





CHEF PICKS

Ham croquettes 🌾	10€
Assortment of homemade croquettes:	
* Normal ration	10€
* Varied assortment	15€
Table of assorted sausages 🌾	18€
(Homemade and of mount)	
Table of Iberian ham bait and pure cured sheep cheese 🍷	25€
Table of Iberian ham cut by knife 🍷	20€
Sheeps pure cured cheese 🍷	12€
Goat cheese grilled 🌾	12€
Rin-Ran 🌾	8€
Red partridge pate in a royal mirror and tomato jam 🌾	10€
Deer pate with venison taquitos in oil and royal pearls 🌾	12€
Sausage pate of boiler with pine nuts and extra virgin 🌾	12€
Galician octopus in the traditional style with paprika oil 🍤	10€
Grilled octopus with Rin-Rán serrano 🍤	12€
Anchovies from the Cantabrian double OO in extra virgin (unit) 🐟	2€
Mozarabic aubergines with Iberian shavings and cane honey 🌾	10€
Fried deer sausage and wild mountain sausage 🌾	8€
Beef carpaccio with vegetables and parmesan with extra virgin oil 🌾 🍷	15€
Trout tartare with citrus dressing and soy sauce 🐟 🌿	16€
Mini roe burgers with mustard sauce and candied onion (Unit) 🌾 🍷	3€
Creamy fresh cheese with mushrooms with pepper jam 🍷	15€
Mushrooms in different varieties of vermouth sauce 🌾	12€

*Consulte nuestras medias raciones.



FRESH SALAD AND LIGHT MEALS

Salad of roasted peppers with onion and tuna with extra virgin olive oil		10€
Red and orange partridge salad		12€
Octopus salad	 	15€
Anchovy salad and fresh cheese with good grass	 	10€
Traditional mixed salad		8€
Traditional Andalusian gazpacho		5€
Salmorejo serrano with egg, ham and crispy onion	  	6€
Potato soup with ham, chicken, egg and croutons hash		6€
Classic consommé with wine of Jeréz		4€
Beet and watermelon salmorejo with pistachio and striped cheese		6€
Tomato seasoned with chives, olives and tuna		6€

*Todos los platos están elaborados con productos naturales de la zona y aceite de oliva virgen extra de Cazorla y comarca.

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LAND SPECIALTIES

SPECIAL EGGS

Scrambled eggs with mushrooms, prawns and ham	  	12€
Serrano scrambled eggs, beans, asparagus and ham	 	12€
La Cazorleña styled eggs (scrambled)	 	12€
La Cazorleña styled eggs (In a pot)	 	10€
Eggs with Iberian ham, potatoes and peppers	 	12€
Eggs with pot loin, homemade ratatouille and fried dry peppers	 	12€

CARNES DEL MONTE

Deer or wild boar pieces in extra virgin olive oil		15€
Sirloin of venison or wild boar with thyme		18€
Wild boar, fallow or deer grilled chops		15€
Loin of deer in sauce and pine nuts	 	15€
Stewed meats or Pedro Ximénez style (fallow, wild boar or deer)		15€
Traditional style pickled red partridge		20€
1/2 pickled red partridge		12€
Beans with partridge (traditional stew)		10€

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*Todos los platos están acompañados de su correspondiente guarnición

*Servicio de pan y degustación de AOVE 1€ por persona



TRADITIONAL MEATS

Pork loin with potatoes	12€
Lump loin with pickled partridge sauce	12€
Pork tenderloin with green pepper sauce, garlic or grilled)	11€
Grilled lamb chops	12€
Suckling lamb chops	15€
Grilled yearling steak (500g / 700g)	12€
Asturian beef big chop (750g aprox)	25€
Grilled beef entrecote	18€
Grilled beef sirloin	18€
Beef fillet stuffed with foie with mushrooms and potatoes	18€
Grilled Iberian secret	12€
Iberian grilled onion with candied onion	15€
Iberian secret with salmorejo and Iberian ham	14€
Beef burger grilled with onion and mustard sauce	12€
Braised oxtail with vegetables and potatoes	16€
Shoulder of lamb in its juice	22€

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RIVER AND SEA FISH

Mountain saw trout	 	10€
Smoked trout with bacon and potatoes	 	12€
Sea bass back	 	12€
Cod confit with garlic	 	12€
Cod in piquillo pepper sauce	 	12€
Andalusian style fried squids		10€
Gulas and shrimp tails in garlic with sautéed egg	  	12€
Shrimp tails in crunchy tempura	 	12€
Seafood (Consult)		



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