

To share

Homemade cuttlefish croquettes in its ink on seaweed wakame and gratin soy alioli	10 €
75% D.O. Guijuelo acorn-fed Iberian ham with glass bread and tomato (50g.)	19 €
Selection of raw milk goat's cheeses from Málaga, with mango and cocoa jam, accompanied by bread sticks and almonds	17 €
Iberian sirloin Carpaccio filled with foie micuit, Payoyo goat cheese ice cream, red berries and spring garlic vinaigrette	19 €
Steak Tartar seasoned with our dressing and foyot sauce, accompanied by cereals toasts	25 €
Fried baby squid with chickpea flour, lime, turmeric and mustard mayonnaise, accompanied by aromatic herbs in tempura	18 €
Marinated red tuna tartar with soy sauce, strawberry, wakame seaweed, black sesame and candied ginger	25 €
Sea bass Ceviche on avocado, infused on butterfly blue pea flower, red onion, orange, jalapenos, radishes and lemon	17 €

From the sea

Fried sea bass marinated with sage and spices, potato chips and roasted garlic alioli	25 €
Grilled snapper on black fideuá with squid, accompanied by green aioli and saffron oil	26 €
Red tuna tataki marinated with citrus ponzu sauce, accompanied by roasted vegetables and Katsuobushi	28 €
Grilled corvina accompanied by Diana sauce on potatoes puree adhered to limon and aromatic herbs	24 €
Grilled turbot with seasonal vegetables, accompanied by bearnaise sauce	30 €

From the orchard

Andalusian salmorejo with tomatoes, cucumbers, beets and watermelon from Sanlúcar de Barrameda	12 €
Grilled vegetables mosaic with aromatic herbs, spiced tomato sauce and salt flakes	13 €
Selection of colorful tomatoes with black olives, Pedro Ximenez vinaigrette and basil oil	13 €
Tropical salad with lettuce, avocado, orange, mango, red onion, jalapenos and yogurt sauce with herbal citrus soy	15 €
Eggplant Hummus with sesame, soy and maple syrup dressing, accompanied by candied ginger and carasau bread	13 €

From the earth

Low temperature Iberian pork finished in a charcoal oven, with manzanilla wine sauce and pine nuts accompanied by potato millefeuille	25 €
Oxtail in its juice in red wine from Ronda with vegetable chips and carrot cream	24 €
Leg of suckling lamb at low temperature, finished in a charcoal oven with pumpkin, spiced chickpeas and honey and rosemary sauce (600g.)	32 €
Beef sirloin steak from Pirineo Aragones accompanied by stroganoff sauce, celery-turnip puree and sautéed mushrooms with caramelized shallots	29 €
Matured Montañesa beef loin, roasted potatoes with aromatic herbs, accompanied by mojo picon sauce (320g.)	34 €

Desserts

Chocolate and caramel Anarchy with coffee and Tia Maria liquor aroma	8 €
Seasonal fruit salad	6 €
"Torrija" of brioche bread with caramelized orange custard and meringue milk ice cream	8 €
Cheesecake with cracker, panna cotta flavored with vanilla and salted caramel	7 €
El Perfume - Passion fruit and apricot pie, redberries and flowers jelly, accompanied by violet ice cream	8 €