

DRINKS FOR A WONDERFOOL APPETIZER

COCKTAILS WITH AN ANDALUSAN ACCENT:

-BLOODY LOPERA AOVE

(bloody mary version)

Suggestion: take with Chilanco de Picual
5,50€

-AMONTILLADO CHILE FUSION

(Amontillado de Jerez, soda, lima y chile)

Suggestion: Josón, razor clams from Cíes Islands
or cheese board
6,50€

-SPÍNOLA SIDECAR

(Brandy Xim.Spínola Battonage, Cointreau y zumo de limón)

Suggestion: mussels in red curry sauce
7,50€

SHERRONI

(Oloroso de Jerez, Vermú rojo y Campari)

Suggestion: Gilda, Tejolete or Cheeses
7,00€

OTHER DRINKS

-SPARKLING MINERAL WATER 33 cl

2,80€

-MINERAL WATER 750 ml

3,20€

-RED VERMOUTH

4,80€

-**BEERS:** local beer bottle 33 cl,: 3,50€. Lager special

-Gluten free beer bottle 33 cl: 3,50€. Pilsen

-Mahou Cinco estrellas bottle 33 cl: 3,50€. Pale lager special

- Alhambra 1925 Special bottle 33 cl : 3,70€. Amber lager

-Mahou Reserva bottle 33cl: 6,50€. Extra gold lager double malt

-Mahou Barrica bottle 33 cl: 7,00€. Lager aged in oak barrels

MENU COMMEMORATING THE 1200th ANNIVERSARY OF JAÉN BECOMING THE CAPITAL

**Embark on a culinary journey through Jaén's rich history
and geography, where authenticity meets uniqueness.
Savour in seven dishes and a dessert with extra olive oil
as the unifying element throughout
50,00€ (drink excluded)**

CARTE

TAPAS FOR A PERFECT APPETIZER

-Tejolete: almond and orange cookie, sweet cream, smoked mackerel
4,00€

-Chilanco: bread, extra olive oil, crispy cod skin and marinated radish
4,50€

Gilda de anchoa : olives, green chilli spicy and salted anchovy skewer
3,00€

-Josón: bread, mayonnaise, candied artichoke and salted anchovy
6,00€

-Mussels in red curry sauce
5,00€

White asparagus in hazelnut cream
5,50€

-Almonds Andalussian cream, marinate sardine and grape
5,00€

STARTERS

-TRUFFLED ROASTED EGGPLANTS PATE

12,50€

CHEESES SELECTION from **Jaén** and others
15,00€

Olavidia y Viejo de Levasa (mezcla). Jaén .
Payoyo and Mimolette

FISH

-COD´S TAJINE an vegetables
26,00€

-Baked wild RED TUNA PARPATANA
19,00/100 G (our dish 250 g aprox.)

-SMOCKED EEL with mexican cream. (100 g) (cold dish)
22,50€

CARNE

-Beans cooked al dente whitth foie and almond cream **and pickled partidge**
17,50€

-PIG´S EAR and truffle stew
15,50€

-Roated **SUCKLING PIG** (30 minutos preparación)
26,50€

Bread (individual service)
1,50€

DESSERTS

-CHEESE CAKE

6,50€

**-SPECIAL LITTLE OLIVE BOMBON OF BLACK CHOCOLATE AND
LICORICE WITH OLIVE LEAVES TEA**

5,50€

OUR SPECIAL COFFEE

**Filter coffe from Colombia.
Not milk, not suggar, not sacarine...**

Only good and fliter coffe

3,50€

Gluten free options
All the prices taxes free