

TO SHARE

- Iberian ham croquettes
10€
- “Maruca” roe, tomato, fresh leaves over “coca” bread
11€
- Andalusian homemade cheese selection with quince jam
13€
- Handcut iberian acorn fed ham
29€



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
6€
- Sautéed green beans from La Vega with Iberian bacon, liquorice and lotus root
9€
- “Salmorejo” chilled soup with “mojama” tuna and trout roe
10€
- Dry aged cow tartar, pickles and manzanilla wine flavour
10€

- Fried low temperature egg with ratatouille and cured Iberian shoulder
10€

- Marinated salmon with green “aguachile” and guacamole
11€

- Our traditional “remoión”, salted cod and orange salad
14€

GRILLED FISH

- Grilled salted cod with candied cherry tomatoes, mashed potato and samphire from the strait **17€**
- Meagre from Motril with grilled aubergine and chermoula relish **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 **1,5€**

Desserts

- Creamy chocolate with bread and extra virgin olive oil **5€**
- Mango and Motril pale rhum cheesecake **6€**
- Peaches and carrot and vanilla soup with mascarpone ice cream **6€**
- Gachas* (sweet porridge), figs and *leche merengada* ice cream (milk with lemon rind and cinnamon) **6€**
- “Piononos” with cinnamon ice creams **7€**