



Our Andalusian Cuisine

Starters

Jabugo Ham

Remojón -typical Granadine salad- (grilled codfish, and orange and onion)

-Granada tropical coast- salad (avocados, endives, palm hearts and prawns)

Red peppers salad with avocados and Montefrio cheese

Alpujarra-style almond soup

Seville soup (shellfish soup with mayonnaise)

Croquettes of oxtail with chocolate

Artichoke hearts stuffed with broad beans and crispy ham

Broad beans fried with ham from Trevélez

Aubergine rolls stuffed with mushrooms and Jabugo ham au gratin

Authentic Sacromonte omelette

Lamb cake with mango ice creme. First Prize in contest II Granada tapas restaurant

Shell-fish and Fish

Clams

Prawns from Motril

Big red prawns from Garrucha (100 g.)

Mixed platter of fried fish from Motril

Monkfish supremes with raisins, pine nuts and pickled onions

Hake steaks baked with baby garlic in virgin olive oil

Meat

Flavorful piece of iberian pork with pot-herbs in truffle oil

Brik iberian pork sirloin with goat cheese and foie in PX with figs

Andalusian-style Oxtail

Sirloin steak with mushrooms and Jabugo ham in sherry sauce

Shoulder of suckling lamb in honey sauce

Mozárabe-style wild boar fillet steak



National and International Cuisine

Starters

Lobster salad in saffron vinaigrette dressing
Duck salad with foie and sweet mustard
Saffron cream with carpaccio of prawn and sturgeon roe
Swiss chard stems stuffed with ham and cheese
Cantabrian anchovies with avocado in garlic oil
Goose liver paté in sherry
Egg poached with goat cheese over artichoke and truffle juice

Rice and Fish

Lobster rice stew (minimum 2 persons)
Cod encrusted in almond with ham shavings
Bluefin tuna from almadraba
Sea-bass with vegetables, prawns and Jabugo cream

Meat

Suckling lamb chops seasoned with vine shoots
Loin of lamb stuffed with assorted nuts and a hint of mint
Avila sirloin steak
Escalopes of Avila sirloin steak with foie and boletus cream
Sirloin steak with foie in Oporto wine
Ox entrecôte
Rib of ox (1 Kg.)
Magret of duck with fruits of the forest
Foie with figs and strips of apple in raspberry vinegar