

Tlf. 958254393
Martínez Campos, 17
GRANADA

GROUP MENUS

M E N U 1

Welcome drink and appetizers (*in dining-room*)

*

Trevélez ham and cellar cheese

“Granada tropical coast” salad

Cod with raisins and pine nuts

*

Aubergine rolls stuffed
with mushrooms and Jabugo ham au gratin

*

Iberian fillet steak in sherry sauce

*

Selection of home-made cakes

*

Coffee

Beer

Mineral water

Rioja white wine

Rioja red wine

Price 38,00 €

M E N U 2

Welcome drink and appetizers (*in dining-room*)

*

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

*

Swiss chard stems stuffed with ham and cheese

*

Chef-style cod

*

Flavorful piece of iberian pork with boletus cream

*

Selection of home-made cakes

*

Coffee

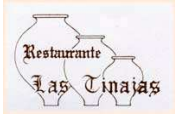
Beer

Mineral water

Rioja white wine

Rioja red wine

Price 40,00 €



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M E N U 3

Welcome drink and appetizers (*in dining-room*)

*

“Granada tropical coast” salad

Artichoke hearts stuffed with broad beans
and crispy ham

*

Sea-bass stuffed with prawns

*

Sirloin steak with mushrooms and Jabugo ham
in sherry sauce

*

Selection of home-made cakes

*

Coffee

Beer

Mineral water

Rioja white wine

Rioja red wine

Price 42,00 €

M E N U 4 (Las Tinajas Menu)

Welcome drink and appetizers (*in dining-room*)

*

Red peppers salad
with avocados and cheese

*

Alpujarra-style almond soup (winter)

Salmorejo (summer)

*

Lamb cake
with mango ice cream

*

Cod encrusted in almond with ham shavings

*

Andalusian-style oxtail

*

Cava sorbet

*

Home-made cake

*

Coffee

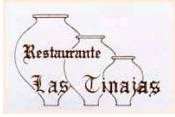
Beer

Mineral water

Rioja white wine

Rioja crianza red wine

Price 46,00 €



M E N U 5
(Granadine Menu)

Welcome drink and appetizers (*in dining-room*)

*

Remojón

*

Alpujarra-style almond soup (winter)

Gazpacho Andaluz (summer)

*

Aubergines rolls stuffed with mushrooms
and Jabugo ham au gratin

*

Monkfish supremes with raisins,
pine nuts and pickled onions

*

Sirloin steak with mushrooms
and Jabugo in sherry sauce

*

Strip of creamed rice ice
on a bed of chocolate

*

Moorish almond and raspberry pastry

*

Coffee

Beer

Mineral water

Rioja white wine

Rioja crianza red wine

Price 48,00 €

M E N U 6
(Gourmet Menu)

Welcome drink and appetizers (*in dining-room*)

*

Duck salad with foie and sweet mustard

*

Saffron cream with carpaccio of prawn
and sturgeon roe (winter)

Salmorejo (summer)

*

Egg poached with goat cheese
over artichoke and truffle juice

*

Sea-bass with vegetables,
prawns and Jabugo cream

*

Mozárabe-style wild boar fillet steak

*

Chocolate soup
with Pedro Ximénez ice-cream

*

Tocinillo de cielo in a coffee cream

*

Coffee

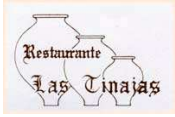
Beer

Mineral water

Rioja white wine

Rioja crianza red wine

Price 50,00 €



M E N U 7

Welcome drink and appetizers (*in dining-room*)

*

Jabugo ham and cellar cheese

Goose liver paté

*

Saffron cream with carpaccio of prawn
and sturgeon roe (winter)

Salmorejo (summer)

*

Egg poached with goat cheese
over artichoke and truffle juice

*

Hake steaks baked with baby garlic
in virgin olive oil

*

Sirloin steak with foie in Oporto wine

*

Creamed rice ice

Selection of home-made cakes

*

Coffee

Beer

Mineral water

Rioja white wine

Rioja reserva red wine

Price 60,00 €

M E N U 8

Welcome drink and appetizers (*in dining-room*)

*

Prawns from Motril

Jabugo ham

Goose liver paté

*

Aubergine rolls stuffed
with mushrooms and Jabugo ham au gratin

*

Sea-bass stuffed with prawns

*

Foie with figs and strips of apple in raspberry vinegar

*

Creamed rice ice

Selection of home-made cakes

*

Coffee

Beer

Mineral water

Rioja white wine

Rioja reserva red wine

Price 75,00 €