

mirador de
MORAYMA
CARMEN RESTAURANTE

Menu 1 / Spring 2017
Sample tasting menu of Granada's cuisine 35,00 €

Appetizer and canapes
Homemade Paté

Courses to share:

Remojón salad

(oranges, onion, black olives and hard-boiled egg and salted cored cod)

Salmorejo (cold thick tomato pleasure)

Morayma Omelette with cod, shrimps and spring onions*

Oxtail croquettes

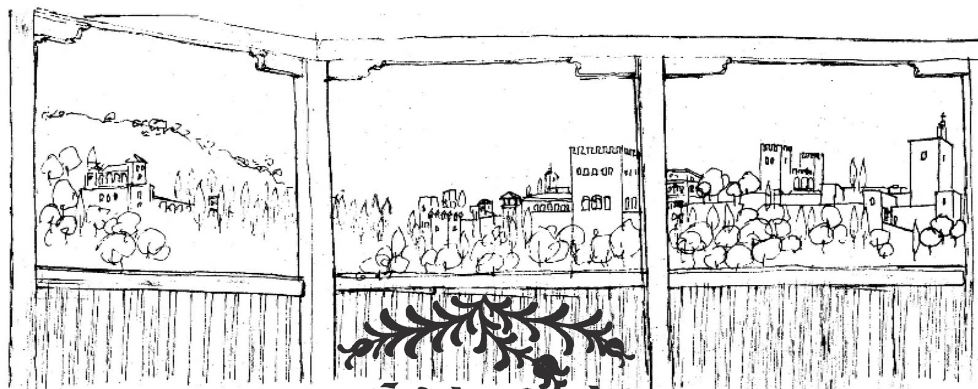
Morcilla with caramelized apple

Grilled iberian pork

Dessert: Morayma Delights

Organic wine from Alquería de Morayma (¾ bottle / 3 people)

**Fresh broad beans cooked with cured ham, spring onions served with fried eggs (for groups more than 20 persons)*



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Menú 2 / Spring 2017

45,00 €

Appetizer and canapes

Homemade Paté

Shared servings:

Grilled green asparagus with cured ham and parmesan cheese sauce

Morayma salad

Oxtail croquettes

Your choice of second courses:

Grilled iberian pork

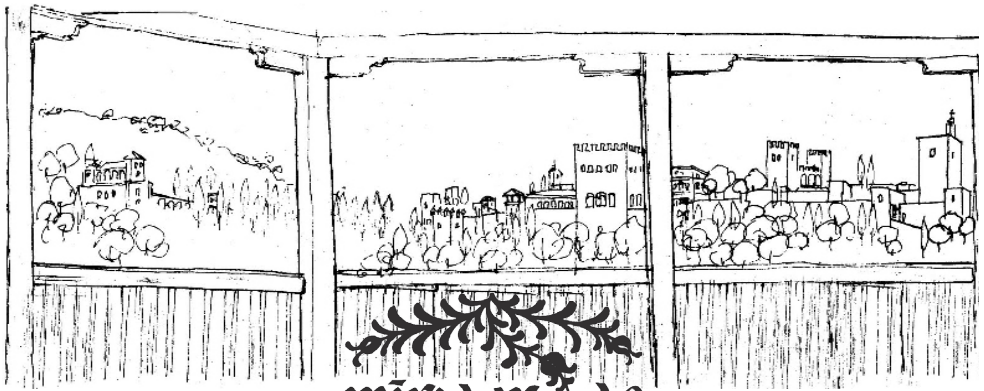
or

Salmon

Dessert: Morayma Delights

Organic wine from Alquería de Morayma (¾ bottle / 3 people)

Coffee or Moorish tea



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Menú 3 / Spring 2017

55,00€

Appetizer, cured ham and cheese

Homemade Paté

Cold melon soup with peppermint

Shared servings:

Morayma salad

Morayma Omelette with cod, shrimps and spring onions

Sample tartar (Tomato, dates and prawns, Tuna, Beef)

Your choice of second courses:

Grilled beef tenderloin

or

“Corvina” (baked wild sea bass)

Dessert: Morayma Delights

Organic wine from Alquería de Morayma (¾ bottle / 3 people)

Coffee or Moorish tea