

Salads: potato salad - marinated chicken -
- fennel & avocado -v- [4,80.-]

Ajoblanco cold soup of local almonds, garlic and bread [4,80.-]

Gazpachos -v-: - tomato - kefir & cucumber [4,80.-]

Porrás (thick cold soup): garlic -v- tomato - orange [4,80.-]

Hummus - served with fresh vegetables -v- [4,80.-]

Gilda - salted sardines & homemade pickle skewers [5,00.-]

Goat cream cheese from Malaga -v- [5,00.-]

Homemade pâté with sweet Malaga wine [5,00.-]

Tosta - anchovies with tomato on toast [5,00.-]

Caldo - chicken soup with peppermint [4,80.-]

Pintarroja - spicy dogfish soup [5,00.-]

Calabaza - pumpkin cream soup -v- [5,00.-]

Porrilla - spinach and chickpeas stew -v- [5,00.-]

Patatas - spicy potatoes -v- or goat cheese sauce [5,00.-]

Omelette:

omelette with aubergines & pepper -v- [6,00.-]

filled with smoked sturgeon & goat cheese [5,00.-]

omelette stuffed with mayo, tuna and lettuce [6,00.-]

omelette stuffed with Dijon mayo, chicken and lettuce [6,00.-]

Veggie balls with tomato sauce & basil -v- [5,00.-]

Pimiento campero stuffed green pepper -v- [5,00.-]

Cucurucho [5,00.-]

- fried cod skin

- crispy fried anchovies -gluten free- with lime mayo

- fresh vegetables tempur style with local cane molasses

Caracoles snails in spicy almonds sauce [5,00.-]

Bobina kataifi prawns [5,00.-]

Homemade croquettes -2 units- please choose between [4,80.-]

chicken, cod, prawns, chorizo, goat cheese,

mushrooms -v-, spinach and pinenuts -v-

Homemade burger - salchichón or chorizo [5,00.-]

Mollete with stewed pork and chicken [5,00.-]

Mollete with local goat cooked in sauce with spices [6,00.-]

Black pudding mollete served with mango&mustard sauce [5,00.-]

Chuletitas de conejo - breaded rabbit chops [5,00.-]

Espeto mini-chorizo skewer on toast with sweet wine [5,00.-]

Peloncilla - traditional pork loin in lard on toast [5,80.-]

Homemade desserts from Arte de Tapas [5,00.-]

- "Bienmesabe" traditional almonds cream -

- Chocolate custard - White chocolate custard

- Rice pudding with chestnuts and spices -

- Cheesecake with strawberry jam - lemon mousse -

- Green tea tiramisu [6,30.-]

LOCAL WINES

WHITE

GLASS – BOTTLE

Flor Floris 2023, Álora 3,90 – 20,00.-
Moscatel de Alejandria, Pedro Ximénez

Cortijo La Fuente 2024, Mollina 3,90 – 20,00.-
Moscatel morisco, Pedro Ximénez

La Raspa 2023, Moclinejo 4,10 – 21,50.-
Moscatel de Alejandria, Doradilla

Cloe 2024, Ronda 4,70 – 24,00.-
Chardonnay -matured on fine lees-

Resilencia 2022, Ronda 5,70 – 29,00.-
Viognier -11 months-

ROSÉ

GLASS – BOTTLE

Lagar de Cabrera 2024, Moclinejo 4,00 – 21,00.-
Syrah, Romé

RED

GLASS – BOTTLE

Pampaneando 2024, Ronda 4,20 – 21,50.-
Garnacha

Encaste 2024, Ronda 3,40 – 17,50.-
Petit Verdot, Syrah, Tempranillo

Cortijo La Fuente 2021, Mollina 3,90 – 20,00.-
C. Sauvignon, Syrah -6 months-

6 + 6 2021, Ronda 5,00 – 25,50.-
Tempranillo, Syrah -9 months-

Soleón 2022, Ronda 5,20 – 26,50.-
Cabernet Franc, Malbec, Petit Verdot -12 months-

SPARKLING BRUT NATURE

GLASS – BOTTLE

Lemonier 2022, Puente Genil 5,00 – 25,50.-
Pedro Ximénez -12 months-

DRY SHERRY Montilla Moriles

GLASS – BOTTLE

Tertulia en rama, Puente Genil - 9,50.-
Pedro Ximénez -5 years- (37,5 cl)



One wine, one story

GLASS – BOTTLE

A Vilerma 2023, Ribeiro 4,50 – 23,00.-
Treixadura, Loureira, Godello, Albariño, Lado & Torrontés

RED, coupage en rama 2024

3,80 – 19,50.-

Graciano y C. Sauvignon

Produced in **Arte de Cozina**

with grapes from our vineyard in Antequera

* We also have a sherry wine list, please ask our staff