



## ***Para Picar***

*Tapas and light bites to pick and mix.*

*Any combination: to share, as a light lunch, or starter...*

***Sopa del Día*** 4,00€/5,50€

*Soup of the Day*

***Berenjenas Fritas con Miel de Caña*** 3,50€/5,00€

*Aubergine Fritters with Cane Honey – a typical dish from Andalucía*

***Queso de Cabra Cocido, Cubierto de Frutos Secos con Mermelada de***

***Frutas Rojas al Romero*** 7,00€

*Baked Goats' Cheese, rolled in Nuts and served with a Red Fruit and Rosemary Sauce*

***Langostinos a la Plancha con Alioli*** 7,50€

*Grilled King Prawns with Garlic Dip*

***Pescado Frito con Patatas Fritas y Salsa Tártara*** 5,00€

*Mini Battered Fish served with French Fries & Tartare Sauce*

***Calamares Fritos con Mayonesa al Limón*** 4,00€

*Crispy Squid with a Lemon Mayonnaise*



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***Croquetas de Paella con Alioli*** 4,00€  
*Seafood Paella Croquettes with Garlic Dip*

***Chorizo con Manzanilla*** 3,50€  
*Chorizo with Sherry*

***Albóndigas de Cerdo con Salsa de Tomate*** 4,50€  
*Pork Meatballs with a Tomato Sauce*

***Huevo a la Flamenca*** 4,50€  
*Flamenco Egg (Oven-baked dish of Potato, Chorizo, Serrano Ham & Tomato topped with an Egg)*  
*- a traditional dish from Andalucía*

***Patatas Bravas*** 3,00€  
*Potato Chunks with a Spicy Dip*

***Almendras*** 1,75€  
*Almonds*

***Aceitunas*** 1,00€  
*Olives*



***Entremeses y Ensaladas***  
*Side Orders & Salads*

***Patatas Fritas*** 3,50€  
*French Fries*

***Ensalada Mixta*** media 6,50€, grande 9,50€  
*Mixed Salad*

***Ensalada con Queso de Cabra, Nueces, Pera, Manzana y Salsa de Fruta de la Pasión***  
media 8,50€, grande 11,50€  
*Goats' Cheese, Walnut, Pear & Apple Salad with a Passion Fruit Dressing*

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***Pan*** 0,50€  
*Bread (per person)*



## ***Segundos Platos***

### *Main Courses*

***Pastel de Pollo con Salsa de Champiñones y Ensalada Mixta*** 11,50€

*Chicken Pie with a Mushroom Sauce served with a Mixed Salad*

***Solomillo de Cerdo, Salsa de Vino de Málaga, Almendras y Pasas***

***con Gratin de Patata*** 12,00€

*Roast Pork Fillet with a Malaga Dulce, Almond & Raisin Sauce served with Potato Gratin*

***Magret de Pato con Salsa de Frutas Rojas y Gratin de Patata*** 16,00€

*Duck Breast with a Red Fruit Sauce served with Potato Gratin*

***Solomillo de Ternera a la Plancha*** 23,00€

***con Mantequilla de Hierbas o Salsa de Champiñones y Patatas Fritas Picantes***

*Fillet Steak with a Herb Butter or Mushroom Sauce, served with Spicy Chips*

***Brocheta de Pescado con Patatas Fritas o Ensalada Mixta*** 13,50€

*Seafood Brochette (pieces of marinated Fish & Prawns on a wooden skewer)*

*- served with a choice of French Fries or a Mixed Salad*

***Risotto de Pescado y Marisco*** 14,00€

*Fish & Shellfish Risotto*

***Risotto Vegetal*** 10,00€

*Vegetable Risotto*

***Paella o fideuà mixta, de pescado y marisco o vegetal (mínimo 2 raciones)***

*Paella available (mixed, seafood or vegetarian) – minimum of 2 people, 24 hours' notice required.*

*Choose between the traditional rice paella or fideuà, made with pasta instead of rice.*



## **Postres**

### *Desserts*

**Tarta de Santiago con Helado \* 6,50€**

*Almond Tart with Ice Cream – a traditional dessert from Galicia. Perfect with a glass of Olorosso!*

**Parfait de Higo con Caramelo de Naranja \*\* 5,50€**

*Fig Parfait with an Orange Sauce*

**Profiteroles con Helado de Vainilla y Salsa Chocolate caliente \*\*\* 7,00€**

*Profiteroles filled with Vanilla Ice Cream and Hot Chocolate Sauce*

**Surtido de Postrecitos 8,50€**

*A Selection of Desserts*

**Helados Variados 5,50€**

**Opcional: Salsa de Chocolate o Toffee 2,00€**

**Pedro Ximénez o Baileys 2,00€**

*A selection of Ice Creams (3 scoops: chocolate, vanilla & strawberry)*

*Optional – with Chocolate or Toffee Sauce, or Pedro Ximénez or Baileys*

**Affogato: Helado de Vainilla con Café 3,25€**

**Opcional: Chupito de Amaretto, Baileys o Frangelico 2,00€**

*Affogato: A scoop of Vanilla Ice Cream with Coffee*

*Optional – a shot of Amaretto, Baileys or Frangelico*

### **Nuestras sugerencias**

*Some suggestions – why not order a glass with your dessert?*

\* Olorosso

\*\* Vino de Postre - Dessert wine

\*\*\* Pedro Ximénez