



RESTAURANTE
ALMUDAINA
* Est. 1978 *

APETIZERS

<i>IBERIAN HAM FROM THE PEDROCHES VALLEY</i>	20,50€
<i>PURE SHEEP CHEESE</i>	15,00€
<i>SMOKED IBERIAN LOIN</i>	19,00€
<i>ALMUDAINA-STYLE FOIE GRAS</i>	18,00€
<i>SMOKED TUNA TOAST BREADS WITH SALMOREJO</i>	14,00€
<i>GOAT CHEESE AU GRATIN WITH PEPPER COMPOTE</i>	12,00€
<i>CROQUETTES OF THE HOUSE</i>	10,00€
<i>FLAMENQUIN BALLS</i>	12,00€
<i>FRIED AUBERGINES WITH MOLASSES</i>	9,00€
<i>GRILLED FRESH FOIE TOAST BREADS</i>	20,00€
<i>SMOKED SALMON TARTARE WITH AVOCADO</i>	15,00€

SALADS

<i>SEASONAL SALAD WITH MUSTARD AND HONEY VINAIGRETTE</i>	10,00€
<i>SPINACH, POMEGRANATE, RED ONION AND PARMESAN</i>	10,00€
<i>BAKED PEPPERS WITH PICKLED PARTRIDGE</i>	12,00€

<i>PRAWN SALAD WITH AVOCADO AND MANGO</i>	<i>14,00€</i>
<i>WARM COD SALAD WITH ORANGE</i>	<i>12,00€</i>

STARTERS *18,50€*

<i>CHICK-PEA CONSOMMÉ</i>	<i>8,50€</i>
<i>FISH AND SEAFOOD SOUP</i>	<i>12,00€</i>
<i>CORDOBAN `SALMOREJO` (COLD TOMATO DIP)</i>	<i>8,00€</i>
<i>`MAZAMORRA` (COLD ALMOND DIP) WITH SMOKED SARDINES, APPLE & RAISINS</i>	<i>10,00€</i>
<i>AUBERGINE, FOIE AND GOAT CHEESE STRUDEL</i>	<i>14,00€</i>
<i>ALMADRABA `BLUEFIN TUNA TARTARE</i>	<i>22,00€</i>
<i>POCHA `BEANS WITH CLAMS</i>	<i>15,00€</i>

VEGETABLES

<i>MONTILLA-STYLE ARTICHOKE</i>	<i>14,00€</i>
<i>LEEK AU GRATIN WITH CREAMED POTATO</i>	<i>10,00€</i>
<i>CASSEROLE OF BABY BEANS, POACHED EGG AND IBERIAN HAM</i>	<i>14,00€</i>
<i>NEW POTATOES WITH SAUTÉED FOIE AND BOLETUS MUSHROOMS</i>	<i>18,00€</i>
<i>STEWED CARDOONS WITH CLAMS</i>	<i>16,00€</i>
<i>CREAMED SPINACH WITH RAISINS AND PINE NUTS</i>	<i>10,00€</i>

FISH

<i>LINE-CAUGHT HAKE WITH CLAMS</i>	<i>22,00€</i>
<i>COD LOIN WITH ALI OLI SAUCE AU GRATIN AND SWEET TOMATO GRILLED GILT-HEAD BREAM</i>	<i>20,00€</i>
<i>WILD SEA BASS WITH SWEETENED POTATO AND REDUCTION OF ITS JUICE</i>	<i>22,00€</i>
<i>TUNA LOIN WITH SAUTÉED VEGATABLES AND SESAME</i>	<i>22,00€</i>
<i>ROAST OCTOPUS WITH SWEET POTATO PUREE</i>	<i>23,00€</i>

MEAT

<i>ALMUDAINA-STYLE OXTAIL</i>	<i>18,00€</i>
<i>ROAST SHOULDER OF SUCKLING LAMB WITH THYME</i>	<i>22,00€</i>
<i>LAMB TAGINE WITH PLUMS</i>	<i>19,00€</i>
<i>IBERIAN 'PRESA' FILLET FROM THE PEDROCHES VALLEY</i>	<i>17,00€</i>
<i>BEEF ENTRECÔTE WITH ROQUEFORT</i>	<i>19,00€</i>
<i>BEEF TENDERLOIN WITH FOIE AND REDUCTION OF P.X. WINE</i>	<i>22,50€</i>
<i>GRILLED T-BONE 'CEBON' BEEF STEAK</i>	<i>6€-100gr</i>
<i>IBERIAN PORK-CHEEKS WITH TRUFFLED PARMENTIER</i>	<i>16,00€</i>

10% IVA NOT INCLUDED