

MENÚ DEL HUERTO

58€

Starters

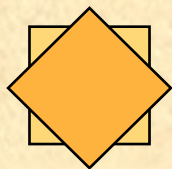
- ◆ Duck's liver with melon
- ◆ Lamb's lettuce-Partridge
(cooked with muscatel and parrellada grapes,
dried fruit vinegar and jabugo ham)
- ◆ Pastela
(Al-andalus chicken pie)

Courses

- ◆ Tuna fish
(grilled with "cordobesa" sauce,
coliflower pure and kings prawns)
- ◆ OX
(Sirloin steak grill,
apple pure and potatoes)

Dessert

- ◆ Warm apple pie
with curd froth and amaretto



MENÚ DEL HUERTO 45€

Starters

◆ Cod's fritter

(Potatoes, codfish and pine nuts,
in black tempura and argán)

◆ Rúcula salad

(sweet pear, endives, blue cheese,
nuts and dressing)

◆ Vegetables Cous Cous

Courses

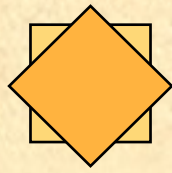
◆ Cod fish

(candied at low temperature
and arbequina olive sauce)

- ◆ Iberian sirloin with caramelized onions,
potatoes and crystallized carrots

Dessert

- ◆ Piononos ice cream,
puff pastry and liquorice



38€

MENÚ DEL HUERTO

Starters

- ◆ Remojon Granadino
(Potatoes, salad with cod,
orange and onion)
- ◆ Spinach and watercress salad
with Iberian ham and boiled egg
- ◆ Aubergines with cane honey

Courses

- ◆ Scallops with garlic and almonds cream and
different caviar
- ◆ Iberian pork with piperrada sauce
(onions ,peppers,tomato...)

Dessert

- ◆ Cielito lindo
(caramel-topped custard)