



VAT 10% INCLUDED

SALADS AND OTHERS STARTERS

Salmorejo: Andalusian style cold creamy tomato soup, with tips of cured ham and boiled egg	7.50€
Veggie Creamy Vichyssoise (cold or hot)	8.30€
Green Salad: lettuce, onion, cucumber, asparagus and olive	8.00€
Mixed Salad: lettuce, onion, tomato, asparagus, olive, carrot, boiled egg and tuna	9.60€
Bib-Rambla Salad: lettuce, tomato, spring onion, raisin, nut, goat cheese, vinaigrette of molasses	11.00€
Andalusian Style Tomato Salad: tomato with a vinaigrette of olive oil, garlic, parsley and salt	8.90€
Veggie Salad: couscous with pumpkin, carrot and mango	11.60€
Andalusian style deep-fried aubergine, with sugar cane honey	8.80€
La Mancha style ratatouille (optional fried egg)	10.50€
Granada style little broad beans with spring onion, cured ham from Trevélez and a fried egg	12.00€
Spanish broken eggs with potatoes and cured ham from Trevélez	9.60€
Spanish broken eggs with potatoes and <i>chistorra</i> -thin spicy pork sausage-	9.00€
Melon with cured ham from Trevélez	11.50€
Cured ham from Trevélez. With a toast on a loaf of bread, raw tomato and olive oil (150g)	13.60€
Mature Sheep's cheese. With <i>regañas</i> -hard-thin Andalusian bread- (150g)	14.70€

SIMMERED RICES (waiting time about 30min)

Spanish Paella. Spanish style rice with a mixture of chicken, pork, fish, seafood and vegetables	14.00€
Country Paella. Spanish style rice with a mixture of chicken, pork and vegetables	14.00€
Marine Paella. Spanish style rice with a mixture of fish, seafood and vegetables	14.00€

FISHES

Prawns in a spicy garlic sauce	11.90€
Andalusian style fried fishes from the daily market (2peoples)	25.00€
Fried marinated dogfish, with a garlic mayonnaise and fries	9.60€
Andalusian style deep-fried squid, with salad	10.50€
Andalusian style deep-fried baby squid, with a fried egg and fried green peppers	11.30€
Fried Icelandic codfish loin, with roasted vegetables	14.30€

OUR LAMB FROM SEGURA MOUNTAINS AND OTHERS MEATS

Pitted leg of lamb with creamy fennel sauce	13.30€
Lamb, potato, prunes and almonds Tagine	15.50€
Grilled <i>secreto</i> -a pork cut close to loin-, with Granada style fried potatoes	10.90€
Iberian pork shoulder from The Pedroches Valley, with roasted vegetables	17.50€
Pork cheek tips in a red wine sauce with carrots, and fries	15.90€
Veal entrecote, with roasted vegetables	18.60€

OUR ITALIAN CORNER

Spaguetti Napoli: tomato&basil sauce	8.60€
Pizza Vegani: tomato sauce, grated coconut, mushroom, asparagus, onion, red pepper, oregano	9.00€
Pizza Prosciutto: tomato sauce, mozzarella, boiled ham and oregano	8.50€
Pizza Funghi: tomato sauce, mozzarella, mushroom and oregano	8.50€

All the green dishes are Vegan



OUR MINIATURE CUISINE OR EXTRAORDINARY TAPAS

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Hummus: Lebanese style chickpeas pâté with anchovies and olives tapenade, cucumber, pita bread	3.50€
Big homemade chicken and ham croquette	2.90€
Big homemade goat cheese and caramelized onion croquette	2.90€
Pork sirloin tip with goat cheese and caramelized onion	3.90€
Chicken and vegetables wrap	3.60€
Small portion of Spanish omelette	2.80€
Cucumber with olive oil and salt flakes	2.50€
Patatas bravas, Spanish fried potatoes topped with a spicy tomato sauce	2.80€
Mushrooms in a garlic sauce	3.50€
Pork in Spanish sauce	3.30€
Fried marinated dogfish	3.50€
Big Galician mussels in pickled sauce with chips	3.90€
Anchovies in vinegar with chips	3.30€
Melon tips with cured ham from Trevélez	3.30€
Cured ham from Trevélez	3.30€
Mature Sheep's cheese	3.50€

