

COLD STARTERS

Iberian Cured Ham (100 g)
Iberian Cured Loin of Ham (100 g)
Goat Cheese from Burgos (150 g)
Ecological Caviar from Riofrío (30 g)
House Paté (black pudding)



HOT STARTERS

Baby Broad Beans with Fried Egg and Serrano Ham
Foie Gras with Wafers of Apple “Pedro Ximenez Style”
Grilled Julienne Vegetables with Foie Gras in Cava
Casserole of Wild Asparagus with Ham and Almonds
Omelette Sacromonte - Lamb’s brains and testicles, asparagus, ham and roast peppers-
Smoked Fillet of Sturgeon with a Dribble of Olive Oil



SALADS

Typical “Granadina” Salad - Cod with shredded orange -
Chefs Mixed Salad
Jockey Club Salad - lettuce, boiled ham, roast chicken , mayonnaise , spicy sauce and asparagus-
Tropical Salad Chikito
Roasted Pepper Salad Topped with Anchoives
Marinated Sardine Fillets on a Bed of Avocado, Tomatoes and Spring Onions



SOUPS

Grandmother’s Soup - chicken, ham and egg with mint -
Fresh Vegetables Soup
Fish Soup from the Basque Country
Sevillana Soup (min. 2 persons)- Monkfish, prawns, clams, serrano ham, boiled egg -
Andalusian gazpacho

SHELLFISH

Boiled Motril shrimps (200 g)
Grilled Fresh Withe Prawns (200 g)
Grilled Fresh Red Prawns (200 g)
Carril clams (12) with garlic and dry sherry



FISH

Grilled Sword-fish
Selection of Fried Fish - fresh anchovies, squid, monkfish and red mullet -
Fillet of Sea Bass cooked with Fine Herbs
“Zarzuela”(Fish, Seafood and Shellfish Casserole)
Corvina with Creamy Roasted Carrot and Iberian Ham Oil
Grilled Corvina
Cod on a Bed of Roasted Pepper
Oven Baked Hake with a Hint of Garlic



MEATS

Entrecotte with a Green Pepper Sauce
Grilled Beef Sirloin
Chargrilled Sirloin Steak
Fillet of Baby Lamb with a Spicy Moorish Sauce
Roasted Baby Shoulder of Lamb
Fillet Steak with Sultanas and Almonds
Iberian Fillet of Pork served with a Basil Sauce
Char-Grilled Tender Iberian Pork Fillet With a Hint of Saffron
Ox tail



POULTRY

Roasted Breat of Duck served with an Orange Sauce

DESSERTS

Piononos - (Traditional Local Dessert)

Pineapple Junket With Pineapple Juice and Fresh Cream

Leche Frita (Fried Custard) with Cinnamon Ice Cream

Rice Pudding Flavoured with Rum from Motril

Home-Made Creme Caramel

Frozen Truffles in Brandy from Jerez

Ice Cream Cake with Crunchy almonds in Whisky

Seasonal Fruit

Home -Baked Tart

Empedraditos del Campillo (Selection of Home-Made Desserts Min. 2 People)

Selection of Tarts , Piononos , Fried Custard and Ice Cream