



July 2022

☺ This symbol indicates that we have brought back a traditional dish

Cover charge: 1,90 € per person

Starters

Salads [13,50.-]

- fennel, local avocado and fresh tomato puree
- ☺ - marinated chicken & lettuce
- ☺ - salted sardines with finely chop vegetables

Porra (thick cold soup similar to gazpacho) [9,90.-]

- ☺ - garlic
- ☺ - local oranges
- local tomatoes
- assortment - three flavours in one plate

Gazpacho [9,90.-]

- ☺ - kefir, cucumber, parsley, walnuts and onion (tarator or sephardi gazpacho)
- made with tomatoes from Antequera
- assortment - both flavours in one plate

Ajoblanco [9,90.-]

- made with local almonds
- ☺ - made with dried beans
- dúo de ajoblancos - the two different flavours on one plate

Assortment of cheeses from Málaga -100 g- [23,00.-]

different fermentation and maturation process made from Málaga bred goats

Jamón ibérico

- Sierra Morena. D.O. Valle de los Pedroches -100 g- [21,00.-]
- Éiriz. Bellota. D.O. Jabugo -100 g- [26,00.-]
- Dehesa de los Monteros. Bellota y castaña. Ronda -80 g- [29,00.-]

- ☺ Zarangollo -scrambled eggs with zucchini, fresh onion, oregano and paprika - [14,50.-]

Baby artichokes from Antequera sautéed with garlic and Iberian ham from los Pedroches [15,00.-]

Scrambled eggs with cod served with potatoes and organic eggs [15,00.-]

Ratatouille from Málaga with fried eggs [15,00.-]

- with fresh local vegetables and organic fried eggs -

Assortment of homemade croquettes [13,50.-]

- seven croquettes, seven flavours: chicken, cod, shrimps, chorizo, spinach&pinenuts, goat cheese, mushrooms

Caracoles - snails in spicy almonds sauce [13,50.-]

Soups, Stews y Casseroles

- Caldo de puchero – chicken soup with peppermint [9,00.-]
- Pintarroja - Spicy dogfish soup [10,50.-]
- Cream of pumpkin and zucchini from Antequera [13,50.-]
- Tomato soup with organic egg [13,50.-]
- Porrilla - fresh spinach and chickpeas stew with poached egg [13,50.-]
- Green beans stew with cod skin and octopus [14,50.-]
- Gazpachuelo - traditional fish stock soup with mayonnaise [15,00.-]
- White beans and fennel stew with Iberian bacon [14,50.-]
- ☺ Empedraíllo - rice, fresh peas, black pudding, chickpeas and pumpkin stew [14,50.-]
- Arroz caldoso – soupy rice with free-range cockerel and Iberian pork cheeks [14,50.-]

Meat

- ☺ Partridge in gazpacho broth – boiled with onion, peppers, olive oil and saffron [26,00.-]
- ☺ Stewed goat's tongue - sliced and served with a special sauce [19,50.-]
- ☺ Meatballs with stuffed pepper & Tomato [19,50.-]
- ☺ Diced pork cooked with organics aubergines from Antequera [17,00.-]
- ☺ Salmorejo - Stewed andalusian beef with almonds and raisins sauce [20,00.-]
- ☺ Traditional lomo de orza - “pelona de lomo”- Pork loin cooked using traditional methods, fried in Iberian lard with garlic & preserved in a clay pot [20,00.-]
- ☺ Goat meat from Málaga, goatherd style – prize-winning recipe – cooked in sauce with spices: garlic crushed with fried bread, thyme, paprika and vinegar [20,00.-]
- Manita de cerdo - pig's trotters stuffed with chestnuts [22,00.-]
- ☺ *Asaúra* - Iberian pork liver cooked in sauce with spices [16,50.-]
- ☺ Morcilla - Málaga's black pudding with tomato sauce, fried eggs and chips [17,00.-]

Fish

- Prawns fried in extra virgin olive oil with garlic “al pil pil” [18,00.-]
- ☺ Moruna – steamed mackerel with mixed spices & sautéed vegetables [17,00.-]
- Cod fillet -200 g- in tomato sauce [26,00.-]
- ☺ Stuffed squid with pork, served with potatoe puree & pinenut sauce [24,00.-]
- Albondiguillas – fish “meatballs” with spinach and saffron sauce [19,50.-]

... and Our Homemade Desserts

We make all our desserts with lactose-free milk

- Rice pudding with chestnuts and spices [8,50.-]
- Lemmon mousse [8,50.-]
- Cuajada - goat milk junket with local thyme honey from El Torcal [8,50.-]
- Chocolate and biscuits cake [8,50.-]
- Ice cream cake of “turrón” nougat & coffee [8,50.-]
- Bienmesabe - traditional almonds cream with cinnamon [8,50.-]
- ☺ Sesame cones filled with Málaga sweet wine ice cream -PX- [8,50.-]
- Leche frita - fried milk squares powdered with cinnamon [8,50.-]
- Flan - Crème caramel with ice cream [8,50.-]



	<u>15 gr can</u>	<u>30 gr can</u>
Traditional	46,00 .-	76,00 .-
Russian style	49,00 .-	81,00 .-

With homemade toasts, butter and lemon