




Market Menu

Appetizer

Beef slice with our homemade vinaigrette    

Individual Main Course




Caesar salad with roasted lettuce heart
and marinated turkey   

“Special gazpacho” made with tomato
and peach and marinated salmon  

Main Course to choose

Cod loin with fried pumpkin, orange sauce
and black olive powder  

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Iberian pork fillet with homemade barbecue
whisky sauce   

Dessert

Homemade Tiramisu    

35€ per person VAT Included

The menu included only one bottle of water and bread

Our Menu






  Bread1,00€






Gluten-free bread1,25€



 Butter portion0,30€

 Acorn-fed iberian cured ham with fried almond
100gr.....20€ 60gr.....13€

 Cured sheep cheese with quince and walnuts
100gr.....18€ 60gr.....10€

     Lamb in puff pastry (4 units) with cane honey
and vegetables chips12€





     Fish and seafood croquettes (2 units) and
chicken and ham croquettes (2 units) with red
peppers salad7,00€




  Aubergine (eggplant) and goat cheese
cannelloni with basil tomato sauce15€

   Salad with marinated tuna and boiled egg.15€





   Purple potatoes, leek and beet cream with
dried beef meat10€




Grilled veal chop25€ (500gr)

    Croissant stuffed with beef rib with rocket
salad and cheese22€

   Vanilla glazed suckling pig with apple, plums
stewed in sweet wine and sprinkled with
cinnamon-honey sauce24€

 Grilled octopus with zarangollo of zucchini and
black garlic mayonnaise24€

     Roasted seabass with squid fideuà and kimchi
mayonnaise23€

    Tuna tataki with garlic soup, red fruit sauce and
marinated green beans22€

  If you have any allergies or food intolerance, please tell the staff
10% VAT included

Paellas

Mixed paella or creamy rice with chicken, fish and seafood 🐟🐠🐡🍷🌿 16€/person (min. 2)

Vegetable paella with asparagus, broad beans and artichokes 🍷🌿 16€/person (min. 2)

Paella with spicy sausage, goat cheese and wild mushrooms) 🍷🍷🌿 16€/person (min. 2)

The Chef's rice..... 16€/person (min. 2)

Creamy rice with mushrooms and arugula with truffle perfume 🍷🌿 16,00€



Dessert

Chocolate souffle with red fruits 🍷🍷🍷10,00€

Hot saffron sponge cake with its own ice cream and chocolate sauce 🍷🍷9,00€

Rice pudding with caramel 🍷🍷🍷7,50€

Dessert made of fried milk with frozen coffee delight 🍷🍷7,50€

Chocolate truffles 🍷🍷6,00€

Chocolate or vanilla or saffron or meringue milk 🍷🍷4,50€

Lemon or raspberry sorbet 🍷🍷4,50€

Seasonal fruit.....4,50€



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Tea



Brisas de Oriente: Black tea with vanilla fruit cocktail2,20€

Perlas de Sierra Nevada: Green tea, white tea, pineapple, papaya2,20€

Aloe Vera: Roiboos tea with aloe vera2,20€

Cuentos de la Alhambra: Green tea, mallow, roses and hibiscus2,20€

Embrujo de Granada: Black tea, roiboos, vanilla and flowers2,20€

Infusión: Chamomila, mint, lime, black tea 1,80€

Coffee

Café Classico: Smooth and fruity flavor2,50€

Café Decafee: Arabica Decaffeinated Coffee from Central America and South America.2,50€

Café Delicato: Colombian origin coffee with a fruity and soft flavor2,50€



Hot Chocolate



Chocolate con leche3,00€

Chocolate after eight3,50€

Chocolate noir3,50€



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Drinks



Mineral water 1l.....	3,50€
Sparkling water 1/2l.....	2,25€
Appletiser.....	2,50€
Soft drinks.....	2,90€
Juice.....	2,50€
Natural Orange Juice.....	4,10€

Beer 0.33l.....	2,90€
Non-alcoholic beer 0.33l.....	2,90€
Beer 0.20l.....	2,30€
Alhambra Reserva 1925.....	3,85€
Alhambra Reserva Roja.....	3,85€
Mahou 0,0 Tostada.....	3,85€
Radler San Miguel.....	3,85€
Cerveza artesanal Lanchar.....	3,85€
Cerveza artesanal Trigonometría.....	3,85€



Glass of white or red wine.....	3,50€
Glass of La Rioja or Rivera wine.....	3,90€
Glass of cava.....	3,25€
Glass of sangria.....	3,40€
Jar of sangría.....	14,00€
Glass of red wine and lemonade.....	2,85€
Vermouth or Martini.....	4,20€

Manzanilla en rama Barbadillo.....	3,00€
Fino Tío Pepe González Byass.....	3,25€
Néctar de Pedro Ximénez González Byass ...	3,25€
Oloroso dulce Solera 1847 González Byass...	4,00€
Oloroso seco Alfonso González Byass.....	4,00€
Amontillado seco Viña AB González Byass.....	3,50€
Oporto Tawny 10 años.....	3,90€
Oporto Tawny 20 años.....	6,50€
Palo Cortao Leonor 15 años González Byass.	5,00€
Pedro Ximénez Noé González Byass.....	10,00€
Ispnya Pedro Ximénez Motilla Moriles.....	4,00€
Fernández Doblas Sweet Wine Pedro Ximénez.	3,25€

