



Roots, History and Vanguard

RAW BAR

Natural oysters	5
Oysters with ginger vinaigrette	5
Sierra Nevada beef steak tartare with cured country egg yolk	20
Marinated Trévez pork carpaccio	16
Spicy red tuna with ginger	26
Traditional caviar from Riofrío 30gr.	80

STARTERS

Acorn-fed Iberian ham 100gr.	22
Artisan fresh cheese from the convent	16
Grilled lentils and vegetables salad from la Vega	12
Roasted aubergine salad from La Vega with tender leaves	14
Tomato from la Vega dressed with fried garlic and bacon	11
Fine cream of salmorejo with cured egg and iberian ham	10
Basil hummus with vegetables and "regañas"	14
Seasonal mushrooms sautéed with free-range eggs at 63°	16

TROPICAL COAST

Grilled shrimp of Motril	S/M
Wild sea bass with garlic and spine juice	28
Sea bass with green mojo sauce and celeriac puree	21

MEATS AND GRILLS

Roasted of Granada chicken with spices	21
Pajuna cow loin from Sierra Nevada	29
Pork shank glazed of Alpujarra with its juice	30
Marinated pork of Alpujarra	22
Glazed alpujarran pork ribeye	45
Baked lamb shoulder glazed in its own juice	45
Boneless roast duck and Sierra Nevada hot chili sauce	24

FITTINGS

Truffled potato puree	6
Chips	4
Pumpkin frit	4
Sauteed vegetables	4

SWEET WORLD

Chocolate and pistachio fluid	8
Convent French toast, sour almond and curly milk ice cream	8
Mango bacon from the tropical coast	8
Arabian coffee flan with vanilla soup	8
Grenadian goat cheese cake	8

SERVICE, TASTING OF BREADS AND OLIVE OIL	3
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We have an allergen menu for customers who request it, ask our staff.