



SUGGESTIONS

OUR SALADS

Crispy goat's cheese salad with berries and honey vinaigrette	12,50 €
Dressed tomatoes with tuna belly	11,80 €
Mixed salad	8,50 €
Salad of clams with coriander and tomato 'pipirrana' and baby leaves	13,50 €

TO WARM YOU UP

'Alpujarreña' soup	8,50 €
Garlic soup	8,50 €
'Picadillo' soup	8,50 €
Typical Alpujarran dish	12,50 €
Layered aubergine, goats cheese, ham, mint and rosemary oil	11,50 €
Avocado cannelloni with salmon tartar, brown crab and lime mayonnaise	14,50 €
Salmon flamenquín roll with feta cheese (Japanese style)	12,50 €
Creamed potatoes with foie-gras and berries	11,75 €
Grilled octopus with potato purée and a fried egg	19,50 €
Pajuna veal 'rosca' meatloaf with avocado, caramelised onions and aioli, served with fries (2 people)	16,50 €



SUGGESTIONS

OUR FRESH FISH

Steam-grilled salmon with sautéed vegetables	13,50 €
Confit cod with caramelised onions and parsley oil	14,50 €
Bilbao-style hake tenderloin with wild asparagus	14,50 €

OUR CERTIFIED PAJUNA VEAL

Grilled veal fillet with grape salsa and rosti potatoes	22,50 €
Grilled veal entrecote with poor man's potatoes and salad	16,50 €
Stone-grilled veal steak (1200 g) with salad and potatoes (2 people)	59,50 €
Crispy duck breast with berry sauce	14,50 €

TO FINISH

4T cheese board	12,50 €
-----------------	---------

OUR HOMEMADE DESSERTS

Piña colada foam with mango sorbet in a glass	6,50 €
Berry soup with mango sorbet	5,50 €
Apple tart with vanilla ice cream	9,50 €
Chocolate fondant	9,50 €