



RESTAURANT & TERRACE Golf Course

STARTERS

Russian potato salad with king prawns, ham and fried egg	12,00
Fodder-fed Iberian ham	22,00
Iberian ham and jumbo red prawn croquettes	13,00
Tuna tartare on a bed of avocado	18,00
Fried stuffed ravioli served in a paper cone	12,00
Octopus carpaccio with pipirrana (onion, tomato, green pepper and cucumber salad)	20,00
Porra antequerana (gazpacho-like soup) with egg, ham and bullet tuna	10,50
Scrambled eggs with lamb's lettuce, ham and pine kernels	14,00

SALADS

Roast avocado with feta cheese and pesto	12,00
Tomato millefeuille with red onion and bullet tuna	14,00
Goat's-milk cheese and red fruit salad	12,50

FISH

Sea bass split lengthwise with new potatoes and vegetable tempura	20,00
Cod confit with baby broad beans	19,50
Charcoal-grilled tuna with pisto and rosemary potatoes	19,50

PORTIONS OF FRIED FISH

Please check our fried fish suggestions of the day



MEAT

Galician blond beef brioche with crispy rocket, cheese and dried tomato	15,00
Pork knuckle confit cooked at a low temperature with truffled potatoes	19,00
Charcoal-grilled secreto pork fillet with potatoes and vegetables	17,50
Charcoal-grilled Iberian pork shoulder with potatoes and vegetables	18,00
Charcoal-grilled Iberian pork belly with potatoes and vegetables	18,00
Beef sirloin with goose foie gras and potatoes	22,00
Charcoal-grilled rib-eye steak with potatoes and vegetables	7,50/ 100 gr

OUR MINI “COOK FOR 2” TABLE BARBACUE

(for two people)

Grilled secreto pork fillet, pork shoulder and chicken served with potatoes, vegetables and sauces	25,00
Barbecued beef T-bone steak	7,50/100gr

DESSERTS

Chocolate brownie with ice cream	6,00
Coulant with mango ice cream	6,00
Carrot cake	5,50
Fruit tart with mango ice cream	5,50
Nougat ice cream in a tulip biscuit with a shot of Luis Felipe brandy	6,00
Assorted ice cream in a tulip biscuit	5,00

**** Please ask for information on allergens and about our vegan and vegetarian options**
