

- Salads: potato salad - marinated chicken -  
- fennel & avocado -v- [4,30.-]
- Porrás (thick cold soup): garlic -v- tomato - orange [4,30.-]
- Hummus - served with fresh vegetables -v- [4,30.-]
- Goat cream cheese from Malaga -v- [4,60.-]
- Homemade pâté with sweet Malaga wine [4,60.-]
- Tosta - anchovies with tomato on toast [4,60.-]
- Chicken soup with peppermint [4,30.-]
- Pumpkin cream soup -v- [4,60.-]
- Maimones - traditional garlic & onion soup -v- [4,60.-]
- Porrilla - spinach and chickpeas stew -v- [4,60.-]
- Chestnuts and chickpeas stew with pork [4,60.-]
- Patatas bravas - spicy potatoes -v- [4,30.-]
- Patatas payoyas - goat cheese sauce potatoes -v- [4,60.-]
- Redondito omelette with aubergines & pepper -v- [4,60.-]
- Tortilla omelette stuffed with mayo, tuna and lettuce [5,40.-]
- Veggie balls with tomato sauce & basil -v- [4,60.-]
- Pimiento campero stuffed green pepper -v- [4,60.-]
- Sollo smoked sturgeon omelette roll with goat cheese [4,60.-]
- Migas - fried breadcrumbs with garlic & chorizo [4,60.-]
- Cucurucho [4,60.-]  
- fried cod skin  
- crispy fried anchovies -gluten free- with lime mayo
- Caracoles snails in spicy almonds sauce [4,60.-]
- Bobina kataifi prawns [4,60.-]
- Homemade croquettes -2 units- please choose between [4,30.-]  
chicken, cod, prawns, chorizo, goat cheese,  
mushrooms -v-, spinach and pinenuts -v-
- Homemade burger - salchichón or chorizo [4,60.-]
- Mollete with stewed pork and chicken [4,60.-]
- Black pudding mollete served with mango&mustard sauce [4,60.-]
- Chuletitas de conejo - breaded rabbit chops [4,60.-]
- Espeto mini-chorizo skewer on toast with sweet wine [4,60.-]
- Peloncilla - traditional pork loin in lard on toast [5,10.-]
- Homemade desserts from Arte de Tapas [4,60.-]  
- “Bienmesabe” traditional almonds cream -  
- Chocolate custard - White chocolate custard  
- Rice pudding with chestnuts and spices -  
- Cottage cheesecake with strawberry jam -
- Green tea tiramisu [5,80.-]

## LOCAL WINES

---

### WHITE

GLASS – BOTTLE

Flor Floris 2022, Álora 3,90 – 20,00.-  
*Moscatel de Alejandría, Pedro Ximénez*

Cortijo La Fuente 2022, Mollina 3,90 – 20,00.-  
*Moscatel morisco, Pedro Ximénez*

La Raspa 2022, Moclinejo 4,10 – 21,50.-  
*Moscatel de Alejandría, Doradilla*

Cloe 2022, Ronda 4,70 – 24,00.-  
*Chardonnay -matured on fine lees-*

### ROSÉ

GLASS – BOTTLE

Lagar de Cabrera 2022, Moclinejo 4,00 – 21,00.-  
*Syrah, Romé*

### RED

GLASS – BOTTLE

Encaste 2023, Ronda 3,40 – 17,50.-  
*Syrah, Tempranillo, Garnacha*

Chinchilla Roble 2023, Ronda 4,10 – 21,50.-  
*Tempranillo, Tintilla de Rota -4 months-*

Cortijo La Fuente 2020, Mollina 3,90 – 20,00.-  
*C. Sauvignon, Syrah -6 months-*

6 + 6 2020, Ronda 5,00 – 25,50.-  
*Tempranillo, Syrah -9 months-*

Soleón 2019, Ronda 5,20 – 26,50.-  
*Cabernet Franc, Malbec, Petit Verdot -18 months-*

### SPARKLING BRUT NATURE

GLASS – BOTTLE

Lemonier 2021, Puente Genil 5,00 – 25,50.-  
*Pedro Ximénez -12 months-*

### DRY SHERRY Montilla Moriles

GLASS – BOTTLE

Tertulia en rama, Puente Genil - 9,50.-  
*Pedro Ximénez -5 years- (37,5 cl)*



\* We have a sherry wine list, please ask our staff