



Menú

Reservas / Booking

926 588 200

(06-09 DE JULIO)

Menú semanal / Weekly menu

ENTRANTES / STARTERS

Ensalada de quesos, crotones y vinagreta de miel / Cheese salad with croutons and honey vinaigrette (8,6,7)

Hummus de aguacate con totopos / Avocado hummus with tortilla crisps (8,11)

Salmorejo Cordobés / Córdoba-style salmorejo (6,8,14)

Espaguetis con salsa de albahaca y tomatitos semi secos / Spaghetti with basil sauce and semi-dried cherry tomatoes (5,6,14,8)

Huevos rotos con jamón de bodega / Scrambled eggs with cured ham (7,14)

PLATO PRINCIPAL / MAIN COURSE

Bacalao confitado con cama de pisto / Confit cod on a bed of ratatouille (10)

Carillada estofada con pure de guisantes / Braised pork cheek with pea purée (7,8)

Costillas a baja temperatura con salsa barbacoa / Slow-cooked ribs with barbecue sauce

Fritura de lonja con brotes frescos y mayonesa de curry / Fried fish from the fish market with fresh sprouts and curry mayonnaise (6,10,4,13,14)

Lubina asada en salsa marinera [supl. +2€] / Grilled sea bass in a seafood sauce [suppl.+2€] (10,4,13,6)

POSTRES / DESSERTS

Flan de queso al caramelo / Caramelised cheese flan (8,14)

Macedonia de frutas de temporada / Seasonal fruit salad

Natillas caseras / Home-made custard (6,8,14,)

Volcán de chocolate / Chocolate volcano (6,8,5,14)

Copa de helado variado / Assorted ice cream cup (5,6,8)

Bebida no incluida / Drink not included

MENÚ COMPLETO 18,50€ (IVA Incl.)



Alérgenos / Allergens



1 ALTRAMUCES
LUPINS



2 CACAHUETES
PEANUTS



3 APIO
CELERY



4 CRUSTÁCEOS
CRUSTACEANS



5 FRUTOS DE CÁSCARA
NUTS



6 GLUTEN
GLUTEN



7 SULFITOS
SULFITES



8 LECHE
MILK



9 MOSTAZA
MUSTARD



10 PESCADO
FISH



11 SÉSAMO
SESAME



12 SOJA
SOY



13 MOLUSCOS
MOLLUSK



14 HUEVO
EGG

INTELIER

Airén



airén
RESTAURANTE