



## SALADS

### Cheese Salad 14,00

Mixed lettuce |  
Goat cheese |  
Camembert |

Gouda | Pears | Croutons  
| Walnuts | Dates |  
walnut vinaigrette



### Vino Mío Salad 12,00

Mixed lettuce

| Bacon | Sunflower seeds  
| Sundried tomato

| Croutons Cucumber | Apple |  
Honey mustard vinaigrette



### Caesar Salad 14,00

#### Andalusian Style

Mixed lettuce

grilled chicken breast | aged  
Andalusian  
goat's cheese, | croutons

Caesar dressing  
(anchovies, garlic,  
egg yolk, mustard |

lemon | extra virgin olive oil)



## STARTERS

### Salmorejo 12,50

Authentic cold Spanish soup | Cured ham Feta cheese | Grape compote  
Cherry tomatoes | Croutons | egg  
cream



### Tuna tartar 18,00

Sushi Uramaki style | Sesame  
yuzu mayo with ginger and lime



### Tiradito 14,00

Ajo blanco | Slices of fresh corvina  
fish | Yellow chili | Green herb oil |  
Corn | Red onion | Sweet potato



### Carpaccio 16,00

Fine slices of beef tenderloin with  
shavings of Payoyo cheese | crispy  
toasted migas bread | Finished with  
aromatic truffle tapenade and  
Andalusian mustard, honey and  
fresh dill





## VEGETARIAN STARTERS

### Andalusian Harvest Tomatoes 12,00

Tomato salad | yuzu dressing | extra virgin olive oil | sea salt flakes | fresch red onion salad | croutons



### Roasted eggplant 12,50

Roasted Eggplant | Teriyaki | Garlic | Lemon | Green peas cream | Smoked yogurt | peanuts | fried onions



### Ajoblanco coctail 10,00

Ajoblanco cold coup | the most typical dish of south spain! green grape | almond crumble | arbequina olive oil | garlic bread toast



### Hummus of avocado 12,50

Chickpea | Couscous salad | grilled vegetables escalibada | garlic bread | sunflower seeds



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## VEGETARIAN MAIN COURSE

### Roasted Artichoke 22,50

Baked artichoke | stuffed with vegetarian foie gras | aioli | smoked garlic | red wine sauce | fried yuca | truffle | cashew nuts



### Andalusian Vegetable Rice 18,00

Short-grain rice | roasted red peppers | artichokes | green peas | tomatoes | onions | garlic | smoked paprika | saffron | extra virgin olive oil | fresh parsley | lemon zest | toasted almonds



### Red beet pasta– Andalusian Style 24,00

Homemade beetroot pasta, served with roasted red beet sauce | garlic | creamy fresh cheese , homemade pesto, and aged Manchego cheese.



### Canneloni 23,50

Spinach and leek | Payoyo cheese-bechamel | Málaga almond spinach sauce



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# MAIN DISHES

ALL OUR MAIN DISHES ARE SERVED  
WITH ITS OWN SEASONAL GARNISHES

## Fish

### Octopus Tentacle 32,00

– Mediterranean Style

Grilled | served with roasted Mediterranean vegetables such as eggplant, bell pepper, and tomato, | fried potato with sweet bell pepper powder | finished with a creamy, slightly spicy romesco sauce made from roasted peppers, almonds, garlic, and pimentón.



### Grilled Sea Bass 29,00

Served with braised fennel and leek, creamy saffron rice, and grilled paprika (pimentón).

### Cod Screi 27,00

From the grill | Cava sauce | Green herb oil | garlic | seasonal vegetables



## Meat

### Iberian Pork 29,00

Juicy grilled Presa Ibérica, lightly seasoned with smoked paprika (pimentón de la Vera) | roasted Andalusian peppers and onions | crispy oven-roasted potatoes | "broken eggs" | chimichurri

### Chicken Saté 24,00

Marinated | Grilled | peanut sauce | Crispy onion | fried yuca chips | Fried rice | Atjar vegetables



### Sirloin Steak 32,00

Tender Retinto beef sirloin steak | served with an aromatic thyme, rosemary, and garlic sauce | oven-roasted seasonal vegetables and golden garlic potatoes.

Supplement with foie 4.50



# Woks

## Prawn Wok 17,50

Stir-fried prawns | Thai sauce  
Noodles | Spring onion  
soja sauce



## Chicken Wok 17,50

Chicken chunks | Thai sauce |  
Stir-fried fresh vegetables |  
noodles | Spring onion |  
soja sauce



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## DESSERTS

### "Crazy Pie" 9,50

Pastry cream | Crumbled mille-feuille | Apple compote | Mascarpone foam | caramel ice cream | Grated chocolate



### Crème Brûlée 9,50

Velvety vanilla custard topped with a crisp, golden caramelized sugar crust. A classic, refined dessert that melts smoothly on the



palate.

### Chocolate ganache 11,00 recomanded!!

Creamy chocolate paste | vanilla sauce | puff pastry | red fruit coulis | cherry ice cream



### Lemon sorbet 9,50

Mint sponge cake



### Cheese Plate 17,00

Selection of 5 cheeses



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