

10,90€

**SALADS** 

chips with yogurt and yakiniku

Crispy Chicken and parmesan

**LEAF SALAD:** 

**BURRATA**: Pesto and crunchy basil

**TOMATO SLICES WITH** 

11,90€

**APPETIZERS** 

OCAÑA CHEESE 12,50€ MATURED IN AVOE

CHEESEBOARD: Cheese variety, grapes and nuts Mridaje P.X

15,90€

**FRIED** 9,90 € **CAMEMBERT WITH ORANGE JAM** 

10,90€

**CROQUETTES** WITH AVOCADO **MAYONNAISE** 

CECINA

11,75€

SEAFOOD **CROQUETTES WITH CARDINAL SAUCE** 

11,90€

**IBERIAN**: With sweet onions and citrus

**BAO BREAD** 

NILO RUSSIAN SALAD: With shrimps andmarinated tuna.

11,90€

**STARTERS** 

WITH SAUTEED PRAWNS

WITH BLACK TRUFFLE,

**AUGULA AND PARMESAN** 

PIQUILLO PEPPERS

STUFFED WITH COD

23.90€

12.75€

AND LIME BUTTER

PRAWNS GYOZAS

SHRIMPS PIL-PIL,

MUSHROOM RISOTTO AND

ASPARAGUS, CRISP SHIMEJI

15.75€

SHERRY VINEGAR CREAM

**GRILLED OCTOPUS LEG WITH** 

**SWEET POTATOES, SPRINGS AND** 

14.90€

PORTOBELLO MUSHROOMS

AND DRIED TOMATOES

/ CHICKEN WITH CURRY SAUCE

12.75€

12.90€

ALMADRABA TUNA TARTARE 16.90€ WITH AVOCADOS AND KIMCHI SAUCE

COLORED VEAL SIRLOIN CARPACCIO

**BLACK NOODLES** MARINERA WITH PICKLES **ALI-OLI** 

14.90€

SEAFOOD

Cod loin with tomato

### 17.75€ **CONFIT COD LOIN**

**ALMADRABA TUNA** 

**SALMON SUPREME** 

Honey glazed salmon,

soy and ginger

concentrate and ñoras emulsión

16.90€

STEAKS

Pan-Seared Tuna with AVOE on braised vegetables

17.90€

## 15.50€ **BULL TAIL WITH SHERRY**

LAMB AND GOAT CHEESE

CRISPY BACON, LAMB'S LETTUGE,

ANGUS BURGER

**SPICED BARBECUE** 

**POULTRY** 

TIKKA MASALA CHICKEN

15.90€

IBERIAN PORK TENDERLOIN WITH MALAGA WINE

16.90€

15.90€

**BEEF TENDERLOIN STROGANOFF** 

18,90€

JABUGO IBERIAN DAM

18.90€

15.50€

**GRILL** 

TENDERLOIN COLORED BEEF

\*All fish and meat

will be served with the corresponding garnish"

\*Ask about our plates of

the day, out if menu.

**ENTRECOT COLORED STEAK** 

23.90€

21.90€

Green Pepper **Ancient Mustard** 

Mushrooms

**SAUCES** 

Roquefort

3.00€ 3.00€

3.00€

3.00€

1,80 €

PLUS BREAD AND CUTLERY PER PERSON

# Cane sugar caramelized Creme Brulée

**DESSERTS** 

Hot apple puff pastry, apricot jam and vanilla ice cream

Chocolate coulant, berries and ice cream

Seasonal fruit salad with citrus sorbet

Mango sorbet with pineapple and raspberries

5.90 €

6.00€

5.90€

5.90€

6.75€

6,75€

**CAKES** 

regulation (CE) 169/2011.

Blueberry

Cheesecake

Due to the characteristics of our facilities, the handling and preparation of our plates, directly or indirectly all may contain the allergens established in attach II of the

6.25 €

with white chocolate

Carrot cake

topping