




























# ALBORÁN RESTAURANT

## MENÚ


















### SHARED PLATES

Cantabrian anchovies gold series on ciabatta bread and crushed tomato (4 pcs)	€8,00	 
Payoya goat cheese ripened with D.O. Sierra de Malaga paprika (180 g)	€11,00	  
Thin pasta sticks stuffed with prawns and covered with sesame and wasabi aioli (8 pcs)	€10,00	       
Iberian ham croquettes with tomato chutney (6 pcs)	€8,50	  
Lemon marinated chicken tears with honey and mustard sauce (gluten, egg, dairy and mustard)	€10,00	   

### STARTERS

Creamy pumpkin with sun-dried tomato oil	€9,00	
Poultry soup with Andalusian mince	€8,00	  
Scrambled eggs with boletus, diced Iberian ham and foie gras au gratin	€11,00	 
Warm quinoa salad with sautéed vegetables and asparagus	€12,00	
Avocado salad with Axarquia mango and fresh cheese	€10,00	
Garden salad with white asparagus and smoked salmon	€12,00	












### PASTA AND RICE

Pesto tagliatelle with sautéed king prawns and grated sheep's cheese	€14,00	    
Spaghetti carbonara	€13,00	    
Spaghetti bolognese	€13,00	  
Stir-fried prawn chow mein with vegetables and soy sauce	€14,00	  
Vegetable risotto with Parmesan cheese	€13,00	











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### MEAT

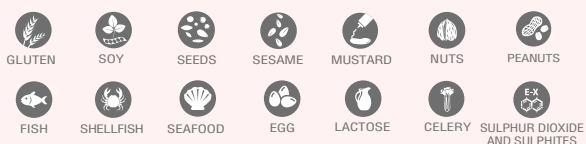
Grilled beef tataki with potato wedges and Padron peppers	€22,00	
Low-temperature braised pork cheek with wild mushroom mix	€15,00	 
Grilled suckling lamb chops on wild asparagus ragout	€18,00	
Grilled Iberian pork served with potato and bacon pie	€18,00	   
Beef sirloin on truffle parmentier and foie gras sauce	€22,00	    

### FISH

Cod confit centre on green sauce and baby eels	€17,00	    
Griddled sea bass fillet with seasonal vegetables and San Sebastian sauce	€16,50	 
Grilled octopus accompanied by creamy potatoes and Piquillo pepper aioli	€17,00	  

### DESSERTS

Fruit cocktail with fresh orange juice	€5,50	
Mango sorbet with yoghurt and honey cream	€5,50	
Homemade carob cake ice cream with Pedro Ximenez reduction	€6,50	   
Chocolate coulant with vanilla ice cream on toffee caramel toffee	€6,50	  
Cheesecake on a biscuit base with red berry topping	€6,50	   



VAT included  
People with allergies or intolerances  
should ask our staff.