

All prices are VAT included

TO SHARE

- Handcut Iberian acorn fed ham
€ 31
- Andalusian homemade cheese
selection with quince jam
€ 16
- Roasted peppers with tuna fish
“mormo” and orange pickle
€ 17
- Salmon tartar with avocado and
tropical dressing
€ 19
- Iberian ham croquettes
€ 12



GRILLED MEAT

- Dry aged beef rib steak
with French fries € 9/100 g
- Iberian pork “presa” with chimichurri
sauce and “arrugás” potatoes € 23
- Duck brest with sauteed apple
and orange sauce € 20
- San Pascual pork T-bone with mashed
potatos and shallots € 21

STARTERS

- Leaves, stems and vegetables
salad from our gardens
€ 9
- Our traditional “remojón”,
salted cod and orange salad
€ 15
- “Migas” traditional bread
crumbs dish with marinated
sardines and grapes
€ 16
- Roasted squash salad with fall
nuts and “Montefriño” cheese
€ 13
- Leeks cream with low
temperature egg and spicy
mussels
€ 12
- Dry aged cow tartar, pickles
and manzanilla wine flavour
€ 16
- Bull tail creamy rice with
mushrooms and aioli
€ 22



GRILLED FISH

- Croaker from Motril with “albornía”
and red pesto sauce € 22
- Grilled salted cod, celeriac purée, San
Pascual’s sobrasada and honey € 22
- Capture of the day
with chili oil € 26



- Our homemade bread stone ground ECO wheat,
sourdough and ECO craft beer € 3

Desserts

- Creamy chocolate with bread
and extra virgin olive oil € 7
- “Piononos” with cinnamon ice cream € 8
- Pistaccio sponge cake with homemade
yogurt from Granja Las Maravillas and
green lemon sorbet € 7
- Riz pudding croquettes and cotton
candy ice cream € 7
- Avocado and mango cream puff
pastry cake and honey ice cream € 8

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