



### Suggestions from our Chef

Tartare of melon, peppermint and ham	12 €
Capresse salad	11 €
Pork cheek croquettes and payoyo cheese	10 €
Mango soup, papaya, tomatoes and cheese	11 €

### Andalusian fry

Iberian ham croquettes	10 €
Sea anemon	11 €
Málaga Anchovies	12 €

### From the Cádiz coast

Roasted belly tuna with a cream made of Axarquía avocado and mango	25 €
Charcoal grilled sea bass, asparagus stew and Ronda's black pudding	22 €

### Retinta breed

Tenderloin steak with homenades sides 300gr. and garnish kit	27 €
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### From the earth

Tomato carpaccio, tuna, garlic and Jerez Dressing	11 €
Iberian ham D.O. JABUGO	28 €
Grazalema merino sheep and payoya goat cured cheese	15 €

### The bar of the sea

Sushi of the day	12 €
Wild crocker with pasion fruits	13 €
Rose shrimp from Huelva 100gr.	18 €

### The tradition

Oxtail cannelloni, papayo cheese and Ronda breadcrumb	20 €
Iberian pork end loin, pepper with differents textures and artichoke confit	23 €

### Our sweetest side

Lemon cake, meringue and gin tonic ice cream	8 €
Payoyo cheesecake, honey and pine nuts ice cream	8 €
Panorámico dessert	9 €