



SUGGESTIONS

OUR SALADS

Crispy goat cheese, red berries and honey vinaigrette salad	12,90 €
Dressed tomatoes with tuna belly	12,50 €
Mixed salad	10,90 €
Clam salad with coriander and pipirrana (chopped tomato, cucumber, onion and green pepper salad)	13,50 €

TO WARM YOU UP

Alpujarra soup (almond, garlic and fried bread with ham and egg)	8,50 €
Garlic soup with bread, egg, ham and paprika	8,50 €
Noodle soup with ham and egg	8,50 €
Alpujarra dish (spicy sausage, black pudding, serrano ham, peppers, fried egg and slowly fried potatoes in olive oil)	12,50 €
Layered aubergine, goat cheese, ham and mint and rosemary oil	13,25 €
Avocado cannelloni with salmon tartar, brown crab and lime mayonnaise	15,50 €
Salmon roll with feta cheese (Japanese style)	14,25 €
Potato parmentier with foie and red berries	15,50 €
Grilled octopus with potato purée and a fried egg	21,90 €
Round roll bread filled with Pajuna beef, avocado, caramelised onion and garlic mayonnaise; served with chips (2 people)	17,50 €



SUGGESTIONS

OUR FRESH FISH

Grilled salmon with sautéed vegetables	14,85 €
Confit cod with caramelised onions and parsley oil	17,50 €
Hake loin cooked in garlic and olive oil with green asparagus	15,50 €

OUR CERTIFIED PAJUNA BEEF

Grilled beef sirloin with grape sauce and roasted potatoes	25,50 €
Grilled beef entrecote with slowly fried potatoes in olive oil served with salad	17,50 €
Hot stone-grilled T-bone served with salad and potatoes (2 people)	60 €/Kg
Crispy duck breast with red berries sauce	17,50 €

DESSERTS

Cheese selection	12,50 €
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OUR HOMEMADE DESSERTS

Piña colada foam with mango sorbet in a glass	6,50 €
Red berries soup with mango sorbet	5,50 €
Apple cake with vanilla ice cream	9,50 €
Chocolate coulant	9,50 €