



"Frontera de lo puro, flor y fría.
Tu blancor de seis filos, complemento,
en el principal mundo, de tu aliento,
en un mundo resume un mediodía.
Astrólogo el ramaje en demasía,
de verde resultó jamás exento.
Ártica flor al sur: es necesario
tu desliz al buen curso del canario"

Miguel Hernández



Menu Azahar I

Starter to choose

ANDALUSIAN SALMOREJO

with tomatoes, cucumbers, beets
and watermelon from Sanlúcar de Barrameda

AVOCADO SALAD

with trocadero lettuce, colored cherry tomatoes,
seasonal fruit, mint leaves and roasted lemon

HOMEMADE CUTTLFISH CROQUETTES

in its ink on seaweed wakame
and gratin soy alioli

Main course to choose

CORVINA WITH TEXTURED ARTICHOKEs,
soy sauce with honey and EVOO
accompanied by candied ginger

LOW TEMPERATURE IBERIAN PORK

finished in a charcoal oven, with manzanilla wine sauce
and pine nuts accompanied by potato millefeuille

OXTAIL IN ITS JUICE

in red wine from Ronda with vegetable chips
and carrot cream



Dessert to choose

"TORRIJA" OF BRIOCHE BREAD
with caramelized orange custard
and meringue milk ice cream

CHEESECAKE

with cracker, panna cotta flavored
with vanilla and mango & passion fruit coulis

Cellar

Water, soft drinks and beer
White wine "Legaris Verdejo" D.O. Rueda
Red wine "Viña Pomal" D.O.Ca. Rioja
Cava "Codorniu Cuvée Original" D.O. Cava
Coffee and infusions

Price: €48
(10% VAT INCLUDED)



Menu Azahar II

Starter to choose

HUMMUS PATE

of lentils and mushrooms, beets, nuts
and aromatic herbs accompanied by spelled toasts

GRILLED VEGETABLES MOSAIC

with aromatic herbs, spiced tomato
sauce and salt flakes

SELECTION OF TOMATOES

with tuna belly, Pedro Ximenez vinaigrette
and basil oil

Main course to choose

GRILLED SNAPPER

on mellow rice, squid in saffron and green alioli

LOW TEMPERATURE IBERIAN PORK

finished in a charcoal oven, with manzanilla
wine sauce and pine nuts accompanied by
potato millefeuille

BEEF SIRLOIN STEAK

from Pirineo Aragones with
"puente nuevo" potatoes with aromatic herbs,
four peppers sauce and crispy onion



Dessert to choose

CHOCOLATE AND CARAMEL ANARCHY
with coffee and Tia Maria liquor aroma

CREAMY CARAMEL

with gold foil on crunchy biscuit,
salted caramel and powdered chocolate

CHEESECAKE

with cracker, panna cotta flavored
with vanilla and mango & passion fruit coulis

Cellar

Water, soft drinks and beer

White Wine "Legaris Verdejo" D.O. Rueda

Red wine "Viña Pomal" D.O.Ca. Rioja

Cava "Codorniu Cuvée Original" D.O. Cava

Coffee and infusions

Price: €54

(10% VAT INCLUDED)





Calle Jerez, 25. Ronda (Málaga)
C.P. 29400 . Teléfono +34 952 871 240
www.restauranteazahar.com
reservas@restaurante-azahar.com

