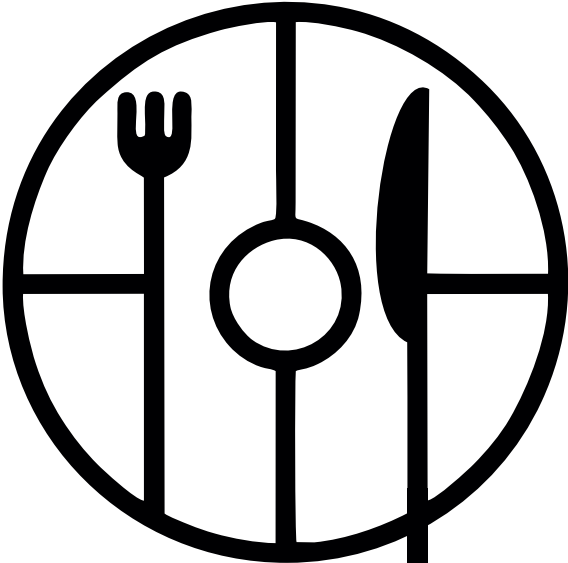
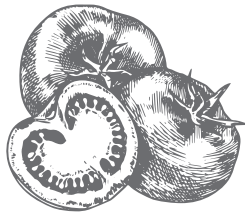




Digital Wine List

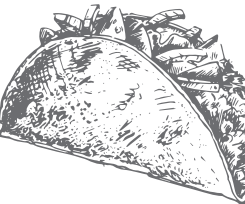


EL PIROPO



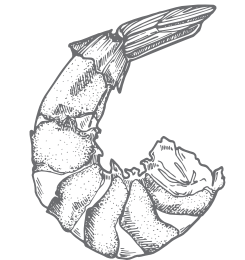
## GREEN AND FRESH STARTERS

	<u>1/2 R.</u>	<u>1R.</u>
· Russian salad (potato salad with vegetables) with prawns and mayonnaise made with prawn roe	6,50€	9,95 €
· Gazpacho*		3,95 €
· Porra antequerana (cold, thick tomato-based soup) paired with creamy goat cheese ice-cream and Iberian ham flakes		6,75 €
· Garden salad with seasonal fruit and lime-lemon dressing		9,95 €
· Salad with <i>Akai</i> bluefin tuna marinated in a nutty yogurt vinaigrette		12,50€



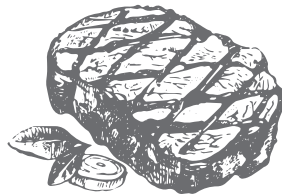
## FROM HERE AND FROM THERE

	<u>1/2 R.</u>	<u>1R.</u>
· Goat cheese “Flavour of Malaga”* - 100 gr		7,50 €
· Fried aubergines with sugar cane honey or porra antequerana (cold, thick tomato-based soup)		8,00 €
· Patatas bravas (crispy fried potato cubes, generously topped with a spicy tomato-based sauce)		5,95 €
· Vegetable gyozas with red curry		10,50 €
· Crispy chicken served with two sauces		9,95 €
· Homemade croquettes* (4 or 8 per serving)	7,00 €	12,00 €
· Iberian pork shoulder tacos with avocado sauce, pickled onions and cilantro (2 per serving)		9,00 €



## COAST AND FLAVOUR

	<u>1/2 R.</u>	<u>1R.</u>
· Cooked fresh prawns sourced directly from the local market in Huelin - 150 gr. (depending on market availability)		8,75 €
· Cured tuna, almonds and extra virgin olive oil (50gr / 100 gr)	7,95€	15,50 €
· Antequeran-style soft bun with Akai bluefin tuna tartare, microgreens, and <i>El Piropo sauce</i>		5,95 €
· Prawns in pil pil sauce (made with olive oil, garlic, and chilli)		9,00 €
· <i>Akai</i> bluefin tuna tataki marinated with avocado cream and wakame seaweed		15,95 €
· Fried hake fillets with lime mayonnaise		9,95 €
· Sea bass fillet served with sautéed vegetables		19,50 €
· Octopus tentacle over toasted noodles with black garlic mayonnaise		22,50 €



## MEATS AND MORE ...

	<u>1R.</u>
· Veal sirloin with mashed potatoes and a Spanish-style sauce with beef stock and red wine	23,50 €
· “Yerbas Bajas” Iberian pork shoulder marinated in “Victoria” beer, served with sautéed vegetables	18,00 €
· Cachopo (crispy-fried ham and cheese stuffed chicken outlets) served with red cabbage salad	14,00 €
· Beef burger*	12,50 €
· Veggie burger	12,50 €



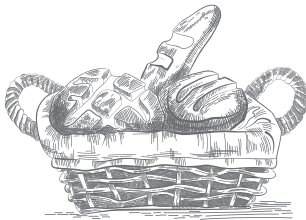
## LIGHT AND REFRESHING

· Mojito sorbet	3,95 €
· Lemon sorbet with cava (typical Spanish sparkling wine)	3,95 €



## SWEET AND ESSENTIAL

· Creamy yogurt mousse with fresh mango and almond crumble	5,95€
· Warm chocolate brownie served with Belgian chocolate ice cream	5,95€
· Pineapple with Frigiliana cane honey and lime	5,95€
· Ice cream sundae:	5,95€
Belgian dark chocolate   Bourbon vanilla	



· Bread service with olive oil	1,50€ p/p
· Gluten-free bread service with olive oil	2,00€ p/p
· Spanish olives	0,75€
· Nuts	0,75€

· If you have any food intolerances, please inform a member of our team  
\*Check with our team for today's special(s)