



## CASA DE COMIDAS

<u>Frio/Cold</u>	<u>Tapa/media ración</u>
<b>Jamón Serrano y picos</b> Spanish cured ham hand cut, picos	10/19
<b>Queso Manchego viejo</b> 1-year old Manchego cheese, spicy tomato marmalade, rosemary picatostes	11/21
<b>Crudo de atún y aguacate con cebolletas y almendras</b> Tuna crudo, avocado mousse, pineapple-ginger sorbet, almonds, cilantro *	11/21
<b>Salpicon de gambas, mejillones y pulpo</b> Shrimp, mussels, octopus, peppers and onion salad	13/25
<b>Ensalada de toda la vida</b> Lettuce, tomatoes, onions, hard-boiled egg and tuna salad with sherry vinaigrette	10/19
<b>Foie Caramelizado, piña y tomate dulce</b> Caramelized Foie mi-cuit, pineapple, sweet tomato	14/27
<b>Ajo blanco malagueño, sardina asada, uvas</b> Almond and garlic cold soup, roasted sardine, grapes	11/na
<b>Tortilla de patata con alioli</b> Spanish traditional Potato omelet (served warm)	8/na
<b>Ensalada templada de Codorniz, frisé y granada</b> Warm quail salad, frisee and pomegranate	12/23
<u>Sopas/Soups</u>	
<b>Consomé de pollo, jerez, fideos y yema de huevo</b> Chicken consommé, Sherry, angel hair noddles and egg yolk	11/na
<b>Crema de lentejas, foie y boletus</b> Lentils cream, foie grass and fungi porcini	12/na

## Caliente/Hot

## Tapa/media racion

<b>5 verduras de temporada con queso crema y quicos</b> 5 seasonal vegetables, cream cheese, fried corn	12/23
<b>Crepe relleno de setas, jamón, trufa y yema de huevo</b> Mushrooms stuffed crepe, cured ham, truffle, egg yolk	13/25
<b>Bavette de Wagyu a la plancha con setas salteadas y chumichurri</b> Wagyu bavette, sauteed mushrooms, chimichurri *	15/29
<b>Boquerones fritos con alioli</b> Deep fried anchovies, garlic alioli	11/21
<b>Buñuelos de Bacalao con alioli de miel</b> Codfish fritters with honey alioli	12/23
<b>Rodaballo con mariscos a la marinera</b> Turbot and seafood stew (clams, mussels, shrimp)	15/29
<b>Pulpo a la parrilla, patata ahumada, espinacas &amp; Huevo poche</b> Grilled octopus, smoked smashed potato, spinach & poached egg	na/28
<b>Jarrete de Cordero Asado, flan de patata y queso</b> Roasted Lamb shank, potatoes and cheese parfait	na/26
<b>Arroz meloso de panceta ibérica y hongos</b> Rice with Iberian pork belly and porcini mushrooms	na/26
<b>Hamburguesa de ternera, foie grass, cebolla caramelizada, arugula patatas trufadas</b> Grass feed ground beef burger, Foie grass, caramelized onion, arugula truffle fries	na/21
<b>Magret de pato a la soja y miel con arugula y arroz cremoso de hongos</b> Duck breast, soy-honey marinade, arugula and creamy mushroom rice	15/29
<b>Presa Iberica a la plancha con mojo y patata canaria</b> Grilled Iberian pork shoulder, "mojo sauce" and pee-wee potatoes	18/35
<b>Lomo de venado con miel, vinagre y semillas de mostaza, nabos guisados</b> Venison's loin, mustard seeds honey-vinegar reduction, stewed turnip	13/25
<b>Huevos rotos con cangrejo de rio</b> Fried eggs, sauteed crawfish, garlic, chives, EVOO	12/23

## Dessert

<b>Torrijas Caseras</b> Andalusian Style bread pudding	10
<b>Flan Casero con Nata</b> Home made custard with whipped cream	10
<b>Arroz con leche casero</b> Homemade rice pudding	10