

SALADS

Roasted Pepper Salad (with or without anchovies)

Mixed Salad

Seasoned Tomato

Lettuce Hearts with tuna fillets

Seafood salad

Russian salad with prawns

Mediterránea (Salad mix, small artichokes, dried fruits, ham, fried garlic)

Pollo (Chicken with parmesan, toasted maize, avocado, dried tomato)

De la casa (Lettuce, Avocado, spring onion, king prawns, cocktail sauce)

Ajoblanco (cold garlic and almond soup) - In season

Gazpacho (Cold Vegetable Soup, in Season)

Salmorejo with ham, Cordoba-style (in season)

TO SHARE

Acorn-fed Iberian ham

Mature sheep cheese

Marinated Salmon

Fresh Anchovies in Vinegar

Croquettes

Hake Barbels with 'Pil-Pil' sauce

Anchoas del Cantábrico

Prawns with Pil-Pil Sauce

DAILY SUGGESTIONS

Mixed fried platter (minimum two persons)

Grilled fish (minimum 2 persons)

Cooked or grilled seafood platter (minimum 2 persons)

Fideuá (noodle dish, minimum 2 persons)

Scrambled eggs with: mushrooms, cod, asparagus, etc.

SEAFOOD

Blue Lobster

Langouste: cooked, grilled or fried with garlic

Norway lobster: cooked, grilled or fried with garlic

Red prawn in salt

White prawn in salt

White prawn, grilled or cooked

Small shrimps from Motril

Big Prawns

Small Clams

Galician clams

Malagueñas

Steamed or marinated mussels

Galician oysters

Galician scallops

Stuffed Scallops

Purple dye murex

Bay scallops

Pan-fried Calamari

Grilled octopus or Galician-Style

Grilled small squids

Clams

FRIED FOOD

Fried Fresh Anchovies

Fried anchovies without bones

Calamari Tips

Fried Calamari

Fried Small Hakes

Red Mullet

Marinated School Shark

Prawns

Pink Cusk-Eel

Aubergines

FISH DISHES

Tuna belly

Cod

Needlefish

Sole

Monkfish

Baked or grilled turbot fillet with vegetables

Grilled Peter's fish or fried with garlic

Hake with clams in green sauce

Seabass and Gilt-head bream, grilled or salt-crusted

Cod with Pil-Pil Sauce

RICE DISHES

Mixed paella: Meat and seafood (minimum 2 persons)

Paella Ciega: Fish and seafood (minimum 2 persons)

Black rice (minimum 2 persons)

Asparagus risotto with zan (minimum 2 persons)

Lobster Stew (minimum 2 persons)

Soggy Rice marinière (minimum 2 persons)

MEAT DISHES

Juicy and tasty iberian pork meat

Entrecôte

Ox Steak

Beef Tenderloin

Duck confit

DESSERTS

Puff pastry stuffed with seasonal fruits

Assorted fruits

Cheesecake

Creme brulee with Madagascan vanilla

Three Chocholates

Sweet patties with cream filling

Sweet sponge cake with almonds

Marquesa de Chocolate (Chocolate pudding with Marie biscuits)

Sorbet

Ice cream cup, different flavours

Copa Chanquete (vanilla ice cream, pear in syrup, cream, chocolate, almonds)

WINES

RED WINES

Chinchilla 6+6 (Ronda)

Chinchilla Conarte (Ronda)

Pagos de Quintana Barrica (Ribera del Duero)

Martín Berdugo Barrica (Ribera del Duero)

Recoletas Barrica (Ribera del Duero)

Pagos de Quintana Crianza (Ribera del Duero)

Martín Berdugo Crianza (Ribera del Duero)

Pesquera Crianza (Ribera del Duero)

Pago de Carraovejas Crianza (Ribera del Duero)

Pagos de Quintana Reserva (Ribera del Duero)

Belezos Acuarela Joven (Rioja)

Belezos Crianza (Rioja)

Marqués de Vitoria Crianza (Rioja)

Belezos Vendimia Seleccionada (Rioja)

Marqués de Vitoria Reserva (Rioja)

Viña Ardanza Reserva (Rioja)

Juan Gil Crianza (Jumilla)

WHITE AND ROSÉ WINES

Arindo (Rueda)

Mencal (Granada)

Cloe Barrica Chardonnay (Ronda)

Cojón de Gato, Gewürztraminer (Somontano)

Martín Berdugo, Verdejo (Rueda)

Pagos de Quintana, Verdejo (Rueda)

Kentia, Albariño (Rías Baixas)

Calvente, Moscatel de Alejandría (Granada)

Altolandón Barrica, Chardonnay, Petit Manseng (Cuenca)

Bolet Ecológico, Muscat, Gewürztraminer (Penedés)

Chinchilla Rosado Tempranillo (Ronda)

Bolet Rosado Ecológico, Merlot (Penedés)

CHAMPAGNES, SPARKLING AND SWEET WINES

Bolet Ecológico Brut Nature Reserva (Cava)

Jacques Lassaigue Brut (Champagne Blanc de Blanc)

Jacques Lassaigue Brut Rose (Champagne Pinot Noir)

Moet Chandon Brut (Champagne)

Don Perignon (Champagne)

Saucí Naranja Pedro Ximénez (50 cl.)

Don PX Pedro Ximénez

Due to the market price variations and availability of the ingredients that make up our dishes, it is impossible for us to fix a price.