

mirador de
MORAYMA
CARMEN RESTAURANTE

Menu 1 / 2019

Sample menu of Granadian cuisine 35,00 €

Welcoming drink, Ham and sheep's cheese

Homemade Paté

Andalusian gazpacho (cold soup)

Shared courses:

Salmorejo with cured ham and hard-boiled egg

Remojon Salad (cod fish, orange, onion, black olives and hard-boiled egg)

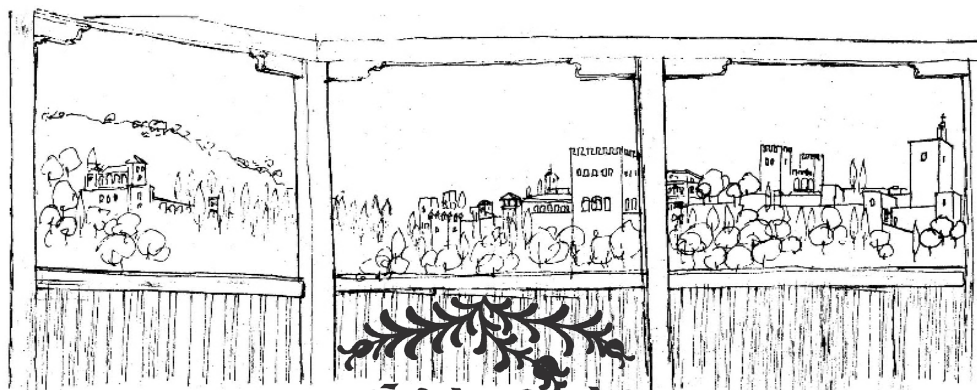
"Morcilla", black pudding with pine nuts and caramelized apple

Fresh broad beans cooked with cured ham, spring onions served with fried eggs

Grilled iberian pork

Individual Dessert: Tiramisu and pionono

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



mirador de
MORAYMA
carmen restaurante

Menu 2 / 2019

47,00 €

Welcoming drink, Ham and sheep's cheese

Homemade Paté

Shared courses:

Natural tuna salad

Smoked sardine loins with salmorejo and "Ajo blanco" cream

Oxtail Croquettes

Individual course choose between:

Grilled iberian "secret" with fried potato skins with "mojo picón"

or

Grilled sea bream with olive oil, fried garlic and baked vegetables

Individual dessert: Pionono, Almond porridge and Rice pudding foam

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

Coffee or Moorish tea