

Market Menu

Our best proposal to taste our cuisine at the best price

Appetizer

Stuffed rabbit with pickled shrimps and mussel and pineapple ice    

Individual Main Course

Marinated mackerel salad with caramelized onion  

Cherry and tomato gazpacho with prawn and avocado  

Main Course to choose

Cod with piperade using garden produce from Granada 

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Grilled iberian pork with homemade barbecue whisky sauce  











Dessert

Smoked milk curd with honey and fig ice cream  

38€ per person VAT Included

The menu included only one bottle of water and bread




















Paellas

-   Vegetable paella with asparagus, broad beans and artichokes (min.2)16€/person
-    Rice with spicy sausage, goat cheese and wild mushrooms (min.2)16€/person
-   Soup rice with chicken and pork rib (min.2)..... 16€/person
-       Rice with cod, shrimp and chickpeas with garlic sauce (min. 2)16€/person
-   Creamy rice with mushrooms and arugula with truffle..16€/person
-    Rice stew with pinto beans and octopus 16€/person



Dessert



-   Baked cheesecake with red fruits and mango ice cream10,00€
-    Our hot apple pie with “pestiño”ice cream (sugar-coated fritters)10,00€
-   Smoked milk curd with honey and fig ice cream10,00€
-    Chocolate souffle with red fruits sorbet11,00€
-   Hot saffron sponge cake with its own ice cream and chocolate sauce10,00€
-   Chocolate truffles6,50€
-    Chocolate or vanilla or saffron or meringue milk or pestiño ice cream4,50€
-   Lemon or raspberry sorbet4,50€
- Seasonal fruit.....4,50€



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



Tea



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

Aloe Vera: Roiboos tea with aloe vera2,20€

Red Tea with Cinnamon and Lemon: Red tea, Cinnamon pieces and lemon peel2,20€

Embrujo de Granada: Black tea, roiboos, vanilla and flowers 2,20€

Infusión: Chamomila, mint, lime, black tea1,80€

Coffee

Café Classico: Smooth and fruity flavor2,50€

Café Decafee: Arabica Decaffeinated Coffee from Central America and South America2,50€

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

Hot Chocolate

Chocolate con leche3,00€

Chocolate noir3,50€



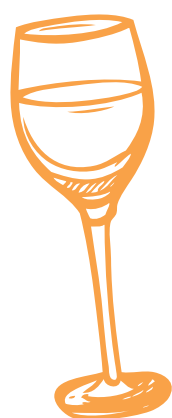
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Drinks



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

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|--------------------------------|-------|
| 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€ |



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| 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€ |

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| Manzanilla en rama Barbadillo | 3,50€ |
| Fino Tío Pepe González Byass | 3,50€ |
| Fino Ruby Porto Osborne | 3,50€ |
| Néctar de Pedro Ximénez González Byass | 3,75€ |
| Pedro Ximénez de Verdevique dulce | 4,00€ |
| Oporto Tawny 10 años | 4,50€ |
| Oporto Tawny 20 años | 7,00€ |
| Ispnya Pedro Ximénez Motilla Moriles | 4,50€ |
| Amontillado en rama Carvajal - Jerez | 5,00€ |
| Oloroso en rama Carvajal - Jerez | 4,50€ |
| Medium Carvajal - Jerez | 5,00€ |
| Palo cortao Cayetano del Pino Jerez | 5,00€ |
| 1918 Condado de Huelva | 6,00€ |

