











ALBORÁN







RESTAURANT MENU

GLUTEN FREE











HEALTHY CORNER

Coloured salad with mozzarella cheese, berries and raspberry vinaigrette.	€15,00	 
Smoked salmon salad with white asparagus, old mustard maionnaise and honey.	€16,00	   
Axarquia salad with avocado and mango dressed with lime and cane juice.	€15,00	
Chickpea hummus with dried tomato.	€9,00	
Strawberry and vegetable cold soup with goat cheese.	€8,00	 
Pumpkin cream with grilled scallops and paprika de La Vera oil.	€10,00	

TO SHARE

Cantabrian anchovy (gold quality) with baked peppers and tomato with casé sauce (6 pieces)	€15,00	 
Payoya goat cheese with paprika from Sierra de Malaga (180gr)	€14,00	
Goat cheese snack gratinated with blackberry and raspberry jam (6 pieces)	€14,00	 
Small foie micuit medallions with apple compote (8 pieces)	€15,00	

SCRAMBLED, PASTA AND RICE




Scrambled king prawns with confited mushrooms and truffles	€14,00	  
Scrambled iberian ham with gratinated foie micuit	€15,00	 
Rice noodles sauteéd with chicken and vegetables in oriental style	€15,00	
Rice pasta sauteéd a la marinière with king prawns and vegetables	€15,00	 
Duck risotto with boletus and old cheddar cheese	€16,00	
Mellow rice with wild mushrooms	€15,00	

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MEATS

Pork cheeks braised over low heat with mixed mushrooms	€20,00	
Grilled veal tataki with deluxe potatoes and Padron peppers	€26,00	
Braised iberian secret with pears sauce, potatoes cake and iberian ham	€25,00	
Lechal lamb cutlets with sauteéd asparagus	€24,00	

FISH

Grilled octopus served on a potato duke with truffle and 'piquillo' pepper aioli	€21,00	   
Sole pops filled of iberic ham and served on a zaffron veleuté	€20,00	 
Grilled corvine served on a pumpkin cream and crunchy leeks	€20,00	 
Confited cod loin served on an andalusian ratatouille	€21,00	 

DESSERT

Fruit cocktail with natural orange juice	€6,00	
Home made panna cotta served with berries & strawberry coulis	€6,50	 
Special cheesecake made with payoya goat cheese and served with a sweet quince cream	€6,50	  
Mango sorbet served on a yoghurt cream and honey	€6,50	
Home made Pedro Ximenez ice cream	€6,50	  

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