WE MAKE OUR OWN SANGRÍA

Homemade sangría litre	11.00€
Homemade sangría litre, with assorted home "tapas"	14.50€
Homemade sangría litre, with cured ham and mature cheese	15.90€

SEASONAL MENU

16.50€

- I. Beer glass, wine glass, sangría glass or soft drink
- II. Homemade tapa
- III. Starter to choose:
 1. Salmorejo: Andalusia style creamy tomato soup with cured ham and boiled egg tips
 2. Veggie Creamy Vichyssoise (cold or hot)
 3. Melon with cured ham from Trevélez
 4. Mixed salad
 5. Couscous with pumpkin, carrot and mango
 6. Granada style little broad beans with spring onion, cured ham and a fried egg
- IV. Main course to choose:
 1. Spanish Paella, in a plate
 2. Briam, Greek mixed roasted vegetables with veggie cheese or goat cheese
 3. Andalusian style deep-fried squid, with salad
 4. Grilled hake fillet with vegetables
 5. Pork in Spanish sauce, with Granada style fried potatoes
 6. Roast chicken with fries
- V. Bread
- VI. Ice cream, homemade cake, fresh fruit or coffee

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BIB-RAMBLA WINEHOUSE

RED WINES	Glass	Bottle
Fontedei-Lindaraja · Roble <i>Granada</i>	3.50€	15.90€
Fontedei –Prado Negro · Crianza <i>Granada</i>		19.00€
Marqués del Atrio · Crianza <i>Rioja</i>	3.50€	15.60€
Marqués del Atrio · Reserva <i>Rioja</i>	3.90€	19.90€
Legaris · Roble <i>Ribera del Duero</i>	3.50€	17.50€
Carmelo Rodero · 9 meses <i>Ribera del Duero</i>		22.80€
WHITE WINES	Glass	Bottle
Fontedei-Albaida · Dry <i>Granada</i>	3.50€	18.60€
Maestrante · Semi-sweet <i>Cádiz</i>	3.00€	13.80€
Carrasviñas Verdejo · Semi-dry <i>Rueda</i>	3.00€	14.50€
Altos de Torona · Albariño <i>Rías Baixas</i>		21.90€
ROSÉ WINES	Glass	Bottle
Fontedei-Aixa · Merlot <i>Granada</i>		15.00€
Marqués del Atrio · Garnacha <i>Rioja</i>	3.00€	13.80€
SPARKLING WHITE WINES	Glass	Bottle
Alboroto · Brut Nature <i>Granada</i>		21.00€
Faustino · Brut Reserva <i>Cava</i>	3.50€	15.90€
ANDALUSIAN WINES	Tasting glass	Bottle
Tío Pepe · Palomino Fino. <i>Jerez. Dry</i>	3.60€	18.00€
Eva Cream · Palomino Fino <i>Jerez. Semi-sweet</i>	3.50€	15.50€
Solear · Manzanilla Fina <i>Sanlúcar de Barrameda</i>	3.50€	16.50€
Málaga Virgen · Pedro Ximénez <i>Málaga</i>	3.60€	18.50€
BOTTLED BEER	1/3	1/4
Alhambra Especial. <i>Gold</i>	2.90€	
Alhambra 1925. <i>Green</i>	3.50€	
Alhambra Reserva. <i>Red</i>	3.70€	
Radler San Miguel. <i>Lemon</i>	3.00€	
Mahou Tostada 0,0. <i>Free Alcohol & Toast Ale</i>	3.00€	
San Miguel 0,0. <i>Free Alcohol</i>		2.40€