

Dishes of our region

<i>Spinach with king prawns and a fried egg</i>	9 €
<i>Ajili-mojili (scrambled eggs with potato, cod, onion and pepper)</i>	10 €
<i>Salmorejo (cold soup with tomato, garlic, ham and boiled egg)</i>	9 €
<i>Partridge salad</i>	13 €
<i>Roasted peppers with boiled egg and cod</i>	9 €

To start...

<i>Duck foie with confitures</i>	15 €
<i>Mushrooms big croquette (unit)</i>	2,50 €
<i>Boletus risotto with foie</i>	13 €
<i>Three cheeses salad with bacon and honey</i>	12 €
<i>Mushrooms cream with king prawns</i>	9 €
<i>Onion and bacon soup with parmesan cheese</i>	8 €

From the sea...

<i>Cod with sweet pepper sauce</i>	18 €
<i>Sea bass with green peas cream and crunchy onion</i>	16 €
<i>Monkfish and king prawns brochette with walnuts sauce</i>	15 €
<i>Grille salmon with shallot butter and apple</i>	12 €

Tasting menú

Salmon Tartar marinated, avocado fresh sauce of soy and ginger.

Our crunchy egg, confited Cherrys, tartar sauce and season mushrooms.

Pork sirloin with foie POÉLÉ, Oporto sauce and truffled pure.

Pieces of pineapple "ESTRAGON" with lemon sorbet

Tocinillos of the nuns of the order of St. Clare of Baeza , accompanied by cinnamon ice cream.

Price: 33 € (Drinks not included)

This menu only will be served for full table

From the land...

<i>Lamb shoulder baked</i>	23 €
<i>Veal sirloin with caramelised foie</i>	20 €
<i>Bull-tail meat balls</i>	18 €
<i>Rack of lamb with mashed potatoes and raisins</i>	18 €
<i>Pork sirloin with foie POÉLÉ, Oporto sauce and truffled pure.</i>	15 €

Ask our staff for information about allergens

**Bread service 2€ per person*