



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

Andalusian white wine

Rioja red wine

Price 38,00 €

### M E N U 2

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

\*

Alpujarra-style almond soup

\*

Swiss chard stems stuffed with ham and cheese

\*

Chef-style cod

\*

Iberian fillet steak in sherry sauce

\*

Selection of home-made cakes

\*

Coffee

Beer

Mineral water

Andalusian 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

Prawns Orly

Orza loin of pork with potatoes

Artichoke hearts stuffed with broad beans  
and crispy ham

\*

Sea-bass stuffed with prawns

\*

Iberian fillet steak in sherry sauce

\*

Selection of home-made cakes

\*

Coffee

Beer

Mineral water

Andalusian white wine

Rioja red wine

Price 42,00 €

### M E N U 4

( **Las Tinajas Menu** )

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

\*

Duck ham salad with foie and sweet mustard

\*

Alpujarra-style almond soup

\*

Swiss chard stems stuffed with ham and cheese

\*

Chef-style cod

\*

Andalusian-style Oxtail

\*

Cava sorbet

\*

Home-made cake

\*

Coffee

Beer

Mineral water

Andalusian white wine

Rioja crianza red wine

Price 44,00 €



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### M E N U 5

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

\*

Trevélez ham and cellar cheese

Cantabrian anchovies with avocado in garlic oil

Remojón (typical Granadine salad)

Swiss chard stems stuffed with ham and cheese

\*

Leek cream-soup

\*

Sea-bass stuffed with prawns

\*

Sirloin steak in sherry sauce

\*

Cava sorbet

Selection of home-made cakes

\*

Coffee

Beer

Mineral water

Andalusian white wine

Rioja crianza red wine

Price 46,00 €

### M E N U 6

#### ( Granadine Menu )

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

\*

Remojón (typical Granadine salad)

\*

Alpujarra-style almond soup

\*

Aubergine rolls stuffed

with mushrooms and Jabugo ham au gratin

\*

Monkfish supremes with raisins,  
pine nuts and pickled onions

\*

Sirloin steak in sherry sauce

\*

Strip of creamed rice ice  
on bed of chocolate

\*

Moorish almond and raspberry pastry

\*

Coffee

Beer

Mineral water

Andalusian white wine

Rioja crianza red wine

Price 48,00 €



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**M E N U 7**  
**( Gourmet Menu )**

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

\*

Goose liver paté

\*

Artichoke hearts stuffed with broad beans  
and crispy ham

\*

Red peppers salad  
with anchovies and Montefrío cheese

\*

Sea-bass stuffed with prawns

\*

Mozárabe-style wild boar fillet steak

\*

Chocolate soup  
with Pedro Ximénez ice-cream

\*

Tocinillo de cielo in a coffee cream

\*

Coffee

Beer

Mineral water

Andalusian white wine

Rioja crianza red wine

Price 50,00 €

**M E N U 8**

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

\*

Goose liver paté

Iberian cold cuts

“Granada tropical coast” salad

Aubergine rolls stuffed  
with mushrooms and Jabugo ham au gratin

Swiss chard stems stuffed with ham and cheese

\*

Hake steaks baked with baby garlic  
in virgin olive oil

\*

Sirloin steak in sherry sauce

\*

Creamed rice ice

Selection of home-made cakes

\*

Coffee

Beer

Mineral water

Rioja white wine

Rioja red wine “Barón de Ley, Rva.”

Price 54,00 €



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M E N U 9

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

\*

Jabugo ham and cellar cheese

Goose liver paté

Cantabrian anchovies with avocado in garlic oil

\*

Artichoke hearts stuffed with broad beans  
and crispy ham

\*

Sea-bass stuffed with prawns

or

Shoulder of suckling lamb in honey sauce

(*choose to book*)

\*

Creamed rice ice

Selection of home-made cakes

\*

Coffee

Beer

Mineral water

Rioja white wine

Rioja red wine “Barón de Ley, Rva.”

Price 56,00 €

M E N U 10

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

\*

Jabugo ham and cellar cheese

Goose liver paté

\*

Leek cream-soup

\*

Swiss chard stems stuffed with ham and cheese

\*

Hake steaks baked with baby garlic  
in virgin olive oil

or

Sirloin steak with foie in Oporto wine

(*choose to book*)

\*

Creamed rice ice

Selection of home-made cakes

\*

Coffee

Beer

Mineral water

Rioja white wine

Rioja red wine “Barón de Ley, Rva.”

Price 58,00 €



M E N U 11

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

\*

Jabugo ham

Goose liver paté

Cantabrian anchovies with avocado in garlic oil

Swiss chard stems stuffed with ham and cheese

Aubergine rolls stuffed

with mushrooms and Jabugo ham au gratin

\*

Monkfish supremes with raisins,  
pine nuts and pickled onions

or

Shoulder of suckling lamb in honey sauce

(*choose to book*)

\*

Creamed rice ice

Selection of home-made cakes

\*

Coffee

Beer

Mineral water

Rioja white wine

Rioja red wine "Faustino I, G.Rva."

Price 68,00 €

M E N U 12

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

\*

Prawns from Motril

Jabugo ham

Goose liver paté

\*

Artichoke hearts stuffed with broad beans  
and crispy ham

\*

Sea-bass stuffed with prawns

\*

Sirloin steak with foie in Oporto wine

\*

Creamed rice ice

Selection of home-made cakes

\*

Coffee

Beer

Mineral water

Rioja white wine

Rioja red wine "Faustino I, G.Rva."

Price 75,00 €