



- Starters -

Cheese from our mountains	18
Goat cheese (Payoyo) with Rosemary and cured sheep's cheese with seasonal jams, dried fruits and toasts.	
Fried potatoes "Bravas" style	10
Kimchi mayo, soya, and 7 Japanese spices.	
Fried artichokes	18
Pumpkin hummus, poached egg and iberian ham, dressed with truffle oil.	
Ibéricos "assortment"	18
Salchichón, lomo, chorizo and jamón ibérico with tomatoes and extra virgin olive oil.	
Cod fritters	14
Fluffy dough with marinated cod and aioli's calamari ink.	
Tortillitas de Camarones	12
Crispy "Tortillita" with guacamole, kimchi mayo, pico de gallo and king prawns.	
Rusa Salad "El Mirador"	10
Potatoes and carrots with tuna, homemade mayo and a fried egg.	
Ajoblanco and Tuna fish	18
Almond's cold soup and coconut milk with tuna tartare in a japanese marinade and sesame.	

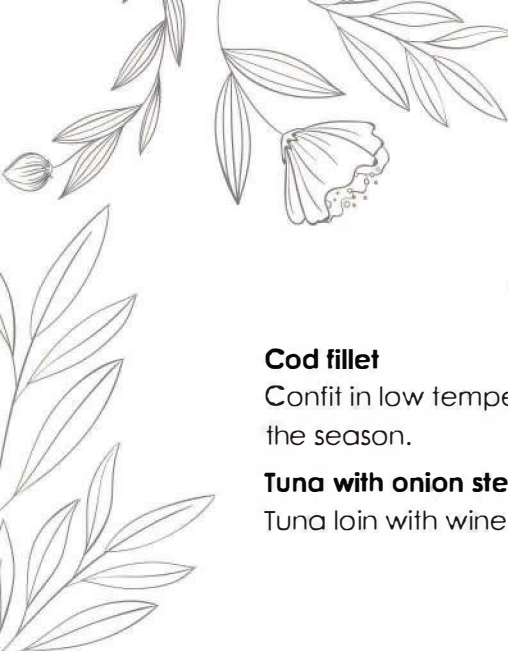
- Salads -

Tomatoes Salad	14
Tuna belly, pickled red onions, seaweed salt and extra virgin olive oil.	
"Mirador" salad	15
Mix of lettuce, melted goat cheese, cherries and crispy chicken with honey vinaigrette.	

- A trip around the world -

Tikka's chicken	14
Chicken skewers marinated in yogurt and "tikka masala sauce", red onions, tomatoes, peppermint and indue's dressing pan nan.	
Mexican tacos	14
Pork cheeks with guacamole, pico de gallo, pickled onions and chile chipotle sauce.	
Moroccan pastry	9
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	19
Confit in low temperature with creamy cauliflower rust and vegetables of the season.	
Tuna with onion stew	19
Tuna loin with wine reduction, confit onion and yucca's crunchy.	

- From "La Sierra de Cádiz" -

Bull's tail	21
Seasonal mushrooms, wild asparagus and crumbled bull's tail.	
Iberian pork cheeks	17
Red wine reduction, sweet potato spiced cream.	
Iberian Risotto	18
Iberian juicy meat, parmesan cheese and truffle oil.	
Bull's tail in "Mirador's sauce"	25
Bull's tail in slow cooked with potatoes, seasonal vegetables, and demi-glacé of its juice.	
Lechal leg of lamb	28
Garlic and rosemary scents with home made potatoes and mini green peppers.	
Iberian juicy meat	22
Truffle puree, roasted apple and glazed vegetables.	
Beef entrecot	26
Controlled maturity, glazed vegetables and fries.	
Baby goat chops	22
Grilled chops with fries and sautéed green peppers.	

- Sweet time -

Brownie	8
Fondant chocolate brownie and orange, nougat ice-cream, cookies crumble and hazelnut cream.	
Cheesecake	7
Cheesecake from the village and red fruit jam.	
Setenil Sponge cake	7
Traditionally made with extra virgin olive oil, aniseed and mint cream with toasted egg yolk ice cream.	

