

tasting menu

GOURMET

Red prawns gazpacho with lettuce, garlic and lemon.

Calamari ribbons with Vizcaína sauce (red peppers sauce),
with its ink and egg yolk.

Tuna from almadraba in escabeche.

Roast Monk fish, with almond sauce,
green beans and saffron.

Rabbit's shoulder and loin with parsnip cream.

Strawberries, orange, mango, water melon,
melon, prickly pear.....

Chocolate, spices and apple.

PRICE: 82.00€ + V.A.T. pp.

CLASSIC

Alternate layers of marinated chicken breast
with foie-gras and caramelized apple.

Vegetable ceviche with avocado, coriander and citrus juice of
ginger and turmeric.

Local Veal Steak tartar with fried eggs cream.

Young goat from Málaga with vegetables
tabule and orange yogurt.

Guadalhorce Valley.

PRICE: 72.00€ + V.A.T.pp.

All menú only for full table

Local wine to accompany : 23.00 € pp.

Special pairing wine : 29.00 € pp.

Selection of Andalusian artisan cheeses: 12.00€ pp.

Covert charge not included (5.00€)

VAT 10% not included

Starters

Oysters!!! With Moscow Mule granita, natural or glazed
with beef jus.

24.00€

Vegetable ceviche with avocado, coriander and citrus juice
of ginger and turmeric.

22.00€

Pistachios and basil cream with pickled vegetables
and Coín goat cheese.

22.00€

Alternate layers of marinated chicken breast
with foie-gras and caramelized apple.

24.00€

Red prawn gazpacho with lettuce, garlic and lemon.

22.00€

Calamari ribbons with Vizcaína sauce (red peppers sauce),
with its ink and egg yolk.

23.00€

Tuna from almadraba in escabeche.

24.00€

Veal Steak tartar
with marrow cream, artichokes and truffle.

24.00€

Red prawn rice.

24.00€

Cover charge not included (5.00€)

VAT 10% not included

main courses

FISH

Red mullet loin with flame roasted celeriac
and an emulsion of its liver.

35.00€

Roast Monk fish, with almond sauce,
green beans and saffron.

35.00€

Sea bass with “majao” crushed grilled vegetables and
sautéed razor shell.

35.00€

Fried John dory in an Andalusian casserole,
potatos and onion.

35.00€

MEATS

Rabbit’s shoulder and loin with parsnip cream.

30.00€

Iberian pork sirloin with spring onions and mustard jus.

34.00€

Pigeon with vegetable broth, chard and fresh peanuts.

34.00€

Payoyo Goat with sweetbread stew in onions,
cheese and pumpkin.

34.00€

Grill Iberian pork with its stew and courgette.

34.00€

GRILL

Entrecote steak	34.00€
Baby lamb chops	33.00€
Sirloin steak	35.00€

Cover charge not included (5.00€)

VAT 10% not included

desserts

Chocolate, spices and apple.
12.00€

Roasted apple, with pinenut soup and puff pastry.
12.00€

Guadalhorce Valley
12.00€

Strawberries, orange, mango, water melon,
melon, prickly pear.....
12.00€

Almond baba, white chocolate and candied fruits.
12.00€

Cinnamon cream, black tea and lemon sorbet.
12.00€

Selection of Andalusian cheeses (for 2 people)
23.00€

Cover charge not included (5.00€)
VAT 10% not included