








# ALBORÁN




## RESTAURANT MENU

### GLUTEN FREE











### HEALTHY CORNER

Salmon tartare with avocado and lime vinaigrette	€16,00	 
Salad with tuna belly in olive oil, roasted peppers and grilled white asparagus	€16,00	 
Salad with duck ham, blackberries, raspberries and mango vinaigrette	€16,00	
Quinoa with veggie stir fry and grilled octopus medallions with paprika oil	€16,50	 

### TO SHARE

Payoya goat cheese aged with paprika, do sierra de Málaga (180 g)	€14,00	
Foie micuit medallions on apple cream with caramelised brown sugar (8 per serving)	€16,50	
Huelva iberico ham 100 g	€26,00	
Anchovies with avocado cream and sun-dried tomatoes on toast (4 per serving)	€10,50	

### SCRAMBLED, PASTA AND RICE




Macaroni with creamy mushroom sauce and grated Zamora cheese	€18,00	 
Rice noodles with pesto	€18,00	 
Creamy rice with wild mushrooms and white-truffle aroma	€19,00	
Risotto with prawns, sun-dried tomatoes and parmesan cheese	€19,50	 
Iberico ham and foie scramble	€19,50	
Cod scramble with pearl onions and fresh parsley	€19,00	 

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#### MEAT

Chargrilled beef tataki with argentinian sauce	€28,00	
Chargrilled iberico pork with pear compote	€28,00	
Suckling lamb cutlets with sautéed asparagus	€26,00	
Slow-cooked iberico pork cheeks with assorted mushrooms	€23,00	

#### FISH

Chargrilled octopus on duchess potatoes with truffle and piquillo-pepper aioli	€24,00	   
Sea bass fillet on creamy pesto rice	€26,00	  
Rota-style red sea bream	€28,00	 

#### DESSERTS

Fruit cocktail with fresh orange juice	€6,50	
Housemade Pedro Ximenez ice cream	€7,50	   
Lemon pie verrine	€7,50	 
Housemade panna cotta with whipped cream	€7,50	
Cheesecake with strawberry jam	€7,50	  

VAT included

People with allergies or intolerances please ask our staff.



GLUTEN



SOY



SEEDS



SESAME



MUSTARD



CELERY



EGG



LACTOSE



FISH



SHELLFISH



SEAFOOD



PEANUTS



NUTS



LUPINS



SULFUR DIOXIDE  
AND SULPHITES