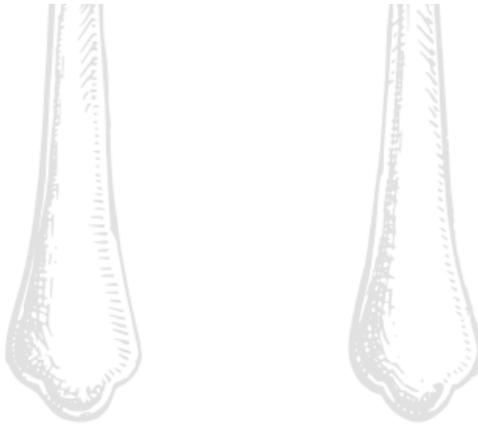


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The Cuisine of the Cortijo: Tradition

*Immerse yourself in the authenticity of the Axarquía in Malaga and Andalusia through every flavor.
Inspired by local and international tradition*

Andalusian Gazpacho with Vegetables and Olive Ice Cream	 	8,50€
Ajoblanco de Vélez-Málaga (Cold Garlic Soup) with Mango	  	10,00€
Tomato Soup with Roasted Octopus, Parmesan Shavings and Basil	  	12,00€
Axarquía Salad with Slices of Mango, Avocado, "Melillero" Tomato and Sugarcane Honey	  	13,00€
Our Málaga-Style Salad with Fresh Shrimp from La Caleta and Olive Picual Mayonnaise.	  	14,00€
Lentil Tabbouleh with Fruits and Thai Spices	  	10,00€
Goat Paté with Mango and Caramelized Puff Pastry		12,00€
** Fine Slices of Salmon with Signature Double Smoking		21,00€
* Tasting of Andalusian Cheeses: aged Goat Cheese and Payoyo Cheese from Sierra de Cádiz	 	18,00€
** 100% Iberian Ham from Dehesa de los Monteros, raised on Acorns and Chestnuts		23,00€
Tasting of Malaguenian Spicy Sausage Croquettes and Lobster with Kimchi Mayonnaise		12,00€
* Confit Artichokes with Foie Gras Sauce, Mango and Citrus Fruits	  	15,00€
Homemade Ratatouille with Potatoes, Mushrooms, Free-range Egg Yolk and Soy Sauce	  	11,00€
* Open-faced Omelette with Fresh Shrimp, Avocado and Herring Roe eggs	 	15,00€
Egg Pappardelle with Truffle and Cheese Cream		13,50€

A Walk by the Sea

Soupy Rice with Wild Prawns		16,00€
Salmon on a Bed of Creamed Peas, Green Beans and Fava Bean Sprouts		20,00€
* Gourmet Cod "El Barquero" with Fried Garlic and Fresh White Asparagus		23,00€

From Our Countryside

Cockerel in its own Juices with Truffled Parmentier		18,00€
Duck Magret with Blood Orange with Pickled Citrus		18,00€
Lamb Confit in Cinnamon and Orange with Sweet Potatoes from La Axarquía.		19,00€
* Grilled Iberian Pork "Pluma "		21,00€
* Grilled Veal Tenderloin		25,00€
** Galician Blonde Rib Eye Steak		28,00€
** Roasted Malaguenian Goat with Baby Potatoes in its own Juices and Cherries		27,00€



Adaptable to be Gluten Free



Adaptable for Vegetarians



Adaptable for Vegans



Gluten free

PLEASE, LET US KNOW IF YOU HAVE ANY
ALLERGY OR INTOLERANCE

A Sweet Moment

The perfect ending to a memorable meal, where the authentic flavors of the region blend with the art of pastry. Each dessert is a masterpiece that will captivate your senses

Mango Sorbet	 	7,00€
Creamy Baked Cheesecake		7,50€
Pears in Red Wine, Praliné Powder and Cream Ice Cream	  	8,50€
Caramelized Puff Pastry Mille-Feuille with Sugarcane Honey Cream and Avocado Ice Cream		8,00€
Almonds and Chocolate Dacquoise with Coffee Cream	 	9,00€
Glazed French Toast with Meringue Milk Ice Cream		9,50€
Nutella Tiramisú		8,50€

* SUPPLEMENT OF THE DISHES WITH MEALS 5€

** SUPPLEMENT OF THE DISHES WITH WITH MEALS 8€

***NOT INCLUDED WITH HALF PENSION

Half Board/Full board consists of a first, a second and a dessert. It does not include drinks.

