



Enjoy the little
THINGS



ENGLISH



Starters

GARDEN VEGETABLE CREAM   7.95 €

Seasonal vegetable cream

CHILLED SALMOREJO SOUP WITH OIL CAVIAR AND QUAIL EGG 8.95 €

Gazpacho thickened with bread and served with cured ham, hard-boiled quail eggs and caviar oil

MOZZARELLA SALAD  12.95 €

Tender green leaves with dried fruit and nuts, cherry tomatoes, warm grilled mozzarella, orange blossom vinaigrette dressing honey, guacamole and grissini

CAESAR SALAD 12.95 €

Romaine lettuce and mesclun greens, Caesar sauce, parmesan shavings, crispy chicken, bacon, cherry tomatoes and croutons

SELECTION OF CHAR-GRILLED VEGETABLES   14.00 €

Wild mushrooms, green asparagus, red peppers, Padrón peppers, endives, courgettes, tomato, romesco sauce and fleur de sel

TAGLIATELLE WITH A HINT OF PESTO AND SUN-DRIED TOMATOES  10.50 €

Tagliatelle with pesto sauce, reconstituted sun-dried tomatoes and parmesan cheese shavings

GOAT'S CHEESE AND FIG RAVIOLI  13.95 €

Ravioli filled with goat's cheese and figs, with leek and truffle sauce

BOLETUS AND ASPARAGUS RISOTTO  13.95 €

Boletus risotto with wild green asparagus, drizzled with basil oil

VEGETABLE COUSCOUS   13.50 €

Semolina, chickpeas, carrots, courgettes, pumpkin, turnip and onion caramelised with honey and sultanas



VEGETARIAN

Without fish and meat.



VEGAN

No animal products.



HEALTHY

Low in fat and calories.

Main Courses

CHICKEN CURRY WITH RICE

13.50 €

Chicken stir-fried with vegetables, peanut cream, rice, coconut milk and curry

COUSCOUS WITH CARAMELISED LAMB

16.95 €

Classic couscous served with caramelised lamb

VEAL STROGANOFF

15.50 €

Pieces of veal sautéed with paprika, onion, mushrooms, meat jus, cream and herb mustard

RIB-EYE STEAK WITH WILD MUSHROOMS

15.95 €

Roast rib-eye steak, wild mushrooms and a balsamic vinegar and red wine reduction

BLUEFIN TUNA DUO

16.95 €

Raw Bluefin tuna marinated in soy sauce and lightly scored tuna tataki served with a sweet and sour sauce made with fig jam, wakame algae, miso mayonnaise and tamarind

GRILLED SALMON

14.95 €

Grilled salmon fillet served with avocado hummus and lime and ginger mayonnaise

CLASSIC FISH AND CHIPS

15.95 €

Hake fried in tempura, Japanese-style tartar sauce, pea cream and potato sticks for dipping



HEALTHY DIET

We care about eating healthy without giving up the best of gastronomy.

Desserts

CRISPY AFTER EIGHT Chocolate brownies with dried fruit and mint ice cream	6.50 €
TIRAMISÚ DESSERT CUP Tiramisú in a dessert cup with raspberries	6.50 €
CHEESECAKE Cheesecake with raspberry coulis	6.50 €
CARROT CAKE Carrot cake with walnut ice cream	6.50 €
TARTE TATIN Apple tart with meringue milk ice cream	6.50 €
FRUIT 🌿❤️ A selection of seasonal fruit	5.95 €
VARIED "3-FLAVOUR" ICE CREAM Vanilla, chocolate, strawberry, caramel, mint and chocolate	5.95 €



FOR ALLERGY ADVICE

If you need more information about allergens, address to the staff of the hotel.



Gluten



Eggs



Nuts



Fish



Sesame



Soy



Molluscs



Milk



Lupin



Peanuts



Celery



Crustaceans



Mustard



Sulfites-SO²