

## PETISCOS



Octopus salad with lime vinaigrette • 12 €

Grilled chorizo • 12,5 €

Patatas bravas with francesinha sauce • 7 € 

Chicken piri-piri croquettes (2 pcs) • 5,50 €

Prawn croquettes (2 pcs) • 5,50 €

Codfish cakes (2 pcs) • 5,50 €

Classic Portuguese recipe with shredded cod, potato, and parsley.

Empanadas (2 pcs) • 6 €

Ask for the flavors of the day.

Truffled omelette with brie cheese and honey • 11 € 

Avocado and fresh herb hummus with zucchini carpaccio and spiced oil • 7 € 

Goat cheese salad with walnuts and pickled onion, dressed with homemade jam vinaigrette • 10,5 € 

## FRANCESINHA



Our take on the iconic Portuguese sandwich.

Brioche filled with fresh Ardales sausage, Málaga salchichón, and beef steak, topped with melted cheese and bathed in a mildly spicy homemade sauce • 16 €

Vegetarian option • 13 € 

Extra Egg • 1,5 €

Extra Potatoes • 2 €

## CODFISH DISHES



Bacalao à Gomes Sá • 16 €

On a bed of potatoes and onions, baked and served with egg

Bacalao espiritual • 16 €


Oven-baked with homemade béchamel and prawns

## TOASTS



Smoked salmon, cream cheese, avocado, mango and coriander vinaigrette, topped with toasted almonds • 9,5 €

Iberian ham, salmorejo base, caramelized onion, and aged cheese • 9,5 €

Chickpea and lupin falafel, dressed with beetroot and lime sauce, served on brioche bread with a double layer of cream cheese • 8 € 

Goat cheese and oven-roasted vegetables, dressed with garlic and parsley oil • 7 € 

## SWEET CORNER

Rustic bread with peanut butter and fresh banana • 4 € 

Rustic bread with chocolate cream, caramelized banana, and nuts • 4,5 € 

Homemade granola bowl with fresh fruit (Choose between spirulina, açai or matcha) • 8 € 

Cake slice • 4,9 € 

Ask for today's flavors

Portuguese custard tarts • 2,1 € 

ALL OUR CAKES ARE AVAILABLE FOR ORDER  
FOR YOUR HOME CELEBRATIONS

## FOLLOW US AND SHARE YOUR EXPERIENCE



@avolili\_alhaurin\_de\_la\_torre



@avolili\_abuelalili



WE OFFER GLUTEN-FREE, VEGAN, AND VEGETARIAN OPTIONS.

All our dishes are prepared daily with locally sourced ingredients.  
VAT included

## COFFEE & TEA



**EXPRESSO** • 1,6€

**DOUBLE EXPRESSO** • €2.10

**CORTADO** • 1,7€

**WHITE COFFEE** • 2,10€

**AMERICANO** • 1,7€

**CAPUCCINO** • 2,6€

**COLA CAO** • 1,6€

**Tea** (ask to see the tea selection) • 2,2€

**MATCHA** • 3,5€

**COLD BREW** • 4€

Iced supplement • +€0.20

Plant-based milk supplement • +€0.50

## JUICES & SMOOTHIES



**COCOA & SALTED CARAMEL SMOOTHIE** • 6€

Banana, cocoa, peanut butter, coconut, almond milk, hemp seeds, homemade salted caramel sauce.

**MANGO & BANANA SMOOTHIE** • 6€

Banana, mango, almond milk, oats, peanut butter, chia seeds, cinnamon

**DETOX** • 6€

Avocado, spinach, kale, mint, and lime

**BEET & BERRY SMOOTHIE** • 6€

Red berries, beetroot, almond milk, banana, dates, flax seeds

**FRESH ORANGE JUICE** • 4 €

## BEERS

**GLASS OF ESTRELLA GALICIA** • 2,50€

**PINT OF ESTRELLA GALICIA** • 3,50€

**SAGRES** • 2,50€

Portuguese classic. Blonde, light and very refreshing.

**ESTRELLA 0,0 TOSTADA** • 2,50€

Alcohol-free and full of flavour. Balanced, malty and refreshing.

**RADLER** • 3,50€

**GLUTEN-FREE ESTRELLA** • 2,80€ 

**LUPIA** • 3,50€

Local IPA with personality. Citrusy, resinous, and very refreshing.

**GUADALQUIBEEAR STOUT** • 4,80€

Andalusian craft beer. Notes of coffee and cocoa with an elegant bitterness.

**NORTADA** • 4,00€

Craft lager from northern Portugal. Smooth taste with local character.

**BLACK COUPAGE** • 3,00€

Intense and complex. A blend of dark malts with a hint of spice.

**RED VINTAGE** • 3,00€

Copper-colored, with toasted notes and a smooth finish. Very well balanced.

**BASQUELAND IPA** • 6,90€

Aromatic, tropical, and just the right bitterness. For hop lovers.

## COCKTAILS

**EXPRESSO BEIRÃO MARTINI** • 8€

Licor Beirão, coffee, vodka

**PORTO COFFEE TÓNICA** • 7€

White Port, cold brew, tonic

**CAIPIRÃO** • 7€

Licor Beirão, lime

**PORTO TÓNICA** • 6,50€

White port, tonic

**GINGINHA SOUR** • 6,50€

Cherry liqueur, lemon

**FADO SPRITZ** • 8€

Cherry liqueur, vinho verde, tonic

## SOFT DRINKS

**WATER 0,5L** • 2,5€

**SPARKLING WATER** • 2,8€

**TONIC FEVER-TREE** • 3€

**SOFT DRINKS** • 3€

**KOMBUCHA** • 4,50€

## SPIRITS

**VERMOUTH** • €3.50

**CIDER** • 3,80€

**GINJINHA** • 3,50€

Liqueur made from macerated sour cherries

**BRANDY** • 4€

**COFFEE LIQUEUR** • €4.00

**ANISE AND HONEY LIQUEUR** • €4

**BEIRÃO** • 4,50€

Portuguese herbal liqueur

**AMARGUINHA** • 4€

Almond liqueur

**GINS** • 6,50€-14€

**RON** • 8€-14€

**ABSOLUT** • 7€

**WHISKEY** • 7,5€-14€

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### WHITE WINE

#### CAIADO-ALENTEJO

Antão Vaz, Arinto y Roupeiro (2022)

#### QUINTA DA LIXA ALVARINHO

D.O. vinho Verde-Alvarinho (2023)

#### SITIO SANTO VERDE

D.O. vinho Verde-Loureiro y de Trajadura.

#### SEÑORIO DE GARCIA GRANDE

D.O. Rueda-Verdejo Ecológico (2023)



3,50€



17,00€

4,50€

22,00€

3,50€

17,00€

4,00€

20,00€

### RED WINE

#### CAIADO-ALENTEJO

Castelão, Aragonez, Trincadeira y Alicante Bouschet (2022)

#### HACIENDA GRIMÓN-RIOJA

D.O. Rioja-Tempranillo, Garnacha y Graciano (2021)

#### LADAIRO

D.O. Monterrei-Mencia(2023)

3,50€

17,00€

4,50€

22,00€

4,00€

20,00€

### ROSE WINE

#### CAIADO-ALENTEJO

Castelão, Aragonez, y touriga nacional (2022)

3,50€

17,00€

### PORT WINE



3,50€

DON PABLO WHITE

DON PABLO RUBY

DON PABLO TAWNY

3,50€

3,50€

### SANGRIA 1'5L



WHITE

RED

PORT

19,50€

19,50€

24,00€