SEE CHILDREN'S MENUS

SEE OUR SPECIFIC MENU FOR VEGANS AND VEGETARIANS

PLEASE, LET US KNOW IF YOU HAVE ANY ALLERGY OR INTOLERANCE. WE CAN ADAPT OUR DISHES.

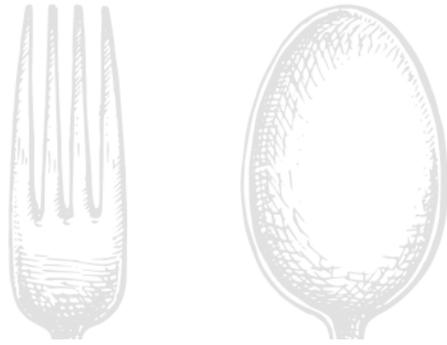
TABLE SERVICE, BREAD AND COMPLEMENTS 2,50€ PER PERSON (TAXES INCLUDED)

Allergens

													
Andalusian Gazpacho with Vegetables and Olive Oil Ice Cream	X						X	X				X	
Ajoblanco de Vélez-Málaga (Cold Garlic Soup) with Mango						X		X				X	
Tomato Soup with Roasted Octopus, Parmesan Shavings and Basil.		X					X		X			X	X
Axarquía Salad with Slices of Mango, Avocado, "Melillero" Tomato and Sugarcane Honey								X		X		X	
Our Málaga-Style Salad with Fresh Shrimp from La Caleta and Olive Picual Mayonnaise		X	X	X			X					X	
Lentil Tabbouleh with Fruits and Thai Spices									X			X	
Goat Paté with Mango and Caramelized Puff Pastry	X						X	X		X	X		
Fine Slices of Salmon with Signature Double Smoking				X									X
Tasting of Andalusian Cheeses, aged goat cheese from Torcal and Payoyo cheese from Sierra de Cádiz.							X	X					
100% Iberian Ham from Dehesa de los Monteros, raised on Acorns and Chestnuts													
Tasting of Malaguenian Spicy Sausage Croquettes and Lobster with Kimchi Mayonnaise	X	X	X			X	X	X	X	X	X	X	X
Confit Artichokes with Foie Gras Sauce, Mango and Citrus Fruits							X					X	
Homemade Ratatouille with Potatoes, Mushrooms, Free-Range Egg Yolk and Soy Sauce	X		X						X			X	
Open- Faced Omelette with Fresh Shrimp, Avocado and Herring Roe eggs		X	X	X								X	X
Egg Pappardelle with Cheese and Truffle	X		X			X	X		X			X	
Soupy Rice with Wild Prawns		X		X					X				X
Salmon on a Bed of Peas, Green Beans and Fava Bean Sprouts				X			X					X	
Gourmet Cod "El Barquero" with Fried Garlicks and Fresh White Asparragus				X									
Cockerel in its Own Juices with Truffled Parmentier	X					X			X			X	
Duck Magret with Blood Orange with Pickled Citrus												X	
Lamb Confit in Cinnamon and Orange with Sweet Potatoes from La Axarquía	X							X	X		X	X	
Grilled Iberian Pork "Pluma "	X					X				X		X	
Grilled Veal Tenderloin										X		X	
Galician Blonde Rib Eye Steak													
Roasted Malaguenian Goat with Baby Potatoes in its own Juices and Cherries									X			X	
Mango Sorbet					X			X					
Creamy Baked Cheesecake	X		X		X		X	X				X	
Pears in red Wine, Praliné Powder and Cream Ice Cream			X		X	X	X	X				X	
Caramelized Puff Pastry Mille Feuille with Sugarcane and Avocado Ice Cream	X		X				X					X	
Almond and Chocolate Dacquoise with Coffee Cream			X		X	X		X				X	
Glazed French Toast with Meringue Milk Ice Cream	X		X			X	X	X				X	
Nutella Tiramisú	X		X		X		X						

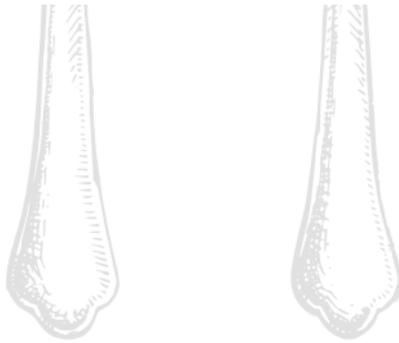
Allergens and food intolerances: Some allergens are part of side dishes, So if you wish, you can modify your dish without losing the essence of our cuisine. Consult our team.

We have special menus for vegetarians and vegans. Please, let us know if you have any allergy or intolerance



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