



CENTRO DE GRANADA

Restaurante · Asador

Para compartir

Fried Aubergines with Molasses

A Layered Tower of Goat's Cheese and Mango with a Creamy Mahón Cheese

Vegetables Roasted in a Wood-fired Oven

Peppers "Piquillo" Stuffed with Codfish

Grilled Asparagus with Iberian Ham and Goat's Cheese

Two-Textured Field Artichokes from La Vega with Foie
and Ham on Cauliflower Aioli (In Season)

Broken Fried Eggs with Chips and Ham Ibérico

Broken Fried Eggs with Fresh Foie

Glazed Octopus on Puréed Parmentier Potatoes and Crispy Boletus Fungi

Cantabrian Anchovies in Olive Oil

Toasted Bread topped with Grilled Vegetables and Goat's Cheese Gratiné

Toasted Bread topped with Iberian Pork Shoulder Blade,
Cheddar Cheese, Avocado and Quail Egg

Crunchy Barbecue Sauce Chicken Fingers

Char-grilled Ox Carpaccio with Parmesan

Selection of Cheeses

Acorn-fed Ham Ibérico

Entradas

Salmorejo Topped with Ham Shavings and Olive Oil Gelato

Cream of Pumpkin Baked in a Wood-fired Oven with Parmesan
(In Season)

Tender Shoots and Buffalo Mozzarella Salad
(Tender Shoots, Capers, Oregano, Basil Leaves, Manchego Pesto,
Kumato Tomatoes, Buffalo Mozzarella and Mango)

Mozarabic Salad
(Lettuce, Nuts, Raisins, Sesame, Cherry Tomatoes, Shredded Cod, Orange,
Yoghurt Sauce and Curry)

Caesar Salad
(Mixed Salad, Spinach Leaves, Braised Chicken, Bacon, Crispy Onion,
Parmesan Cheese and Crouton)

Carnes al horno de leña

Iberian Pork Shoulder Blade Fillets

Little Lamb Cutlets

Galician Beef Sirloin Steak

Galician Beef Hamburger with Caramelised Onion and Gorgonzola Cheese

Galician Veal Entrecôte

Galician Beef Rib Steak Fillets
(minimum two people)

Otras Carnes

Knife-minced Galician Beef Sirloin Steak Tartare

Slow-cooked Suckling Pig Char-grilled to Finish

Beef Cheek in its Juices with Mushroom Chutney and Teriyaki Sauce

Arroces (Mínimum two people)

Fire-Roasted Shiitake and Boletus Mushroom Rice

Fire-Roasted Pork Spare Ribs and Cuttlefish Rice

Paella with Shellfish

Pescados

Cod Fillet "Ajo Arriero" with a Touch of Red Curry and Coconut Flavour

Salt-Baked Sea Bass

Skin-side down Wild Fish with Garlic Shavings and Virgin Olive Oil

Griddfed Swordfish Steak

Oven-baked Salmon with Creamed Broccoli and Seasonal Vegetables

Tuna Tartare with Avocado, Wasabi and Virgin Olive Oil

Pastas

Vegetable, Mushroom and Spinach Lasagne

Fresh Pasta with Dill, Shrimp and Cherry Tomatoes

Fresh Pasta with Carbonara Sauce, Truffled Bacon and Parmesan Shavings

Fresh Pasta, Boletus, Truffle and Foie

Pizzas

Pizza with Fresh Tomato, Parmesan, Onion, Peppers, Capers,
Mushrooms and Corn

Pizza with Cherry Tomatoes, Mozzarella, Spinach, Capers, Dill,
Shrimp and Anchovies

Pizza with Mozzarella, Bacon, Rocket, Mushrooms and Sun-dried Tomato



VAT included
Bread charge: €1.50

Food allergen information is available for customer in accordance with european parliament regulation no. 1.169/2.011
Fish products that are served raw have been previously frozen in accordance with royal decree no. 1.420/2.006.