



SALADS AND OTHERS STARTERS

<i>Salmorejo</i> : Andalusia-style cold creamy tomato soup, with tips of cured ham and boiled egg	8.90€
Creamy zucchini soup and pesto sauce	8.40€
<i>Bib-Rambla Salad</i> : lettuce, tomato, spring onion, raisin, nut, goat cheese, vinaigrette of molasses	13.60€
<i>Déco Salad</i> : tomato, avocado, spring onion, chive with a vinaigrette of olive oil, lemon and salt	12.50€
<i>Nasrid Salad</i> : Boiled chickpeas cold salad with avocado, tomato, spring onion, olive, boiled egg...	12.00€
<i>Pickled Lentil Salad</i> : 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 <i>chistorra</i> -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 <i>regañas</i> -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, <i>pluma</i> -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

Hummus: Lebanese style chickpeas pâté, with an anchovies and olives tapenade	5.60€
Muhammara: Syrian style roasted red pepper and walnut mousse	5.90€
Big homemade chicken and ham croquette	3.00€
Big homemade goat cheese and caramelized onion croquette	3.00€
Pork sirloin tips with goat cheese and caramelized onion	6.50€
Teriyaki chicken	5.00€
<i>Patatas bravas</i> , Spanish fried potatoes topped with a spicy tomato sauce	3.50€
Mushrooms in a garlic sauce	5.00€
Small pan of La Mancha style ratatouille, with a quail egg	5.00€
Fried marinated dogfish with <i>alioli</i> -a garlic mayonnaise-	5.50€
Small portion of Spanish omelette	3.30€
Andalusia-style tomato salad	3.60€
Big Galician mussels in pickled sauce with chips	5.60€
Anchovies in vinegar with chips	4.90€
Melon tips with cured ham from Trevélez	4.50€
Cured ham from Trevélez	4.50€
Mature Sheep's cheese	4.50€

THE ITALIAN CORNER

<i>Pizza Marguerita</i> : Tomato sauce, mozzarella, fresh basil, salt and olive oil	10.00€
<i>Pizza Gamberetti</i> : Tomato sauce, mozzarella, prawn, garlic, red hot chili pepper, fresh basil, olive oil	12.30€
<i>Pizza Prosciutto e Funghi</i> : Tomato sauce, mozzarella, boiled ham, mushroom and oregano	11.90€
<i>Spaguetti alla Puttanesca</i> : Tomato sauce, capers, anchovies, olives, garlic, red hot chili pepper	10.50€
<i>Spaguetti Gamberetti</i> : Prawn, garlic, red hot chili pepper, fresh basil, olive oil	11.60€

SEASONAL MENU

(Only at midday)

17.90€

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