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## *- Starters -*


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| <b>Cheese from our mountains</b>   | 17,50 |
| Goat cheese (Payoyo) with Rosemary and cured sheep's cheese with seasonal jams, dried fruits and toasts. |       |
| <b>Fried potatoes "Bravas" style</b>   | 10,25 |
| Kimchi mayo, soya, and 7 Japanese spices.  |       |
| <b>Fried artichokes</b>  | 17,20 |
| Pumpkin hummus, poached egg and iberian ham, dressed with truffle oil.                                   |       |
| <b>Ibéricos "assortment"</b>   | 17,75 |
| Salchichón, lomo, chorizo and jamón ibérico with tomatoes and extra virgin olive oil.                    |       |
| <b>Cod fritters</b>  | 12,95 |
| Fluffy dough with marinated cod and aioli's calamar ink.   |       |
| <b>Anchovy "0,0"</b>   | 7,95  |
| Pipirrana and toasts de Setenil, pickles, Extra virgin olive oil and crumble's black olives.             |       |
| <b>Rusa Salad "El Mirador"</b>   | 9,50  |
| Potatoes and carrots with tuna, homemade mayo and a fried egg.   |       |
| <b>Ajoblanco and Tuna fish</b>   | 12,75 |
| Almond's cold soup and coconut milk with tuna tartare in a japanese marinade and sesame.                 |       |

## *- Salads -*

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| <b>Tomatoes Salad</b>   | 12,25 |
| Tuna belly, pickled red onions, seaweed salt and extra virgin olive oil.                |       |
| <b>"Mirador" salad</b>  | 13,50 |
| Mix of lettuce, melted goat cheese, cherries and crispy chicken with honey vinaigrette. |       |

## *- A trip around the world -*

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| <b>Tikka's chicken</b>   | 12,95 |
| Chicken skewers marinated in yogurt and "tikka masala sauce", red onions, tomatoes, peppermint and indue's dressing pan nan. |       |
| <b>Mexican tacos</b>   | 12,50 |
| Pork cheeks with guacamole, pico de gallo, pickled onions and chile chipotle sauce.  |       |
| <b>Moroccan pastry</b>   | 12,75 |
| Field chicken stew with Moroccan spices, dried fruits and a touch of sweet, wrapped in a crispy thin dough.                  |       |





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*- Selection of the Sea -*

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| <b>Cod fillet</b>  | 16,95 |
| Confit in low temperature with creamy cauliflower rust and vegetables of the season. |       |
| <b>Tuna with onion stew</b>  | 16,75 |
| Tuna loin with wine reduction, confit onion and yucca's crunchy.                     |       |

*- From "La Sierra de Cádiz" -*

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|---|-------|
| <b>Bull's tail</b>  | 17,50 |
| Seasonal mushrooms, wild asparagus and crumbled bull's tail.                                |       |
| <b>Scrambled "Setenil"</b>  | 18,25 |
| Green asparagus, Setenil's black pudding and Iberian ham with free range eggs.              |       |
| <b>Iberian pork cheeks</b>  | 16,95 |
| Red wine reduction, sweet potato spiced cream.  |       |
| <b>Iberian Risotto</b>  | 16,50 |
| Iberian juicy meat, artichokes, parmesan cheese and truffle oil.                            |       |
| <b>Bull's tail in "Mirador's sauce"</b>   | 21,75 |
| Bull's tail in slow cooked with potatoes, seasonal vegetables, and demi-glacé of its juice. |       |
| <b>Lechal leg of lamb</b>   | 24,50 |
| Garlic and rosemary scents with home made potatoes and mini green peppers.                  |       |
| <b>Iberian juicy meat</b>   | 22,25 |
| Truffle puree, roasted apple and glazed vegetables.   |       |
| <b>Beef entrecot</b>  | 24,50 |
| Controlled maturity, glazed vegetables and fries.   |       |

*- Sweet time -*

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| <b>Brownie</b>  | 6,50 |
| Fondant chocolate brownie and orange, nougat ice-cream, cookies crumble and hazelnut cream.             |      |
| <b>Cheesecake</b>   | 6,25 |
| Cheesecake from the village and red fruit jam.  |      |
| <b>Setenil Sponge cake</b>  | 6,25 |
| Traditionally made with extra virgin olive oil, aniseed and mint cream with toasted egg yolk ice cream. |      |

