

MENU “à la Carte”

OPEN Everyday
18:30 – 22:00

SOUP & CREAM

- Cream of Pumpkin Soup Sage Pesto, Local Orange Oil.....5,50€
Ronda Valley Chesnut Stew, Roasted Iberian Pork Neck7,50€

STARTERS

- Homemade Fried Specialities Trio: “Flamenquín” (Cheese, Pork & Serrano Ham Roll),
Mixed Croquettes, Battered Prawn with Romesco8,50€
Roasted Octopus, Potato Mash, “La Vera” Paprika & Fried Almonds.....11,50€
Roasted Seasonal Vegetables with Honey & Spices, Sautéed Couscous with Pulses...9,50€
Fried Camembert, Red Onion-Raisin Chutney, Green Salad.....8,50€

DESSERTS

- Chocolate Sponge, Caramel Cream & White Chocolate Sauce6,50€
Orange & Almond Sephardic Creme Caramel5,50€
Triple Sec Scented Pannacotta with Orange Marmalade.....5,50€
Rice Pudding Mousse with Cinnamon Creme Anglaise.....5,00€
Assorted Seasonal Fruit Platter.....4,50€
Assorted Sorbet & Ice Cream.....5,00€
Malaga Goat Cheese Platter with Jam & Nuts.....6,50€

MAIN COURSES

- Roasted Seabass Fillets Coriander-Ginger Green Sauce Spicy Spinach with Green Asparagus,
Citrus Scented Couscous with Raisins.....15,50€
Poached Salmon Saffron Beurre Blanc Sauce Sauteed Quinoa with Veggies.....15,50€
Grilled Chicken Breast Lime-Lavender-Honey Sauce.....14,50€
Slow Cooked Pork Cheek with Frigiliana Molasses & Sherry Vinegar Sauce
Parsnip Parmentier & Oregano Fried Pumpkin.....14,50€
Grilled Pork Blade Chimichurri Sauce & Roasted Potato with Spicy Cumin &
Red Pepper Sauce15,50€
Slow Cooked Beef Tail Traditional Style Truffled Potato Puree.....15,50€
Roasted Deboned Suckling Pig with its cooking juice & Apple Puree.....19,00€
Grilled Beef Entrecote Fried Green Peppers & Potato Cake.....19,50€
Slow Cooked Lamb with Moroccan Spices, Prunes & Raisins, Baked Sweet Potato & Couscous..16,50€

Roll & Butter: 1,50€ per person

Prices include 10% VAT

* FOOD ALLERGIES & INTOLERANCES: before ordering please speak to our staff about your requirements.

***ONLY WITH A PRE-RESERVED TABLE. BOOKINGS AT RECEPTION**