



September 2023

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

Cover charge: 1,90 € per person

Gluten free bread: 1,80 €

Starters

Salads [15,50.-]

- 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
- cabbage hot salad with prawns fried in extra virgin olive oil with garlic
- potato salad

Ajoblanco *made with free-gluten bread* [11,50.-]

- made with local almonds
- ☺ - made with local dry beans
- assortment - two flavours in two bowls

Gazpacho [11,50.-]

- made with tomatoes from Antequera
- ☺ - kefir, cucumber, parsley, walnuts and onion
- ☺ - made with local green asparagus
- assortment - three flavours in three cups

Porra (thick cold soup similar to gazpacho) [11,50.-]

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

☺ Assortment of two traditional thick cold soups: ajobacalao & ajoberenjena [12,50.-]

Fresh tomato locally produced outdoors with local olive oil *Koroneiki* variety [16,50.-]

Roasted *Lamuyo* pepper with fried anchovies from Málaga [16,50.-]

Table of cheeses from Málaga -100 g- [26,00.-]

different fermentation and maturation process made from Málaga bred goats

Jamón ibérico

- Sierra Morena. D.O. Valle de los Pedroches -100 g- [23,00.-]
- Éiriz. Bellota. D.O. Jabugo -100 g- [28,00.-]
- Dehesa de los Monteros. Bellota y castaña. Ronda -80 g- [31,00.-]

Fresh vegetables tempur-style with local cane molasses [16,50.-]

Assortment of homemade croquettes -7 different flavours- [15,50.-]

☺ Zarangollo -scrambled eggs with zucchini, fresh onion, oregano and paprika - [16,50.-]

Scrambled eggs with cod belly served with potatoes & organic eggs [17,50.-]

Caracoles - snails in spicy almonds sauce [15,50.-]

Ratatouille from Málaga with fresh local vegetable and organic fried eggs [17,50.-]

Soups, Stews y Casseroles

- Caldo de puchero – chicken soup with peppermint [10,50.-]
- Pintarroja - Spicy dogfish soup [12,00.-]
- Cream of pumpkin and zucchini from Antequera [15,50.-]
- Porrilla - fresh spinach and chickpeas stew with poached egg [15,50.-]
- Gazpachuelo - traditional fish stock soup with mayonnaise [17,50.-]
- Green beans stew with cod skin and octopus [16,50.-]
- Pepitoria - old style chicken stew with saffron, Iberian ham and croutons [16,50.-]
- ☺ *Empedraíllo* - stew made with pork, chicken, pumpkin, rice, greenpeas & chickpeas [16,50.-]
- White beans and fennel stew with Iberian bacon [16,50.-]
- Arroz caldoso – soupy rice with free-range cockerel and Iberian pork cheeks [16,50.-]
- ☺ Olla podrida - ancient stew with different meats, garlic flavour [16,50.-]

Meat

- ☺ Partridge in gazpacho broth – boiled with onion, peppers, olive oil and saffron [28,00.-]
- ☺ Stewed goat's tongue - sliced and served with a special sauce [21,50.-]
- ☺ Meatballs with stuffed pepper & Tomato [21,50.-]
- ☺ Diced pork cooked with organics aubergines from Antequera [19,50.-]
- ☺ Ricillo - Deep fried Iberian pork loin roll filled with Iberian ham and sweet pepper [22,50.-]
- ☺ Salmorejo - Stewed andalusian beef with almonds and raisins sauce [22,50.-]
- ☺ Traditional lomo de orza - “pelona de lomo”- Pork loin cooked in Iberian lard [22,50.-]
- ☺ Goat meat from Málaga, goatherd style – prize-winning recipe –
cooked in sauce with spices: garlic crushed with fried bread, thyme, paprika and vinegar [22,50.-]
- Manita de cerdo - pig's trotters stuffed with chestnuts [24,00.-]
- ☺ *Castañetas* - marinated Iberian pork offal [28,50.-]
- ☺ *Piriñaca* - Goat offal cooked in sauce with spices, served with rice and fries [18,50.-]
- ☺ *Asaúra* - Iberian pork liver cooked in sauce with spices [18,50.-]
- ☺ Morcilla - Málaga's black pudding with tomato sauce, fried eggs and chips [19,50.-]

Fish

- Prawns fried in extra virgin olive oil with garlic “al ajillo” [20,00.-]
- ☺ Moruna – steamed mackerel with mixed spices & sautéed vegetables [19,50.-]
- Cod fillet -200 g- in tomato sauce [29,00.-]
- ☺ Stuffed squid with pork, served with potatoe puree & pinenut sauce [27,00.-]
- Albondiguillas – fish “meatballs” with spinach and saffron sauce [21,50.-]

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

- ☺ Rice pudding with chestnuts, local cane molasses and spices [9,80.-]
- Lemmon mousse [9,80.-]
- Cuajada - goat milk junket with local thyme honey and seasonal fruit [9,80.-]
- Chocolate and biscuits cake [9,80.-]
- Ice cream cake of “turrón” nougat & coffee [9,80.-]
- Bienmesabe - traditional almonds cream with cinnamon [9,80.-]
- ☺ Sesame cones filled with Málaga sweet wine ice cream -PX- [9,80.-]
- Leche frita - fried milk squares powdered with cinnamon [9,80.-]
- Flan - Crème caramel with ice cream [9,80.-]



	<u>30 gr can</u>	<u>50 gr can</u>
Organic	100,00 .-	150,00 .-
Russian style	80,00 .-	130,00 .-
Traditional	90,00 .-	140,00 .-

Served with homemade toasts, butter and lemon