

# DINNER MENU

## ENTRANTES FRÍOS

**JAMÓN IBÉRICO DE BELLOTA** 🌿 🥜 🥚  
servido con un crujiente pan de cristal con emulsión de tomate y aceite de oliva virgen extra

€24.00

**SELECCIÓN DE QUESOS ARTESANALES** 🌿 🌰 🥚 🥛  
acompañados de frutos secos y mermelada de ciruela

€15.00

**PORRA ANTEQUERANA** 🌿 🥚  
con taquitos de jamón ibérico y huevo cocido. (opción vegetariana) 🌿

€14.00

**GAZPACHO DE FRESAS** 🌿  
servido con polvo de queso feta helado y esencia de albahaca

€16.00



## ENTRANTES CALIENTES

**CROQUETAS CASERAS DE JAMÓN IBÉRICO (6 UNIDADES)** 🌿 🥜 🥚 🥛 🌿

€12.00

**CROQUETAS CASERAS** 🌿 🌰 🥚 🥛 🌿  
de queso de cabra Payoya y cebolla caramelizada (6 unidades)

€12.00

**ENSALADA CÉSAR** 🌿 🥜 🥚 🥛 🌿  
elaborada con brotes frescos, pollo crujiente, cherrys, salsa César, croutons y queso grana padano

€14.00

**LANGOSTINOS AL AJILLO** 🌿 🥚  
aromatizados con vino de jerez y perejil fresco

€14.00

**CALAMARES FRITOS**

€18.00

## PLATOS PRINCIPALES

**PATA DE PULPO A LA PARRILLA** 🌿 🥜 🥚 🌿 🌿  
sobre una base de puré de boniato especiado

€24.00

**SALMÓN ASADO** 🌿 🌰 🥜 🌿 🥚 🥛 🌿  
acompañado con verduras frescas salteadas

€24.50

**ROSADA A LA PLANCHA** 🌿  
con patata cocida y salteado de tomates secos

€19.00

**CARRILLADA IBÉRICA** 🌿 🥜 🥚 🥛  
estofada lentamente con jugo de carne y vino tinto y servida con cremoso de patata

€24.00

**CHULETAS DE CORDERO LECHAL** 🥚  
a la parrilla con patatas asadas con romero, ajo y tomillo

€22.00

**SOLOMILLO DE VACA CON CREMOSO DE PATATA** 🥚 🥛  
foie braseado y jugo de carne

€32.00

**PISTO DE VERDURAS DE TEMPORADA CON HUEVO FRITO** 🌿 🥚 🌿 🥚 🥛

€12.00

**VERDURAS BABY GUIADAS** 🌿 🌰 🥚 🥛 🌿 🥚 🥛  
con caldo de verduras y huevo poché

€18.00

**PLATO DE PASTA AL GUSTO**

€15.00

Macarrón o spaghetti, Salsa pesto 🌿  
Salsa boloñesa, Salsa de tomate y albahaca 🌿 🌰 🥜 🥚

## COLD STARTERS

**IBERIAN HAM CROSTINI OF CRISTAL BREAD** 🌿 🥜 🥚  
with tomato emulsion and extra virgin olive oil

€24.00

**SELECTION OF LOCAL ARTISANAL CHEESES** 🌿 🌰 🥜 🥚 🥛  
accompanied with nuts and plum jam

€15.00

**TRADITIONAL SOUP FROM MÁLAGA** 🌿 🥚  
made with fresh vegetables, boiled egg and iberian ham. (vegetarian option) 🌿

€14.00

**THE ANDALUSIAN GAZPACHO** 🌿  
a slightly sweeter more refreshing version of the Andalusian gazpacho, topped with frozen feta cheese powder and basil essence

€16.00

## HOT STARTERS

**CREAMY HAM CROQUETTES** 🌿 🥜 🥚 🥛 🌿  
made from bechamel and coated in breadcrumbs (6 units)

€12.00

**PAYOYO GOAT CHEESE CROQUETTES** 🌿 🥜 🥚 🥛 🌿  
stuffed with caramelized onions (6 units)

€12.00

**CRISP CAESAR SALAD** 🌿 🥜 🥚 🥛 🌿  
with fresh sprouts, crispy chicken, cherry tomatoes, caesar dressing, croutons, and grana padano cheese

€14.00

**TRADITIONAL PIL-PIL PRAWNS** 🌿 🥚  
baked in a casserole with local spices, sherry wine and parsley

€14.00

**FRIED SQUID**

€18.00

## MAIN DISHES

**GRILLED OCTOPUS** 🌿 🥜 🥚 🌿 🌿  
nestled on top of a spiced sweet potato puree

€24.00

**ROASTED SALMON** 🌿 🌰 🥜 🌿 🥚 🥛 🌿  
with fresh vegetables sautéed

€24.50

**GRILLED LOCAL ROSADA FISH FILET** 🌿  
served with boiled potatoes and sautéed sun-dried tomatoes

€19.00

**SLOW BRAISED IBERIAN PORK CHEEKS** 🌿 🥜 🥚 🥛  
with red wine and served on top of a creamy potato puree

€24.00

**GRILLED LAMB CHOPS** 🥚  
served with rosemary roasted potatoes with garlic and fresh thyme

€22.00

**BEEF TENDERLOIN OVER A CREAMY POTATO PUREE** 🥚 🥛  
with braised foie gras, and natural jus

€32.00

**SEASONAL VEGETABLE RATATOUILLE WITH FRIED EGG** 🌿 🥚 🌿 🥚 🥛

€12.00

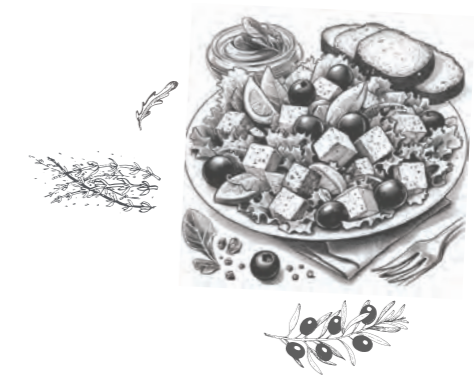
**FLAVORFUL STEW OF BABY VEGETABLES TOPPED** 🌿 🌰 🥜 🥚 🥛 🌿 🥚 🥛  
with a poached egg

€18.00

**PASTA DISH OF YOUR CHOICE**

€15.00

Macaron or spaghetti, Pesto sauce 🌿  
Bolognese sauce, tomato and basil sauce 🌿 🌰 🥜 🥚



Please inquire with your server about daily specials or special dietary restrictions. 🌿 Vegetarian, 🥜 Nut, 🌿 Peanut, 🌿 Celery, 🥚 Mustard, 🌿 Soy, 🌿 Sesame, 🌿 Crustacean, 🌿 Mollusks, 🥚 Egg, 🥛 Lactose, 🌿 Gluten, 🌿 Fish, 🥚 Sulfite.

Price are in EUROS (€) and VAT inc. Karma Members are entitled to 25% discount on listed prices.

WE CREATE... EXPERIENCES