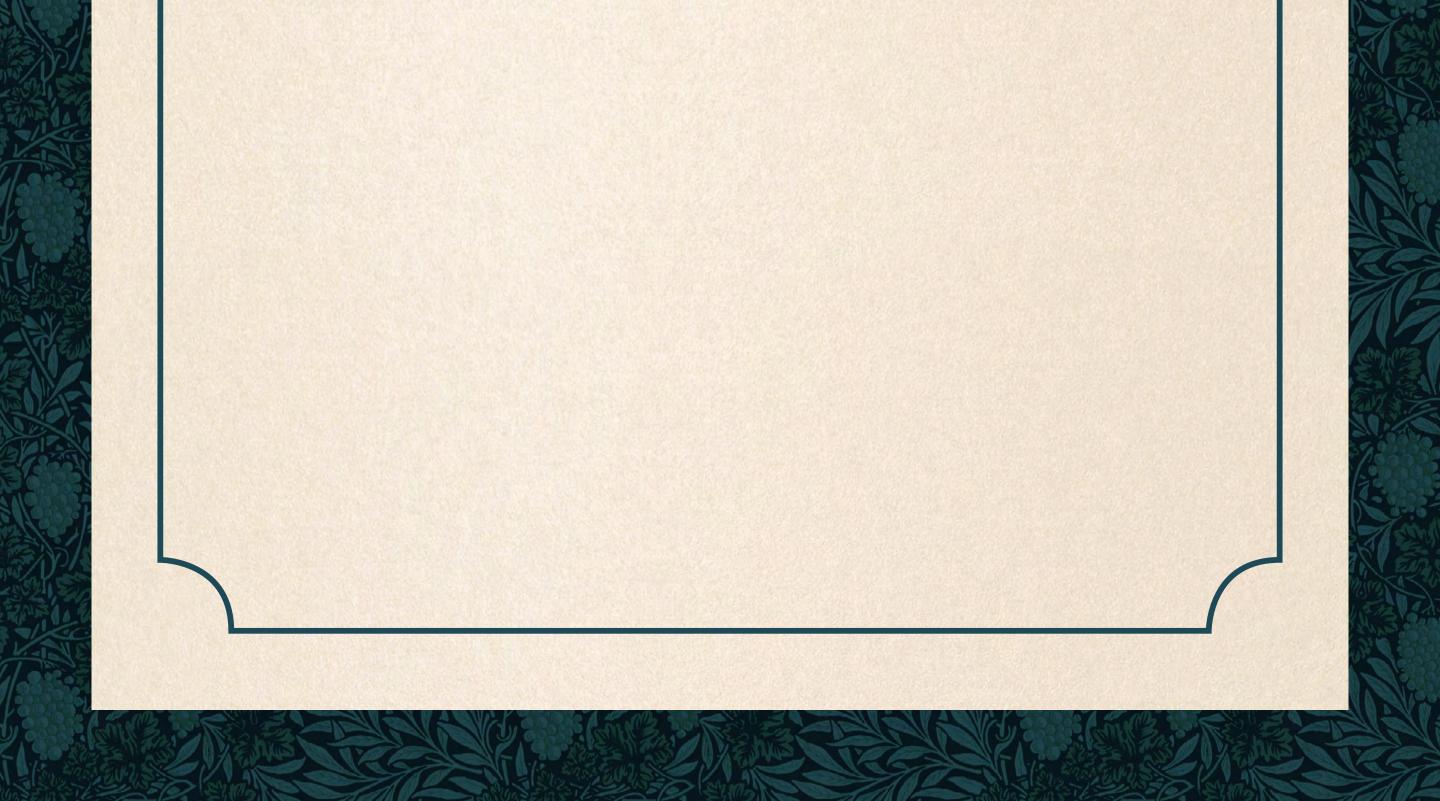


LAVERANDA



(LA VERANDA)

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

Lightly smoked aged beef tartare 41

Foie micuit 31 TOMATO AND ONION JAM AND A REDUCTION OF DRY SACK ESPECIAL V

Sturgeon 32 WITH PICKLE AND CAVIAR SALAD

Marinated salmon 29 WITH SOUR CREAM. ROES AND LAMB'S LETTUCE 🗡

Cured mackerel 31 WITH FRESH FENNEL AND CITRUS VINAIGRETTE

Consommé 33 WITH CONFIT DUCK BREAST AND TRUFFLE

Onion soup 28 WITH TOASTED BREAD AND CHEESE ***

Vegetable lasagna 28 WITH TOMATO SAUCE AND BÉCHAMEL /

J. Grilled Thai purple eggplant WITH BALSAMIC REDUCTION AND CHEESE 27

Gluten 🖸 Lactose 🕈 Vegan / Local 🕈 Featured Classic

PRICES IN EUROS, VAT INCLUDED

FISH

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Red mullet 51 WITH SQUID AMONTILLADO

Wild sea bass loin 48 WITH PEA PURÉE AND CAVIAR BEURRE BLANC 🗡

Turbot 44 WITH CIDER EMULSION AND ROOT VEGETABLES

Sole a la meunière 42 WITH BABY POTATOES WITH LEMON AND SALICORNIA FOAM ******

> *Hake* 46 WITH VERDINA BEANS STEW AND RED SHRIMP

FROM THE EARTH

Wagyu sirloin 68 WITH DAUPHINOIS POTATOES AND AMELA TOMATO V

Lamb shoulder 48

WITH CELERIAC PURÉE WITH RAISINS AND CARAMELISED SHALLOTS 🗡 🕈





Stewed Iberian pork cheek 38 WITH ROBUCHON PURÉE AND MUSHROOM RAGOUT V

Vegan tenderloin marinated in teriyaki 31 WITH SOUFFLÉ POTATOES. GREEN ASPARAGUS AND BÉARNAISE SAUCE 觉 🌶

ALL OUR FISH AND SEAFOOD ARE SUSTAINABLY CAUGHT. PLEASE BE INFORMED THAT THE FISH PRODUCTS SERVED IN THE RESTAURANT HAVE BEEN FROZEN

Gluten 🐮 Lactose 🐮 Vegan 🌶 Local 🕈 Featured Classic

PRICES IN EUROS, VAT INCLUDED

BREAD MENU

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

Gluten 🐮 Lactose 🐮 Vegan 🖡

PRECIOS EN EUROS, IVA INCLUIDO