





































Restaurant Golf Course



STARTERS



GOLF COURSE

- * Fodder-fed Iberian ham with toast C22 
- * Cured goat's milk cheese C20  
- * Roasted pepper salad with whitebait C14    
- * Ash-covered goat's milk cheese salad with red fruits C14    
- * Roast avocado with feta cheese and coriander pesto C14  
- * Baby broad beans with cuttlefish and langoustines C18  
- * Russian potato salad with langoustines, fried egg and ham C14   
- * Porra antequerana (gazpacho-like soup) with egg, bullet tuna and ham C10,50   
- * Selection of Iberian ham and langoustine croquettes C14    
- * Lamb's lettuce croquettes C13    
- * Red tuna tartare with avocado cream C18    
- * Tomato carpaccio with avocado slices and anchovies in vinegar C12  
- * Scrambled eggs with lamb's lettuce, ham and pine kernels C14  

ALLERGENS



GLUTEN



DAIRY



EGGS



NUTS



GLUTEN



DAIRY



EGGS



NUTS



GLUTEN



DAIRY



EGGS



NUTS



GLUTEN



DAIRY



EGGS








NUTS

meat DISHES



GOLF
COURSE




- * Retinta beef burger in a brioche bun with crispy rocket, Parmesan cheese and dried tomato €16   
- * Charcoal-grilled secreto ibérico (special cut of Iberian pork) with chips and baby vegetables €18.50 
- * Charcoal-grilled Iberian pork shoulder with chips and baby vegetables and Chimichurri sauce €18  
- * Beef sirloin with foie gras, chips and baby vegetables €22 
- * Veal entrecôte steak with potatoes and baby vegetables €6.50 100 g 
- * Breaded Iberian pork shoulder and ham roll with Idiazabal cheese €16   
- * Grilled meat platter [secreto (special cut of pork), pork shoulder, chicken and chorizo] with potatoes and baby vegetables (minimum 2 people) €28  
- * Wood-fired leg of suckling pig with garnish €25 
- * Wood-fired leg of lamb with garnish €19.50 




ALLERGENS

						
GLUTEN	DAIRY	EGGS	GLUTEN	DAIRY	GLUTEN	DAIRY
						
GLUTEN	DAIRY	EGGS	GLUTEN	DAIRY	GLUTEN	DAIRY

BROTHY Rices



* Monkfish and langoustine rice in a savoury broth flavoured with mint €13.50 / per person   





* Rice in a savoury broth with ribs, asparagus and mushrooms €13.00 / per person   




* Lobster rice in a savoury broth
(Consult price / advance booking necessary)





GOLF
COURSE

Dry RICES



* Blackrice with baby broad beans and aioli €13.50 / per person    

* Mixed fish and chicken paella €12.50 / per person   

* King prawn and mussel fideuà
(noodle paella) with aioli €13.50 / per person    

ALLERGENS



GLUTEN



DAIRY



EGG



NUTS



FISH



SHELLFISH



SOY



SESAME



MUSTARD



SULPHITES



ALCOHOL



LUPINE



ENZYME



OTHER

Fish DISHES



- * Teriyaki salmon with a sesame crust and baby broad beans C19.50    
- * Sea bass split lengthwise with vegetable tempura C20   
- * Charcoal-grilled tuna with pisto (similar to ratatouille), potatoes and rosemary C20 
- * Assorted fried fish C20   
- * Fried squid with aioli C12    
- * Fried anchovies C12   



Convent DISHES

- * Pear fagottini with cream cheese and walnuts C14    
- * Oxtail quesadillas C13   
- * Duck gyozas with sesame and peanuts C11       

ALLERGENS



GLUTEN



DAIRY



EGGS



NUTS



SOY



MUSTARD



OTHER



VEGETABLES



SEAFOOD



WINE



ALCOHOL



SESAME



SHELLFISH



CORNS

Desserts



- * Cheesecake with ice cream C6   
- * Chocolate coulant with mango ice cream C6   
- * Chocolate brownie with ice cream C6    
- * Carrot cake C5.5    
- * Fruit tart with mango ice cream C5.5    
- * Nougat ice cream in a tulip biscuit with a shot of Luis Felipe brandy C7    
- * Assorted ice cream in a tulip biscuit C5    

Children's MENU

GOLF
COURSE



- * Breaded fillets with chips C10  
- * Nuggets with chips C10  
- * Breaded ham and cheese fritter with chips C10   
- * Plain omelette with chips C8  
- * Grilled chicken breast (gluten free) C10
- * Ham croquettes and chips C10   
- * Spaghetti with tomato or bolognese sauce C10  
- * Portion of chips C4.50 

Bread and service charge C1.20 / person - All prices include VAT

All fish to be consumed raw has undergone a freezing process according to applicable regulations

Wood Fire MENU



Shared starters

- * Partridge pâté with toasted bread and red fruits ●●●●
- * Pickled quail salad with honey and mustard vinaigrette ●●●●
- * Scrambled eggs with assorted mushrooms, ham and langoustines ●●●●

To choose (one meat dish or one fish dish)

- * Wood-fired leg of suckling pig with garnish ●●●●
- * Wood-fired leg of lamb with garnish ●●●●
- * Charcoal-grilled veal entrecôte steak with garnish ●●●●
- * Sea bass split lengthwise with garnish ●●●●

Desserts

- * Chocolate coulant with ice cream ●●●●

ALLERGENS

●	●	●	●	●	●	●
EELS	EGG	FISH	GLUTEN	DAIRY	SOY	SEEDS
●	●	●	●	●	●	●
WHEAT	WHEAT	WHEAT	WHEAT	WHEAT	WHEAT	WHEAT

Minimum 2 people: €35/- person (Drinks not included)

Rice MENU

Shared starters (to share)

* Lettuce hearts with fried garlic, bullet tuna and roasted pepper ●●●●

AND Andalusian-style fried fish ●●●●

OR

* Sliced tomato and avocado with anchovies in vinegar and ●●●●●
whitebait on a bed of roasted pepper and fried egg

Brothy rice

* Monkfish and langoustine rice in a savoury broth flavoured with mint ●●●●●

* Rice in a savoury broth with ribs, asparagus and mushrooms

Dry rice

* Black rice with baby broad beans and aioli ●●●●●

* Mixed fish and chicken paella ●●●●●

* King prawn and mussel fideuá (noodle paella) with aioli ●●●●●●

Dessert

* Cheesecake with ice cream ●●●●

ALLERGENS



GLUTEN



DAIRY



EGG



FISH



SHELLFISH



VEGETARIAN



VEGAN



NUTS



SULPHUR



MUSTARD



LAMB



PORK



CHICKEN



BEEF

Minimum 2 people €25 / person (Drinks not included)