

- Salads: potato salad - marinated chicken -  
- fennel & avocado -v- [4,00.-]
- Ajoblanco cold soup of local almonds, garlic and bread [4,00.-]
- Gazpachos -v-: - tomato - kefir & cucumber [4,00.-]
- Porrás (thick cold soup): garlic -v- tomato - orange [4,00.-]
- Hummus - served with fresh vegetables -v- [4,00.-]
- Goat cream cheese from Malaga -v- [4,30.-]
- Homemade foie-gras with sweet Malaga wine [4,30.-]
- Roasted pepper with fried anchovies [4,30.-]
- Tosta - anchovies with tomato on toast [4,30.-]
- Chicken soup with peppermint [4,00.-]
- Pumpkin cream soup -v- [4,30.-]
- Porrilla - spinach and chickpeas stew -v- [4,30.-]
- Patatas bravas - spicy potatoes -v- [4,00.-]
- Patatas payoyas - goat cheese sauce potatoes -v- [4,30.-]
- Redondito omelette with aubergines & pepper -v- [4,30.-]
- Tortilla omelette stuffed with mayo, tuna and lettuce [5,10.-]
- Veggie balls with tomato sauce & basil -v- [4,30.-]
- Pimiento campero stuffed green pepper -v- [4,30.-]
- Sollo smoked sturgeon omelette roll with goat cheese [4,30.-]
- Cucurucho [4,30.-]  
- fried cod skin  
- fresh vegetables tempur-style with cane molasses -v-
- Caracoles snails in spicy almonds sauce [4,30.-]
- Bobina kataifi prawns [4,30.-]
- Homemade croquettes (2 units) [4,00.-]  
chicken, cod, prawns  
mushrooms -v-, spinach and pinenuts -v-
- Homemade burger - salchichón or chorizo [4,30.-]
- Mollete with stewed pork and chicken [4,30.-]
- Black pudding mollete served with mango&mustard sauce [4,30.-]
- Chuletitas de conejo - breaded rabbit chops [4,30.-]
- Espeto mini-chorizo skewer on toast with sweet wine [4,30.-]
- Peloncilla - traditional pork loin in lard on toast [4,80.-]
- Homemade desserts from Arte de Tapas [4,30.-]  
- "Bienmesabe" traditional almonds cream -  
- Chocolate custard - White chocolate custard  
- Rice pudding with chestnuts and spices -  
- Cottage cheesecake with strawberry jam -  
- Lemmon mousse -
- Green tea tiramisu [5,50.-]

# LOCAL WINES

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## WHITE

GLASS – BOTTLE

Flor Floris 2022, Álora 3,70 – 19,00.-  
*Moscatel de Alejandría, Pedro Ximénez*

Cortijo La Fuente 2022, Mollina 3,70 – 19,00.-  
*Moscatel morisco, Pedro Ximénez*

La Raspa 2021, Moclinejo 3,90 – 20,00.-  
*Moscatel de Alejandría, Doradilla*

Cloe 2022, Ronda 4,40 – 22,50.-  
*Chardonnay – matured on fine lees-*

Resilencia 2021, Ronda 5,20 – 26,50.-  
*Viognier – matured on fine lees-*

## ROSÉ

GLASS – BOTTLE

Lagar de Cabrera 2022, Moclinejo 3,80 – 19,50.-  
*Syrah, Romé*

Cortijo los Aguilares 2022, Ronda 4,90 – 25,00.-  
*Tempranillo, Syrah, Petit Verdot*

## RED

GLASS – BOTTLE

Encaste 2022, Ronda 3,20 – 16,50.-  
*Syrah, Tempranillo, Garnacha*

Chinchilla Roble 2022, Ronda 3,70 – 19,00.-  
*Tintilla de Rota, Tempranillo (4 months)*

Cortijo La Fuente 2020, Mollina 3,70 – 19,00.-  
*C. Sauvignon, Syrah (7 months)*

6 + 6 2019, Ronda 4,70 – 24,00.-  
*Tempranillo, Syrah (9 months)*

Soleón 2019, Ronda 4,90 – 25,00.-  
*Cabernet Franc, Malbec, Petit Verdot (18 months)*

## SPARKLING BRUT NATURE

GLASS – BOTTLE

Lemonier 2021, Puente Genil 4,70 – 24,00.-  
*Pedro Ximénez (12 months)*

## RED coupage en rama 2022

3,50 – 18,00.-

*Graciano, C. Sauvignon*

Produced in **Arte de Cozina** with grapes from our  
vineyard in Antequera

