



September 2025

☞ This symbol indicates that we have brought back a traditional dish

Cover charge: 2,10 € per person

Gluten free bread: 2,50 €

Starters

Salads [18,50.-]

- fennel, local avocado and fresh tomato puree
- ☞ - marinated chicken & lettuce
- ☞ - salted sardines with finely chop vegetables
- semi-dried tomatoes with local goat cheese and sweet quince paste
- cabbage hot salad with prawns fried in extra virgin olive oil with garlic
- potato salad
- marinated aubergines with gluten free crispy fried anchovies

Fresh tomato locally produced outdoors with local olive oil Hojiblanca variety [19,50.-]

Ajoblanco made with free-gluten bread [13,50.-]

- made with local almonds
- ☞ - made with local dry beans
- assortment, two flavours in two bowls

Gazpacho [13,50.-]

- made with tomatoes from Antequera
- ☞ - kefir, cucumber, parsley, walnuts and onion
- ☞ - made with local green asparagus
- assortment - three flavours in three cups

Porra (thick cold soup similar to gazpacho) [13,50.-]

- ☞ - garlic
- ☞ - local oranges
- local tomatoes
- assortment - three flavours in one plate

Table of goat cheeses from Málaga -100 g- [30,50.-]

Jamón ibérico

- Sierra Morena. D.O. Valle de los Pedroches -100 g- [27,00.-]
- Dehesa de los Monteros. Bellota y castaña. Ronda -80 g- [36,00.-]

Local baby artichokes served with garlic and Iberian ham fried in extra virgin olive oil [20,50.-]

Local green beans sautéed with poached eggs [20,50.-]

Garlic scapes sautéed with chard, prawns and fried eggs [20,50.-]

Fresh vegetables tempur-style with local cane molasses [19,50.-]

Assortment of homemade croquettes -7 different flavours- [18,50.-]

☞ Zarangollo -scrambled eggs with zucchini, fresh onion, oregano and paprika - [19,50.-]

Scrambled eggs with cod belly served with potatoes & organic eggs [20,50.-]

Caracoles - snails in spicy almonds sauce [18,50.-]

Ratatouille from Málaga with fresh local vegetable and organic fried eggs [20,50.-]

Soups, Stews & Casseroles

- Caldo de puchero - chicken soup with peppermint [12,00.-]
- Pintarroja - Spicy dogfish soup [14,00.-]
- Dúo de cremas - pumpkin soup & zucchini soup [18,50.-]
- Porrilla - fresh spinach and chickpeas stew with poached egg [18,50.-]
- Green beans stew with cod skin and octopus [20,50.-]
- ☹ Guisillo de San José - turkey meatballs soup with cabbage and saffron [20,50.-]
- ☹ Pepitoria - old style chicken stew with saffron, Iberian ham and croutons [19,50.-]
- ☹ Empedraíllo - colorful soup made with Iberian pork, chicken, green peas, pumpkin and rice [19,50.-]
- Gazpachuelo - traditional fish stock soup with mayonnaise [19,50.-]
- White beans and fennel stew with Iberian bacon [19,50.-]
- Arroz caldoso - soupy rice with free-range rooster and Iberian pork cheeks [19,50.-]
- ☹ Olla *podrida* - ancient stew with multiple cuts of different meats [20,50.-]

Meat

- ☹ Partridge in gazpacho broth - boiled with onion, peppers, olive oil and saffron [40,00.-]
- ☹ Stewed goat's tongues - sliced and served with a special sauce [26,00.-]
- ☹ Meatballs with stuffed pepper & Tomato [26,00.-]
- ☹ Diced pork cooked with organics aubergines from Antequera [22,50.-]
- ☹ Ricillo - Deep fried Iberian pork loin roll filled with Iberian ham and sweet pepper [27,00.-]
- ☹ Salmorejo - Stewed andalusian beef with almonds and raisins sauce [27,00.-]
- ☹ Traditional lomo de orza - "pelona de lomo"- Pork loin cooked in Iberian lard [27,00.-]
- ☹ Cuello - local goat neck slow cooked in thyme sauce [27,00.-]
- ☹ Goat meat from Málaga, goatherd style - prize-winning recipe -
cooked in sauce with spices: garlic crushed with fried bread, thyme, paprika and vinegar [28,00.-]
- Manita de cerdo - pig's trotters stuffed with chestnuts [29,00.-]
- ☹ *Castañetas* - marinated Iberian pork offal [33,00.-]
- ☹ *Piriñaca* - Goat offal cooked in sauce with spices, served with rice and fries [22,00.-]
- ☹ *Asaúra* - Iberian pork liver cooked in sauce with spices [22,00.-]
- ☹ Morcilla - Málaga's black pudding with tomato sauce, fried eggs and chips [22,50.-]

Fish

- Prawns fried in extra virgin olive oil with garlic "al ajillo" [24,00.-]
- Cod fillet -200 g- in tomato sauce [34,00.-]
- ☹ Moruna - steamed anchovies with mixed spices & sautéed vegetables [22,50.-]
- ☹ Stuffed squid with pork, served with potatoe puree & pinenut sauce [32,00.-]
- Albondiguillas - cod fish & shrimps "meatballs" with spinach and saffron sauce [26,00.-]

... and Our Homemade Desserts..all of them made with lactose-free milk

- Lemon mousse [11,00.-]
- ☹ Rice pudding with chestnuts, local cane molasses and spices [11,00.-]
- Quajada - goat milk junket with local thyme honey and seasonal fruit [11,00.-]
- Flan - Crème caramel with lemon & strawberry ice cream [11,00.-]
- Natillas - traditional custard made with milk, sugar, eggs and cinnamon [11,00.-]
- Chocolate and biscuits cake [11,00.-]
- Ice cream cake of "turrón" nougat & coffee [11,00.-]
- Cheesecake with strawberry jam [11,00.-]
- Bienmesabe - traditional almonds cream with cinnamon [11,00.-]
- ☹ Almojábanas little cakes made of goat cheese with citrics marmalade [11,00.-]
- Leche frita - fried milk squares powdered with cinnamon [11,00.-]
- ☹ Sesame cones filled with Málaga sweet wine ice cream -PX- [11,00.-]
- Bandeja *Arte de Cocina* -assortment of desserts, 6 portions- [18,00.-]