Grey Goose	11€
Extra soft drink mixer	2€

## SPIRITS AND OTHERS

José Cuervo classic white tequila	4,50€
Limoncello Villa Massa	4€
Ruavieja Herb liqueur	3,50€
Patxarán Baines Oro	6€