

- Salads: potato salad - marinated chicken -
- fennel & avocado -v- [3,50.-]
- Ajoblanco - cold soup of local almonds, garlic and bread -v- [3,50.-]
- Gazpacho de tomate -v- [3,50.-]
- Tarator - sephardi gazpacho of kefir & cucumber -v- [3,50.-]
- Porra (thick cold soup): garlic -v- tomato - orange [3,50.-]
- Hummus - served with fresh vegetables -v- [3,50.-]
- Goat cream cheese from Malaga -v- [3,90.-]
- Homemade foie-gras with sweet Malaga wine [3,90.-]
- Tosta - anchovies with tomato on toast [3,90.-]
- Chicken soup with peppermint [3,50.-]
- Tomato soup with egg -v- [3,90.-]
- Pumpkin cream soup -v- [3,90.-]
- Porrilla - spinach and chickpeas stew -v- [3,90.-]
- Patatas bravas - spicy potatoes -v- [3,50.-]
- Patatas payoyas - goat cheese sauce potatoes -v- [3,90.-]
- Redondito omelette with aubergines & pepper -v- [3,90.-]
- Tortilla omelette stuffed with mayo, tuna and lettuce [4,50.-]
- Veggie balls with tomato sauce & basil -v- [3,90.-]
- Pimiento campero stuffed green pepper -v- [3,50.-]
- Sollo smoked sturgeon omelette roll with goat cheese [3,50.-]
- Cucurucho fried cod skin [3,50.-]
- Caracoles snails in spicy almonds sauce [3,90.-]
- Bobina kataifi prawns [3,70.-]
- Homemade croquettes (2 units) [3,50.-]
chicken, cod, prawns
mushrooms -v-, spinach and pinenuts -v-
- Homemade burger - salchichón or chorizo [3,90.-]
- Mollete with stewed pork and chicken [3,90.-]
- Black pudding mollete served with mango&mustard sauce [3,90.-]
- Chuletitas de conejo - breaded rabbit chops [3,90.-]
- Espeto mini-chorizo skewer on toast with sweet wine [3,50.-]
- Peloncilla - traditional pork loin in lard on toast [4,00.-]
- Homemade desserts from Arte de Tapas [3,70.-]
- “Bienmesabe” traditional almonds cream -
- Chocolate custard - White chocolate custard
- Rice pudding with chestnuts and spices –
- Lemmon mousse -

LOCAL WINES

WHITE

GLASS – BOTTLE

Flor Floris 2020, Álora <i>Moscatel de Alejandría</i>	3,20 – 16,50.-
Cortijo La Fuente 2020, Mollina <i>Moscatel morisco y Pedro Ximénez</i>	3,20 – 16,50.-
La Raspa 2020, Moclinejo <i>Moscatel de Alejandría y Doradilla</i>	3,40 – 17,50.-
Cloe 2021, Ronda <i>Chardonnay</i> – matured on fine lees-	3,80 – 19,50.-
Resilencia 2019, Ronda <i>Viognier</i> – matured on fine lees-	4,50 – 24,00.-

ROSÉ

GLASS – BOTTLE

La Depa 2020, Ronda <i>Garnacha</i>	3,20 – 16,50.-
Lagar de Cabrera 2021, Moclinejo <i>Syrah y Romé</i>	3,30 – 17,00.-

RED

GLASS – BOTTLE

Encaste 2021, Ronda <i>Syrah, Garnacha, Tempranillo</i>	2,70 – 14,00.-
La Depa 2019, Ronda <i>Garnacha</i>	3,20 – 16,50.-
Lagar de Cabrera 2019, Moclinejo <i>Syrah</i>	3,30 – 17,00.-
Cortijo La Fuente 2019, Mollina <i>C. Sauvignon, Syrah</i> (7 months)	3,20 – 16,50.-
6 + 6 2018, Ronda <i>Tempranillo, Syrah</i> (9 months)	4,10 – 21,50.-
Soleón 2018, Ronda <i>Cabernet Franc, Malbec, Petit Verdot</i> (18 months)	4,30 – 22,50.-

SPARKLING D.O. CAVA

GLASS – BOTTLE

Rimarts Brut Nature 2019 <i>Macabeo, Parellada, Xarel·lo</i> (24 months)	4,00 – 20,00.-
---	----------------

RED HOUSE WINE

3,10 – 16,00.-

Graciano, C. Sauvignon, Syrah

Elaborado en **Arte de Cozina** con uva
de la finca Dehesa de Potros, Antequera

