









































STARTERS

Iberian ham with fried almonds		23€
Rosemary sheep´s cheese		19€
Morayma salad	  	16€
“Remojón salad” (orange, cod fish, spring onion and black olives)	 	18€
Garlic soup (ham, garlic, egg and fried bread)	 	15€
Escarole soup (almond, escarole, garlic, bread) (V)	 	17€
Vegetables soup (V)		13€
Morayma omelette (eggs, codfish, shrimps)	  	20€
“Salailla granaina” toast with smoked sardines on avocado and roasted peppers	 	19€
Corn toast with avocado (tomato, roasted red pepper, basil and black olives) (V)		16€
Roasted vegetables with natural tuna  or (dried tomato in olive oil (V))		18€
Asparagus wrapped in ham parmesan cheese sauce	 	17€
“Morcilla”, blood sausage with caramelized apple		15€
Chicken moorish pastel (almond, cinnamon, sugar)	   	21€
Vegetable moorish pastel (carrot, eggplant, courgette, onion, almonds and nuts)(V)	  	21€
Oxtail croquette (minimum 3 units) price by unit	  	3,9€
“Alquería Eggs” with sliced fried potatoes and cured ham		18€


















FISH

Grilled sea bass with baked vegetables y lemon sauce		21€
Scrambled codfish with caramelized onion	 	22€
Grilled tuna with tomato jam	 	24€
Gratin codfish with apple aioli	 	27€

MEAT

Mozarab´s chicken (dates, plums, dried apricots and arabic spices)	 	25€
Oxtail with small fries		27€
Grilled beef entrecot with house cooked potatoes		29€
Iberian pork prey with roasted sweet potato and fried baby green peppers		29€
Grilled lamb chops with house cooked potatoes		27€
Grilled beef tenderloin with house cooked potatoes		29€
Sucking pig with roasted sweet potato and fried baby green peppers		30€

DESSERT

Cheese cake	 	8€	Warm chocolate cake	  	9€
Cocoa cake (sugarfree) (V)		8€	Piononos	  	7€
Carrot cake	  	8€	Ice cream		4€
Almond cake	 	8€	Lactose-free lemon ice cream		4€
Rice pudding foam		5€			



Gluten



Nuts



Sulfites



Fish



Milk



Egg



Sesame



Soy



Seafood



Vegan

Bread and appetizer   1,90€