



SNACK MENU

Chorizo Rosario (spicy pork sausage sautéed in brandy)	5.80 €
Canillas de Albaida black pudding (served with "piquillo" peppers and sugarcane syrup from Frigiliana)	6.00€
Scrambled eggs with wild mushrooms and Serrano ham 🍳🍄	5.80€
Eggplant sautéed with tomato and blue cheese 🍆🧀	5.80€
Chicken filet slices sautéed with green peppers in local wine 🍗🌶️	5.80€
Tuna tartare on a bed of guacamole 🐟🥑	7.50€
Baked brie with almonds 🧀🌰	5.50€
Pil-pil prawns (with an olive oil and garlic sauce) 🦐🌿	6.80€
Spinach sautéed with chickpeas and Indian spices with feta cheese 🥬🍲🧀	5.50€
Grilled cheese nachos with guacamole and spicy sauce 🧀🌶️	5.50€
Patatas bravas (Fries with a spicy tomato sauce)	4.50€
Small pasty filled with minced meat or tuna 🥟🌿	4.50€
Meatball with almonds sauce and fried potato peels 🍖🌰🥔	5.50€
"Piquillo" peppers stuffed with cod and roasted red pepper sauce 🍆🐟🌶️	5.50€
Fried anchovies (Malaga style) 🐟🌿	4.50€

STARTERS: SALADS AND SOUPS

Caesar Salad (lettuce, chicken, bacon, cherry tomatoes , parmesan cheese , crunchy croutons and Caesar dressing) 🥗🍗🥓🍅🧀🍞🥗	6.50€
Tropical salad with fresh fruit and avocado 🥗🍌🥥🥑	7.20€
Green salad with balsamic vinaigrette (mix of lettuces, cherry tomatoes , walnuts, goat cheese and balsamic dressing) 🥗🍅🧀🌿	6.00€
Plum tomato salad (with red onion, feta cheese, fresh herbs, and extra virgin olive oil) 🍅🧀🌿	5.80€
La Posada salad (tomato, lettuce, onion, corn, tuna, egg, crab sticks, avocado, carrot and olives) 🥗🍅🥬🧅🌽🐟🥚🦀🥑🥕🫒	6.00€

LEYENDA: Altramuz Lupine Lácteos Milk Apio Celery Molusco Molluscs Cacahuètes Peanuts Mostaza Mustard Pescado Fish

Cereales Cereals Crustáceos Crustaceans Sésamo Sesame Soja Soya Frutos cáscara Nuts Sulfito Sulphites Huevos Eggs



Home made soup of the day 4.50€

Andalusian gazpacho (Cold vegetable soup. Only available in season) 4.50€

FROM THE MOUNTAIN

Al- Ándalus lamb (with cous cous) 11.50€

Grilled medallions of lamb (with black pepper and Dauphnoise potatoes) 12.00€

Roast chicken stuffed with spinaches and raisins with prawn sauce 11.50€

Grilled chicken brochettes 10.50€

Grilled pork sirloin in local wine 12.00€

Roast pork sirloin stuffed with raisins, Manchego cheese and bacon coated 13.50€

Grilled beef kefta kebabs with spicy Marrakech sauce 11.50€

Veal tenderloin with Canillas honey sauce 16.50€

Spanish bull's tail stew (cordobés style) 11.50€

Magret duck breast in forest fruits sauce 12.50€

Grilled entrecôte with salt flakes 12.00€

FROM THE COAST

Grilled swordfish with green Tapenade 11.50€

Salt crusted sea bream 15.00€

Baked cod in pil pil sauce (garlic and pepper sauce) 12.00€

Salmon steaks with Whisky sauce 12.50€

Grilled tuna with stir-fry vegetables and soya beans 12.00€

Baked kingklip with tomato, fresh herbs and capers 11.50€

Sautéed calamari with Pernod 10.50€





Monkfish with orange sauce

LEYENDA: Altramuz Lácteos Apio Molusco Cacahuètes Mostaza Pescado
KEY: Lupine Milk Celery Molluscs Peanuts Mustard Fish

Cereales Crustáceos Sésamo Soja Frutos cáscara Sulfito Huevos
Cereals Crustaceans Sesame Soya Nuts Sulphites Eggs






FROM THE VEGETABLE GARDEN

Aubergines filled with spinach and topped with gratin cheese		9.50€
Pasta with creamy walnut pesto		9.00€
Burrito with sauteed vegetables spices and coconut milk		9.50€
Vegetables tower with goat cheese gratined		9.50€

POSTRES / DESSERTS

Variety of home made desserts		3.50€
Ice cream mix		3.50€

Extra sauces

Green pepper sauce		1.50€:
Black pepper sauce		
Roquefort sauce		
Mushrooms sauce		
Yogurt sauce		
Mustard		



Romero

Vinos - Wines

Vinos de la casa / House Wine

Tinto Rioja / Red wine Rioja	9,90 €
Blanco Rioja / White wine Rioja	9,90 €
Blanco Rueda / White wine Rueda	9,90 €

Blancos - White wines

D.O. Rioja

Marqués de Reinos	10.80 €
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D.O. Rueda

Mocén Verdejo Especial	14.00 €
Mocén Sauvignon blanc	16.00 €

Cavas

Agustí Torello Brut Reserva	18.00 €
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Tintos - Red wines

D.O. Rioja

Marqués de Reinos	10.80 €
Lagunillas Crianza	13.00 €
Lagunillas Reserva	18.00 €

D.O. Rivera del Duero

Regalía de Ansüero	13.00 €
Centum Roble	13.00 €
Hacienda Zorita Crianza	14.00 €
Quinta de Tarsus Crianza	17.00 €
Tarsus Reserva	22.00 €

D.O. Navarra

Criss Crianza	13.00 €
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D.O. Terras Altas

Cata Regia Crianza	10.80 €
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Rosados - Rose wines

D.O. Rioja

Marqués de Reinos	10.80 €
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D.O. Navarra

Castillo de Irache	10.80 €
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Cavas

Agustí Torello Rosat Trep	20.00 €
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Otros - Others

Lambrusco Rosatto

8.50 €