



Starters

2 Local cheeses, cured goat and sheep	7,00/10,00
Iberian "Blackfoot" ham	18,00
Spinach croquettes with local goat cheese and "Huancaína" sauce	7,00 / 11,00
Vegetable salad with plantain fritters and goat cheese	7,50
"New" potatoes with mini shrimps, lemongrass, dill, garlic and mustard	8,00
Fresh asparagus from Conil in Filo pastry with chorizo, aioli and pickled onion	8,50
Red snapper ceviche with black beans, "pico de gallo" and lime	8,50
Falafel salad with cucumber, tomato, olives and sour cream	8,00
Home smoked tuna belly with dill, lime and apple	12,00
Tuna in "sweet pork" Thai sauce with a cucumbers, bellpeppers and sesame	10,00

Main courses

Spinach wrap with mushrooms, dried apricot, cashew nuts and local goat cheese	12,50
Chicken roasted in wood oven with warm cherry "Salmorejo", corn and cherry tomato	16,00
Leg of lamb (wood oven) with swede, sweet potato and mint mojo	16,00
Fish of the day, served with green beans, asparagus and spring onion	17,00
Beef "Picaña" from Avila (wood oven). Fennel, carrot and Rioja sauce	18,00
Local Beef entrecote with fennel, carrot and Rioja sauce	21,00

Desserts

Ice creams and sorbets (ask the waitress for flavours)	4,00
Chocolate cake (no gluten)	4,50
Chocolate cake with ice cream	6,50
Vanilla custard with raspberry, bell pepper and peanuts	6,00
Figs with Px Sherry, white chocolate, orange and fennel	6,00

Pasta with tomato sauce and Parmesan cheese	7,00
Beef or fish fillet and potatoes	8,50

Home-made bread (per person)	1,50
- with gourmet olive oil "Masía el Altet", 1 bowl	1,00



Menu of the month

*Fresh summer salad with Iberian black foot ham
Endives – almonds- cherry tomatoes – baby courgettes*

*Octopus and mussels with violet potatoes
Coriander – charlotte onions – garlic*

*Fresh apricot trifle
Sherry cream – macarons – blueberries*

28€ per person