



LET'S GO BACK IN TIME AND DISCOVER THE HISTORY OF THIS RESTAURANT.
ITS ICONIC DISHES AND OUR GUESTS'
FAVOURITES OVER THE LAST 20 YEARS

### STARTERS \*\*

Country egg 26
ON CREAMY TRUFFLED POTATO AND CRISPY ARTICHOKES\*

Fish and seafood soup 28 WITH WHITE SHRIMP AND CRISPY TAPIOCA

Norwegian salmon marinated and house-smoked 29
WITH SEMI-DRIED TOMATO TARTARE AND AVOCADO AND LIME EMULSION 6

Aged beef tartare 39
WITH A LIGHT TOUCH OF SMOKE SOUFFLE POTATOES

Lobster salad 52
WITH LAMB LETTUCE. BLUE TOMATOES AND RASPERRY VINAIGRETTE

Grilled foie gras on brioche 31
WITH GRANNY SMITH APPLE AND ICE CIDER SAUCE \*\*

Grilled spiced asparagus 28
WITH PIPIRRANA AND FENNEL. GRAPEFRUIT AND CASHEW VINAIGRETTE

Grilled thai purple eggplant 27
WITH BALSAMIC REDUCTION. VEGAN CHEESE AND KALAMATA OLIVES

## PASTA

Tortellini 28
STUFFED WITH MUSHROOMS AND WALNUTS WITH LIGHT TOMATO SAUCE AND ROASTED GARLIC \*\*\*



#### FISH ? \*\*



Roasted wild sea bass loin 46
WITH PAK CHOI AND LIGHT CELERIAC PUREE

Rock mullet stuffed 51 WITH RED SHRIM AND SAFFRON CREAM

Carabinero from Huelva 52
WITH ASPARAGUS. CRISPY BACON AND FRIED EGG FOAM 6

Roasted Mediteranean sea bream
WITH HERB OIL AND CREAMY POTATOES
PRICE PER PERSON. MINIMUM 2 PEOPLE

#### FROM THE EARTH

Grilled quail 32
STUFFED WITH CORN. PANCETTA AND PROVOLONE. SERVED WITH SPICY BIMI AND ITS JUICE

SERVED WITH MASHED POTATOES. ARUGULA AND WILD MUSHROOMS &

Classic mature simmental beef Chateaubriend 48 WITH SOUFFLE POTATOES. GREEN ASPARAGUS AND BEARNAISE SAUCE

Grilled marela beef loin 47
WITH SLICES OF BLACK TRUFFLE. EGG YOLF AND CONFIT POTATOES IN BUTTER

Teriyaki-marinated vegan sirloin 31
WITH SOUFFLE POTATOES. GREEN ASPARAGUS AND BEARNAISE SAUCE

ALL OUR FISH AND SEAFOOD ARE SUSTAINABLY CAUGHT

Gluten & Lactose & Gluten free Lactose free Vegan Local Featured Classic

PRICES IN EUROS, VAT INCLUDED

# BREAD MENU

Artisanal breads baked daily in the village of Algatocin (Ronda area) 5



