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Salmon tartar marinated with avocado and lime vinaigrette dressing.	16,00 €	  
Tuna in olive oil, grilled peppers and white asparagus salad.	16,00 €	 
Duck ham with blackberries and raspberries salad with mango vinaigrette dressing.	16,00 €	
Sauteed quinoa with vegetables and grilled octopus medallions with paprika oil.	16,50 €	 



TO SHARE

Payoya goat's cheese cured with paprika D.O Sierra de Málaga (180 gr.)	14,00 €	
Mini medallions of foie micuit on apple cream above blinis (8 units)	16,50 €	 
Iberian ham from Huelva (100 gr.)	26,00 €	
Iberian ham croquettes (6 units)	11,00 €	  
Boletus and goat's cheese mini croquettes served with strawberry jam (6 units)	11,00 €	   
Mini vegetable samosas with a touch of curry and romesco sauce (6 units)	10,50 €	     











PASTA AND RICE DISHES

Creamy mushroom and grated Zamora cheese pasta.	18,00 €	  
Stir-fried rice noodles with prawns, seasonal vegetables and sweet soy sauce.	18,50 €	    
Mellow wild mushroom rice flavoured with white truffle cream.	19,00 €	
Oxtail and grated sheep's cheese risotto.	19,50 €	 



















MEATS

Grilled beef tataki with Argentinian sauce.	28,00 €	
Grilled Iberian pork on pear compote.	28,00 €	
Lamb cutlets with sautéed green asparagus.	26,00 €	
Braised over low heat Iberian pork cheeks with mushroom mix.	23,00 €	 

FISH

Grilled octopus on potato duchess with truffle and piquillo pepper aioli.	24,00 €	    
Sea bass on creamy pesto rice.	26,00 €	  
Sea bream loin Roteña style.	28,00 €	 

DESSERTS

Fruit salad with natural orange juice	6,50 €	
Algarrobo cookie homemade ice cream	7,50 €	    
White chocolate Brownie with pistachios and Yoghurt with egg and syrup custard ice cream	7,50 €	  
Chocolate couland and vanilla ice cream	7,50 €.	    
Cheesecake with strawberry jam	6,50 €	    

VAT included - People with allergies or intolerances please ask our staff.

