

- Salads: potato salad - marinated chicken -
- fennel & avocado -v- [3,80.-]
- Porra (thick cold soup): garlic -v- tomato - orange [3,80.-]
- Hummus - served with fresh vegetables -v- [3,80.-]
- Goat cream cheese from Malaga -v- [4,10.-]
- Homemade foie-gras with sweet Malaga wine [4,10.-]
- Tosta - anchovies with tomato on toast [4,10.-]
- Chicken soup with peppermint [3,80.-]
- Pumpkin cream soup -v- [4,10.-]
- Maimones - garlic & onion soup with croutons [4,10.-]
- Porrilla - spinach and chickpeas stew -v- [4,10.-]
- Chestnuts and chickpeas stew with pork [4,10.-]
- Patatas bravas - spicy potatoes -v- [3,80.-]
- Patatas payoyas - goat cheese sauce potatoes -v- [4,10.-]
- Redondito omelette with aubergines & pepper -v- [4,10.-]
- Tortilla omelette stuffed with mayo, tuna and lettuce [4,90.-]
- Veggie balls with tomato sauce & basil -v- [4,10.-]
- Pimiento campero stuffed green pepper -v- [4,10.-]
- Sollo smoked sturgeon omelette roll with goat cheese [3,80.-]
- Cucurucho [4,00.-]
- fried cod skin
- fresh vegetables tempur-style with cane molasses -v-
- Caracoles snails in spicy almonds sauce [4,10.-]
- Bobina kataifi prawns [4,00.-]
- Homemade croquettes (2 units) [3,80.-]
chicken, cod, prawns
mushrooms -v-, spinach and pinenuts -v-
- Homemade burger - salchichón or chorizo [4,10.-]
- Mollete with stewed pork and chicken [4,10.-]
- Black pudding mollete served with mango&mustard sauce [4,10.-]
- Chuletitas de conejo - breaded rabbit chops [4,10.-]
- Espeto mini-chorizo skewer on toast with sweet wine [4,00.-]
- Peloncilla - traditional pork loin in lard on toast [4,50.-]
- Homemade desserts from Arte de Tapas [4,00.-]
- “Bienmesabe” traditional almonds cream -
- Chocolate custard - White chocolate custard
- Rice pudding with chestnuts and spices –
- Lemmon mousse - Almojábanas (little cakes
made of goat cheese with citrics marmalade)-
Green tea tiramisu [5,00.-]

LOCAL WINES

WHITE

GLASS – BOTTLE

Flor Floris 2021, Álora <i>Moscatel de Alejandría</i>	3,50 – 18,00.-
Cortijo La Fuente 2021, Mollina <i>Moscatel morisco y Pedro Ximénez</i>	3,50 – 18,00.-
La Raspa 2021, Moclinejo <i>Moscatel de Alejandría y Doradilla</i>	3,70 – 19,00.-
Cloe 2021, Ronda <i>Chardonnay</i> – matured on fine lees-	4,20 – 21,50.-
Resilencia 2020, Ronda <i>Viognier</i> – matured on fine lees-	5,00 – 25,50.-

ROSÉ

GLASS – BOTTLE

Lagar de Cabrera 2021, Moclinejo <i>Syrah y Romé</i>	3,60 – 18,50.-
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RED

GLASS – BOTTLE

Encaste 2022, Ronda <i>Syrah, Tempranillo, Garnacha</i>	3,00 – 15,50.-
La Depa 2019, Ronda <i>Garnacha</i>	3,50 – 18,00.-
Lagar de Cabrera 2019, Moclinejo <i>Syrah</i>	3,60 – 18,50.-
Cortijo La Fuente 2019, Mollina <i>C. Sauvignon, Syrah</i> (7 months)	3,50 – 18,00.-
6 + 6 2019, Ronda <i>Tempranillo, Syrah</i> (9 months)	4,50 – 23,00.-
Soleón 2019, Ronda <i>Cabernet Franc, Malbec, Petit Verdot</i> (18 months)	4,70 – 24,00.-

SPARKLING D.O. CAVA

GLASS – BOTTLE

Rimarts Brut Nature 2019 <i>Macabeo, Parellada, Xarel·lo</i> (24 months)	4,40 – 22,50.-
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