



- Starters -


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

- Salads -

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

- A trip around the world -

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





- Selection of the Sea -

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

- From "La Sierra de Cádiz" -

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

- Sweet time -

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

