



DINNER MENU

STARTERS

TOMATO

From Los Palacios, in its juice, straciatella, aromatic gel

14

HEARTS

Lettuce, garlic, artichoke, Iberian ham

12

ASPARAGUS

Green, hot mayonnaise, citrics

12

PRAWN

From Motril, carpaccio, onion confit, its coral, tarragon

18

SMALL LANGOUSTINES

From Huelva, tempura, scrambled anemones

20

FOIE GRAS

Marinade, spinach stalks "esparragás"

20

MAIN COURSES

SEA BREAM

Rota style, red pepper, green pepper, tomato

24

SEA BASS

Wild, roasted, fennel, its garnish

24

LOBSTER

Spicy marinara sauce, muffins from Antequera

14/100gr

IBERIAN PORK

Several techniques, "manteca colorá" purée

20

AGED BEEF

Fore rib, on the grill, french fries

14/100gr

LAMB

Al-Ándalus style, cauliflower couscous

22



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DESSERTS

LEMON

Iced, yogurt, sponge cake

10

"POLEÁ"

Foam, fried bread

10

CHOCOLATE

Churros

10

FRENCH TOAST

Homemade, honey bubbles, mango sorbet

10