



April 2024

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

Cover charge: 2,00 € per person

Gluten free bread: 2,00 €

Starters

Salads [16,50.-]

- 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

Pío antequerano -orange, onion and cod belly salad- [18,50.-]

Porra (thick cold soup similar to gazpacho) [12,00.-]

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

☺ Assortment of two traditional thick mild soups: ajobacalao & ajoberenjena [13,00.-]

Table of goat cheeses from Málaga -100 g- [27,50.-]

Jamón ibérico

- Sierra Morena. D.O. Valle de los Pedroches -100 g- [24,00.-]
- Eíriz. Bellota. D.O. Jabugo -100 g- [30,00.-]
- Dehesa de los Monteros. Bellota y castaña. Ronda -80 g- [33,00.-]

Local baby artichokes served with garlic and Iberian ham fried in extra virgin olive oil [18,50.-]

Local green beans sautéed, fried eggs and Iberian ham [18,50.-]

Assortment of homemade croquettes -7 different flavours- [16,50.-]

☺ Zarangollo -scrambled eggs with zucchini, fresh onion, oregano and paprika - [17,50.-]

Scrambled eggs with cod belly served with potatoes & organic eggs [18,50.-]

Scrambled eggs with chard, scallions and black pudding with organic eggs [17,50.-]

Caracoles - snails in spicy almonds sauce [16,50.-]

Ratatouille from Málaga with fresh local vegetable and organic fried eggs [18,50.-]



	30 gr can	50 gr can
Russian style	80,00 .-	130,00 .-
Traditional	90,00 .-	140,00 .-

Served with homemade toasts, butter and lemon

Soups, Stews y Casseroles

- Caldo de puchero - chicken soup with peppermint [11,00.-]
- Pintarroja - Spicy dogfish soup [13,00.-]
- Soup of pumpkin and zucchini from Antequera [16,50.-]
- Maimones - onion and garlic soup with poached egg and Iberian ham [16,50.-]
- Porrilla - fresh spinach and chickpeas stew with poached egg [16,50.-]
- Green beans stew with cod skin and octopus [17,50.-]
- ☺ Pepitoria - old style chicken stew with saffron, Iberian ham and croutons [17,50.-]
- ☺ Pucherete - partridge stew with chickpeas [30,00.-]
- White beans and fennel stew with Iberian bacon [17,50.-]
- Arroz caldoso - soupy rice with free-range cockerel and Iberian pork cheeks [17,50.-]
- ☺ Olla de castañas - chestnuts and chickpeas stew [17,50.-]
- ☺ Olla podrida - ancient stew with different meats, garlic flavour [17,50.-]
- Migas - (in Spanish it means bread crumbs) stale bread, garlic, olive oil and chorizo [17,50.-]
- ☺ *Guisao* de patas - pig's trotters stew with chickpeas, chorizo and black pudding [17,50.-]

Meat

- ☺ Partridge in gazpacho broth - boiled with onion, peppers, olive oil and saffron [36,00.-]
- ☺ Stewed goat's tongue - sliced and served with a special sauce [23,00.-]
- ☺ Meatballs with stuffed pepper & Tomato [23,00.-]
- ☺ Diced pork cooked with organics aubergines from Antequera [20,50.-]
- ☺ Ricillo - Deep fried Iberian pork loin roll filled with Iberian ham and sweet pepper [24,00.-]
- ☺ Salmorejo - Stewed andalusian beef with almonds and raisins sauce [24,00.-]
- ☺ Traditional lomo de orza - "pelona de lomo"- Pork loin cooked in Iberian lard [24,00.-]
- ☺ Goat meat from Málaga, goatherd style - prize-winning recipe -
cooked in sauce with spices: garlic crushed with fried bread, thyme, paprika and vinegar [25,00.-]
- Manita de cerdo - pig's trotters stuffed with chestnuts [26,00.-]
- ☺ *Castañetas* - marinated Iberian pork offal [30,00.-]
- ☺ *Piriñaca* - Goat offal cooked in sauce with spices, served with rice and fries [20,00.-]
- ☺ *Asaúra* - Iberian pork liver cooked in sauce with spices [20,00.-]
- ☺ Morcilla - Málaga's black pudding with tomato sauce, fried eggs and chips [20,50.-]

Fish

- Prawns fried in extra virgin olive oil with garlic "al ajillo" [21,50.-]
- ☺ Moruna - steamed mackerel with mixed spices & sautéed vegetables [20,50.-]
- Cod fillet -200 g- in tomato sauce [31,00.-]
- ☺ Stuffed squid with pork, served with potatoe puree & pinenut sauce [29,00.-]
- Albondiguillas - cod fish & shrimps "meatballs" with spinach and saffron sauce [23,00.-]

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

- ☺ Rice pudding with chestnuts, local cane molasses and spices [10,00.-]
- Cuajada - goat milk junket with local thyme honey and seasonal fruit [10,00.-]
- Chocolate and biscuits cake [10,00.-]
- Ice cream cake of "turrón" nougat & coffee [10,00.-]
- Bienmesabe - traditional almonds cream with cinnamon [10,00.-]
- ☺ Sesame cones filled with Málaga sweet wine ice cream -PX- [10,00.-]
- Leche frita - fried milk squares powdered with cinnamon [10,00.-]
- ☺ Almojábanas - little cakes made of goat cheese with citrics marmalade [10,00.-]
- Flan - Crème caramel with ice cream [10,00.-]
- ☺ Aniseed fruits with dry local aniseed liquor & hot chocolate [10,00.-]
- ☺ Capirotada - bread soaked in milk with cinnamon served with crème caramel [10,00.-]
- ☺ Gachas - milk, lemon and cinnamon paste with fried bread and local cane molasses [10,00.-]