

- Salads: potato salad - marinated chicken -
- fennel & avocado -v- [4,30.-]
- Ajoblanco cold soup of local almonds, garlic and bread [4,30.-]
- Porrás (thick cold soup): garlic -v- tomato - orange [4,30.-]
- Hummus - served with fresh vegetables -v- [4,30.-]
- Gilda - salted sardines & homemade pickle skewers [4,60.-]
- 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.-]
- Pintarroja - spicy dogfish soup [4,60.-]
- Pumpkin cream soup -v- [4,60.-]
- Porrilla - spinach and chickpeas stew -v- [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.-]
- 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 -
- lemon mousse -

Green tea tiramisu [5,80.-]

LOCAL WINES

WHITE

GLASS – BOTTLE

Flor Floris 2023, Álora 3,90 – 20,00.-
Moscatel de Alejandría, Pedro Ximénez

Cortijo La Fuente 2023, Mollina 3,90 – 20,00.-
Moscatel morisco, Pedro Ximénez

La Raspa 2023, Moclinejo 4,10 – 21,50.-
Moscatel de Alejandría, Doradilla

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

Resilencia 2022, Ronda 5,70 – 29,00.-
Viognier -11 months-

ROSÉ

GLASS – BOTTLE

Lagar de Cabrera 2023, 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 2022, Ronda 5,20 – 26,50.-
Cabernet Franc, Malbec, Petit Verdot -12 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)

RED, coupage en rama 2023

3,70 – 19,00.-

Graciano y C. Sauvignon

Produced in *Arte de Cozina*

with grapes from our vineyard in Antequera



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