
TO SHARE

Mussel and Iberian ham fritters (1u)	ML L G SF H	3,5
Assortment of Andalusian cheeses	L	20
Platter of Iberian cured meats	SF	27
Bread with tomato	G	4,5
Pork rinds, avocado purée and vegetable salad	SF	9
Fried calamari with Andalusian sauce	ML P H G SF MZ	19

STARTERS

Andalusian gazpacho with roasted avocado	SF G	13
Potato and carrot salad with mackerel	H P G	14
Smoked sardine with porra antequerana	SF G P	15
Tender lettuce shoots and shavings of Payoyo cheese	L SF MZ FS	13
Flamenco-style chickpea salad by La Finca	H A	14
Roasted red peppers with cod crumbs and olives	P	15
Aubergine salad with Iberian ham and almonds	SF FS	17
Toast with smoked salmon, cucumber and yoghurt	P L SF G	15
Scrambled eggs with Iberian ham shavings and straw potatoes	H	17

MAIN COURSES

Fish of the day	P	SM
Octopus skewer, crushed potatoes and La Vera paprika	ML	24
Tagliatelle with tomato, white prawns and basil olives	P G M	20
Rice with pork ribs and aromatic herbs	SF	23
Fried chicken wings with yoghurt sauce	G L	19
Mollete bread with slow-cooked pork “pringá” and pickled onion	G SF	18
Flamenquín stuffed with mushrooms	G H L SF	23
Beef burger with crispy bacon	G L MZ H	24

DESSERTS

Fruit salad with sorbet of the day	G FS	9
Tonka bean and caramel coffee flan	L H SF	9
White chocolate custard with almond meringue	L H FS	10
Dark chocolate brownie with puffed corn and passion fruit toffee	L H FS SJ S	12
Selection of ice creams and sorbets (1 scoop)	G H L FS	3

* Prices include VAT. Bread and water service: €4 per person..

G	Gluten	H	Egg	FS	Nuts	M	Crustaceans	C	Pork	A	Celery	CH	Peanuts	S	Sesame
L	Milk	P	Fish	AJ	Garlic	ML	Molluscs	SJ	Soya	MZ	Mustard	AL	Lupins	SF	Sulphites
