

LOS NARANJOS

ALMA MEDITERRÁNEA

STARTERS

Red tuna tartare 32

With tender almond cream

Josper-grilled artichoke 25

With Wagyu cecina and dried-fruit vinaigrette

Beef steak tartare 30

With cured egg yolk and fine herb mustard

Seasonal sautéed mushrooms 23

With slow-cooked farm egg and truffled parmentier

Grilled Malaga avocado 24

With prawns

Roasted pumpkin 17

With basil, vanilla and cardamom

Grilled vegetables 19

MAIN COURSES

“El Barquero” cod loin 37

Grilled wild sea bass fillet 36

Grilled turbot 100g / 7

Josper-grilled Frisian beef sirloin 43

Josper-grilled rib-eye steak 38

Josper-grilled coquelet 30

With lemon and thyme

Oxtail ravioli glazed 28

In its own jus with aged cheese cream

Josper-roasted aubergine 21

Lacquered with honey, sesame, rocket salad and passion fruit

Green risotto with fresh vegetables 28

SIDE DISHES

Homemade panadera potatoes 6

Josper-grilled wild asparagus 8

**Fish and meat dishes include a side*

Caramelized piquillo peppers 6

Confit shallots sautéed with thyme 6

DESSERTS

Traditional cheesecake 12

Lemon cloud 12

With mint and raspberry sorbet

Axarquía mango spiral 12

With white chocolate and passion fruit

Chocolate textures with pistachio 14

We hope you enjoy your meal:

* Please speak to the team for information on the allergens of the dishes on this menu.

* All prices are in Euros. VAT included.