

Starters...

	Tapa	Medium	Portion
Old cheese from La Mancha	2,50	6,20	10,50
Smoked sardine on focaccia with rosemary and sweet tomato	3,10 / unidad		
Tuna tataki with Antequera Porra	3,70	7,40	13,90
Swordfish Ceviche with avocado from the Axarquía		7,50	12,90
Ensaladilla Rusa Potato, mayonnaise, tuna and prawns salad	2,40	4,90	8,90
King prawn and scallop warm salad Mixed lettuce with scallop, king prawn, bacon and nuts		7,50	13,50
Uvedoble salad Mixed lettuce with goat cheese, caramelized nuts, pear and foie			12,90
Salmon tartar with white asparagus cream		7,20	12,90
Foie gras micuit with homemade fruit jam	3,90	7,90	12,50
Warm cod with potato and garlic mayonnaise with piquillos			11,50
Swordfish <i>morrillo</i> in <i>manteca colorá</i>	3,50	6,90	12,50
Vichyssoise with pickled partridge and salmon roe	4,90		
Porra (thick gazpacho) with Iberian ham	2,40	4,90	7,90
Artichokes sauteed with squid		7,50	14,50
Grilled green asparagus with romesco red pepper and almond sauce		6,00	11,00
Black toasted noodles with <i>Malaga</i> little squids	3,30	7,90	12,50
Potatoes <i>piconesa</i> (mayonnaise with <i>mojo picón</i> spicy sauce)	2,40	4,90	8,90
Leek, mushroom and prawn ravioli with gazpachuelo fish and mayonnaise soup	3,70	7,20	13,90
Homemade Iberian ham croquettes	2,40	5,90	8,90
Crusty king prawn roll with soya sauce	2,40	5,90	8,90

Allergens	Gluten	Egg	Soy	Celery
	Fish	Crustacean	Dairy	Mollusk
	Sesame	Peanut	Mustard	Shell Fruits
			Sulphites	

Tapa | Medium | Portion

Mini-burguer of veal and foie			3,90 / unit
Mini-pizza with apple, goat cheese and foie			3,20 / unit
Ropa vieja taco			3,80 / unit
Garlic prawns mini-kebab			4,10 / unit
Suckling pig brioche gratin with its jus alioli			3,90 / unit
Potato and truffle omelette Made to order	6,80	12,50	
Farm scrambled eggs with Iberian <i>Salchichón</i>	6,80	12,50	
Fried farm eggs with foie	8,50	15,50	

...main dishes

Roasted scallop with roasted aubergine with cumin	3,90	7,50	14,90
Red tuna cubes with cauliflower emulsion	3,90	7,90	14,90
Veal sweetbreads in Manzanilla sherry wine, with roasted pumpkin with honey and nise	7	13,50	
Flamenquin served with mustard mayonnaise	7,20	12,50	
Boneless sucker lamb with cous-cous	4,10	8,20	16
Duck magret with mango	7,70	14,90	
Oxtail meat balls on crispy chips	3,80	7,40	13,90
Special cut of the Iberian pork with <i>Padron</i> small peppers	7,90	14,50	
Shepherd's cannelloni (with young goat meat)	8,50	15,90	
Boneless trotters' pork with pistachio and roast apple	3,90	7,80	13,90
Veal <i>lagartillo</i> turn and turn	7,50	13,50	

dessert?
Ask our waiters

Price in Euros (€). Taxes included