

Our chef Antonio Conejero recommends you to have one of the following menus. These menus are chosen by the chef and they will be served to the whole table.

If you have any specific allergies, please let us know.

Thank you.

Piece of bread ----- 1,00 €

RESTAURANTE



Tasting menu (5 courses) ----- 36,75 €

(About 1:15 hours)

- ❖ Prawn carpaccio and nuts
- ❖ Egg at low temperature with octopus and truffle olive oil
- ❖ Grilled scallops with romesco sauce
- ❖ Roast boneless suckling pig
- ❖ “Liquid” rice pudding,

RESTAURANTE



Chef menu (6 courses) ----- 38,95 €

(About 1:30 hours)

- ❖ Terrine of foie gras
- ❖ Green beans salad with soy sauce and burrata cheese
- ❖ Cod with tomato sauce
- ❖ Iberian presa with “migas” (fried bread crumbs)
- ❖ 1 portion of cheese or sorbet
- ❖ White chocolate soup, yoghurt ice-cream and amaretto

RESTAURANTE



Degustation menu (8 courses) ----- 48,95 €

(About: 2 hours)

- ❖ Ajo blanco malagueño, cold soup with almond and iced red wine
- ❖ Prawn ravioli with mushrooms
- ❖ Bull tail sandwich
- ❖ Boletus and foie gras risotto
- ❖ Grilled sun-dried octopus from Adra
- ❖ Cantabrian hake with smoky roasted eggplant hummus
- ❖ Roasted foie gras with apple
- ❖ 1 portion of cheese or sorbet
- ❖ Flowerpot with orange cream, banana ice-cream and chocolate “soil”

IVA incluido - All prices are inclusive of VAT

RESTAURANTE



STARTERS

❖ Terrine of foie gras	4,60 €
❖ Bull tail sandwich	4,60 €
❖ Fillo pastry with cheese and prawn	4,60 €
❖ Prawn carpaccio	5,50 €
❖ Ajo blanco malagueño, cold soup with Almond	10,50 €
❖ Iberian pork tataki	13,50 €
❖ Egg at low temperature with octopus and truffle olive oil	10,50 €
❖ Green beans salad with soy sauce and burrata cheese	13,75 €
❖ Homemade croquettes	10,00 €

PASTA

❖ Boletus mushroom and foie gras risotto	15,50 €
❖ Mushroom cannelloni	16,50 €

FISH

❖ Noodle soup with large prawn and poached egg	18,75 €
❖ Cod with tomato sauce	21,90 €
❖ Grilled scallops with romesco sauce	22,90 €
❖ Cantabrian hake with smoky roasted eggplant hummus	22,00 €

CARNES

❖ Iberian presa with “migas” (fried bread crumbs)	21,90 €
❖ Beef sirloin with roast beef gravy	23,00 €
❖ Roast boneless suckling pig	19,50 €
❖ Roasted foie gras with apple	22,50 €

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