



January 2023

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

Cover charge: 1,90 € per person

Gluten free bread: 1,00 €

Starters

Salads [14,50.-]

- fennel, local avocado and fresh tomato puree
- ☺ - marinated chicken & lettuce
- ☺ - salted sardines with finely chop vegetables
- semi-dried tomatoes with local goat cheese and sweet quince paste
- potato salad

Porra (thick cold soup similar to gazpacho) [10,50.-]

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

Assortment of cheeses from Málaga -100 g- [25,00.-]

different fermentation and maturation process made from Málaga breded goats

Jamón ibérico

- Sierra Morena. D.O. Valle de los Pedroches -100 g- [22,00.-]
- Eíríz. Bellota. D.O. Jabugo -100 g- [27,00.-]
- Dehesa de los Monteros. Bellota y castaña. Ronda -80 g- [30,00.-]

Fresh vegetables tempur-style with local cane molasses [15,50.-]

Assortment of homemade croquettes [14,50.-]

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

☺ Zarangollo -scrambled eggs with zucchini, fresh onion, oregano and paprika - [15,50.-]

Scrambled eggs with cod belly served with potatoes & organic eggs [16,50.-]

Scrambled eggs with chard, scallions and black pudding with organic eggs [15,50.-]

Caracoles - snails in spicy almonds sauce [14,50.-]

Ratatouille from Málaga with fried eggs [16,50.-]

- with fresh local vegetables and organic fried eggs -



	<u>15 gr can</u>	<u>30 gr can</u>
Traditional	48,00 .-	78,00 .-
Russian style	51,00 .-	83,00 .-

With homemade toasts, butter and lemon

Soups, Stews y Casseroles

- Caldo de puchero – chicken soup with peppermint [10,00.-]
- Pintarroja - Spicy dogfish soup [11,50.-]
- Cream of pumpkin and zucchini from Antequera [14,50.-]
- Maimones – garlic & onion soup with poached egg and Iberian ham [14,50.-]
- Porrilla - fresh spinach and chickpeas stew with poached egg [14,50.-]
- Green beans stew with cod skin and octopus [15,50.-]
- Pepitoria - old style chicken stew with saffron, Iberian ham and croutons [15,50.-]
- ☺ Tagarninas - stew made with wild thistle (local herbs), pork, chicken & chickpeas [15,50.-]
- White beans and fennel stew with Iberian bacon [15,50.-]
- Arroz caldoso – soupy rice with free-range cockerel and Iberian pork cheeks [15,50.-]
- ☺ Olla de castañas - chestnuts and chickpeas stew [15,50.-]
- ☺ Olla podrida - ancient stew with different meats, garlic flavour [15,50.-]
- Migas (in Spanish it means bread crumbs) stale bread, garlic, olive oil and chorizo [15,50.-]

Meat

- ☺ Partridge in gazpacho broth – boiled with onion, peppers, olive oil and saffron [27,00.-]
- ☺ Stewed goat's tongue - sliced and served with a special sauce [20,50.-]
- ☺ Meatballs with stuffed pepper & Tomato [20,50.-]
- ☺ Diced pork cooked with organics aubergines from Antequera [18,50.-]
- ☺ Ricillo - Deep fried Iberian pork loin roll filled with Iberian ham and sweet pepper [21,50.-]
- ☺ Salmorejo - Stewed andalusian beef with almonds and raisins sauce [21,50.-]
- ☺ Traditional lomo de orza - “pelona de lomo”- Pork loin cooked using traditional methods, fried in Iberian lard with garlic & preserved in a clay pot [21,50.-]
- ☺ Goat meat from Málaga, goatherd style – prize-winning recipe – cooked in sauce with spices: garlic crushed with fried bread, thyme, paprika and vinegar [21,50.-]
- Manita de cerdo - pig's trotters stuffed with chestnuts [23,00.-]
- ☺ *Asaúra* - Iberian pork liver cooked in sauce with spices [17,50.-]
- ☺ Morcilla - Málaga's black pudding with tomato sauce, fried eggs and chips [18,50.-]

Fish

- Prawns fried in extra virgin olive oil with garlic “al pil pil” [19,00.-]
- ☺ Moruna – steamed mackerel with mixed spices & sautéed vegetables [18,50.-]
- Cod fillet -200 g- in tomato sauce [28,00.-]
- ☺ Stuffed squid with pork, served with potatoe puree & pinenut sauce [26,00.-]
- Albondiguillas – fish “meatballs” with spinach and saffron sauce [20,50.-]

... and Our Homemade Desserts..all of them made with lactose-free milk

- ☺ Rice pudding with chestnuts, local cane molasses and spices [9,50.-]
- ☺ Almojábanas - little cakes made of goat cheese with citrics marmalade [9,50.-]
- Lemmon mousse [9,50.-]
- Mango slush made with mango from Málaga TROPS [11,50.-]
- Cuajada - goat milk junket with local thyme honey from El Torcal and seasonal fruit [9,50.-]
- Chocolate and biscuits cake [9,50.-]
- Ice cream cake of “turrón” nougat & coffee [9,50.-]
- Bienmesabe - traditional almonds cream with cinnamon [9,50.-]
- ☺ Sesame cones filled with Málaga sweet wine ice cream -PX- [9,50.-]
- Leche frita - fried milk squares powdered with cinnamon [9,50.-]
- Flan - Crème caramel with ice cream [9,50.-]
- Aniseed fruits with dry aniseed liquor from Andalusia & hot chocolate [9,50.-]
- ☺ Gachas - milk, lemon and cinnamon paste with fried bread and local cane molasses [9,50.-]