

SALADS AND OTHERS STARTERS



Salmorejo: Andalusia-style cold creamy tomato soup, with tips of cured ham and boiled egg	8.90€
Creamy zucchini soup and pesto sauce	8.40€
Bib-Rambla Salad: lettuce, tomato, spring onion, raisin, nut, goat cheese, vinaigrette of molasses	13.60€
Déco Salad: tomato, avocado, spring onion, chive with a vinaigrette of olive oil, lemon and salt	12.50€
Nasrid Salad: Boiled chickpeas cold salad with avocado, tomato, spring onion, olive, boiled egg	12.00€
Pickled Lentil Salad: with onion, beetroot, cabbage, raspberry, PX vinaigrette	10.30€
Salmon, avocado and mango Tartar	14.80€
Korean Gochujang stir-fry vegetables	13.60€
Roasted vegetables with couscous and spiced yoghurt	12.50€
Andalusia-style deep-fried aubergine, with sugar cane honey	10.00€
Granada-style little broad beans with spring onion, cured ham from Trevélez and a fried egg	12.90€
Spanish broken eggs with fries and cured ham from Trevélez	11.50€
Spanish broken eggs with fries, green pepper and chistorra -thin spicy pork sausage-	11.00€
Melon with cured ham from Trevélez	12.20€
Cured ham from Trevélez, with a toast on a loaf of bread, raw tomato and olive oil	14.00€
Mature Sheep's cheese. With regañás -hard-thin Andalusian bread-	15.50€

SIMMERED RICES (waiting time about 30min)

Spanish Paella. Spanish style rice with a mixture of chicken, pork, fish, seafood and vegetables	15.00€
Country Paella. Spanish style rice with a mixture of chicken, pork and vegetables	15.00€
Marine Paella. Spanish style rice with a mixture of fish, seafood and vegetables	15.00€

FISHES

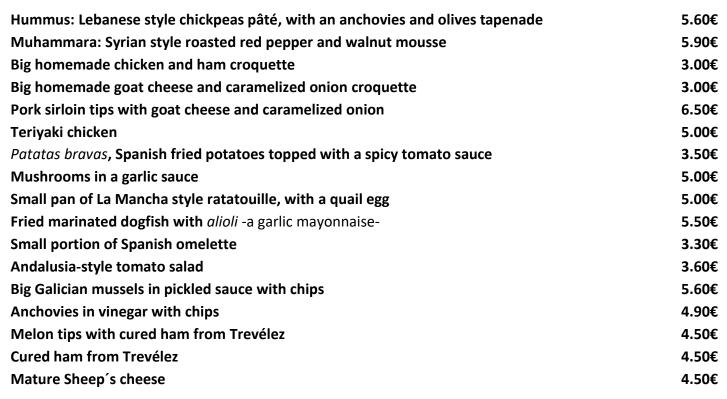
Andalusia-style fried fishes from the daily market (2peoples)	30.00€
Andalusia-style deep-fried squid	13.50€
Andalusia-style deep-fried marinated dogfish	11.00€
Grilled salmon with roasted vegetables	16.40€
Grilled hake with salad	14.90€
Pink hake Tempura with Teriyaki sauce	15.60€

OUR LAMB FROM SEGURA MOUNTAINS AND OTHERS MEATS

Moroccan Lamb and Vegetable Couscous	17.60€
Lamb, potato, prunes and almonds Tagine	18.30€
Chicken with vegetables skewer	12.90€
Chicken nuggets with fries	11.50€
Oven baked honey mustard pork ribs with Thai rice	13.60€
Grilled Iberian pork cut, pluma -boneless flank- (280gr)	20.30€
Veal entrecote (300gr)	21.90€
200gr Veal burger with goat cheese and caramelized onion	10.80€
Veal and vegetables wrap with mushroom mayonnaise	10.20€



OUR MINIATURE CUISINE OR EXTRAORDINARY TAPAS



THE ITALIAN CORNER

Pizza Marguerita: Tomato sauce, mozzarella, fresh basil, salt and olive oil10.00€Pizza Gamberetti: Tomato sauce, mozzarella, prawn, garlic, red hot chili pepper, fresh basil, olive oil12.30€Pizza Prosciutto e Funghi: Tomato sauce, mozzarella, boiled ham, mushroom and oregano11.90€Spaguetti alla Puttanesca: Tomato sauce, capers, anchovies, olives, garlic, red hot chili pepper10.50€Spaguetti Gamberetti: Prawn, garlic, red hot chili pepper, fresh basil, olive oil11.60€

17.90€

SEASONAL MENU

(Only at midday)

Beer glass, wine glass, sangría glass or soft drink + homemade tapa Starter to choose:

- 1. Salmorejo: Andalusia-style cold creamy tomato soup with cured ham and boiled egg tips
- 2. Creamy zucchini soup and pesto sauce
- 3. Melon with cured ham from Trevélez
- 4. La Mancha style ratatouille with a fried egg
- 5. Mixed salad

Main course to choose:

- 1. Spanish Paella, in a plate
- 2. Stuffed aubergine and grilled vegetable gratin
- 3. Fried hake with salad
- 4. Teriyaki chicken with Thai rice
- 5. Grilled Secreto a pork cut close to loin- with fries

Bread and Dessert or Coffee