



*mirador* de  
**MORAYMA**  
CARMEN RESTAURANTE

*Menu 1 / 2019*

*Sample menu of Granadian cuisine 35,00 €*

*Welcoming drink, Ham and sheep's cheese*

*Homemade Paté*

*Beetroots 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)*

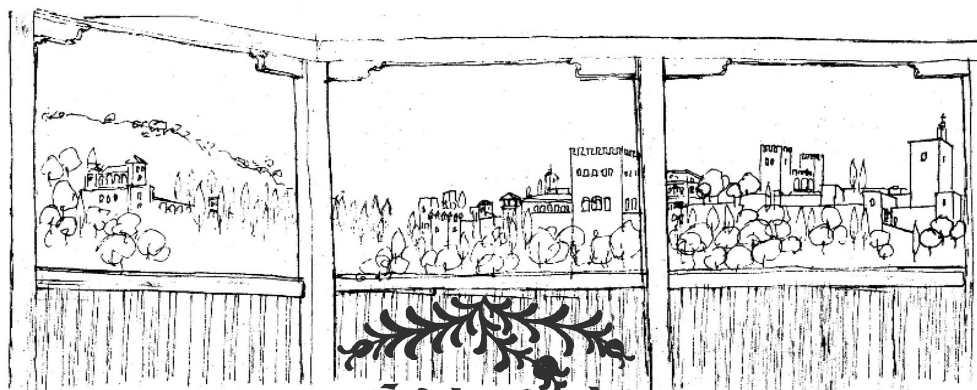
*"Morcilla", black pudding with pine nuts and caramelized apple*

*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:*

*Vegetable and fruit ceviche*

*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*