

## **STARTERS**

## SALADS

SARDINE TOAST (4U) NEW	14€	SALMON & BUFALA	12€
In brioche bread with dried tomato. Sweet and salad.	146	Arugula, Chicory, smoked salmon, Mozzarel di Bufala, Hazelnut, seasonal fruit and h mustard sauce.	
DUO HUMMUS	8,5€		110
Original and seasonal hummus with pit bread.	•	SPINACH & QUINOA	11€
		Fresh spinach, Quinoa, toasted almonds, f cheese, pickled red onion, seasonal fruit a red fruit vinaigrette.	and
GUACAMOLE With homemade tortilla chips.	8,5€	BUENO	12€
TACOS BUENO (4u)	140		
With guacamole y cochinita pibil.	14€	Roasted chicken,romaine lettuce, Kale, grilled Cherry Tomatoes, Croutons, caramelized onion, crispy chickpeas, chee Salad seeds and Caesar dressing.	se,
PATATAS BRAVAS NEW	8,5€	AVOCATO & PRANWS NEW	12,5€
With our homemade sauce.	0,50	Roast avocato, pink souce and roasted pra	nws
		TOMATO & BURRATA	14€
		Seasonal tomatoes, grilled cherries, Burr and marinade pesto.	
FROM OUR LAND			
IBERIAN HAM	14€ / 25€	TO THE GRILL	
100 gr Iberian ham from Huelva with tomato rubbed bread and EVOO.	,		
comato rubbed bread and Evoo.		IBERIAN PORK FEATHER	20€
CHEESE BOARD	12€ / 20€	LOW COW LOIN	25€
Assortment of Andalusian cheeses.		BONELESS CHICKEN	14€
EGGPLANT ROASTED	12€	GRILLED SALMON	18€
Roasted in Josper with goat cheese, sobrassada and honey.		GRILLED COD NEW	18€
			12,5€
HUEVOS ROTOS	14€	BRIOCHE BURGER VEGAN / CHICKEN / BEEF	12,00
Eggs, bacon, chips and cheese. Traditional andalusian dish.		Choose a side for your grilled dish	:
CROQUETTES (4u)	10€	Sweet potato fries / French fries Roasted potato / Salad	
Made out of roasted chicken.	100		
		DESSERTS	
FLAMENQUIN Traditional andalusian meat roll.	14€		
		HOMEMADE CHEESECAKE	6€
ARTICHOKES NEW	14€	BROWNIE WITH WHITE CHOC ECO	6€
Over potato cream with iberian panceta and truffle oil.		TORRIJA (Spanish french toast) NEW	6€
BREAD SERVICE 1,5€ PER PERSON ALLERGENS MENU AVAILABLE		CAKE, CHEESE AND FRUIT NEW	6€
ΗΕΔΙΊ	HY GR	ILL & BUENO	