

# M E N U

## STARTERS

### Iberian Salad | 11€

*Mezclum, tomato, mature cheese, Spanish ham, nuts and balsamic vinegar*



### Caesar Salad | 11,50€

*Mezclum, cherry tomatoes, bacon, chicken, parmesan cheese, croutons, and Caesar sauce*



### Seasoned Kumato | 12€

*Tomato seasoned with basil oil, avocado and white tuna lion*



### Vegetable cream of the day | 8,50€

### Tuna tartar | 14€

*With avocado, onion and soya mayonnaise*



### Tropical poke | 14,50€

*Basmati rice, tuna, wakame, mango, cherry tomato, avocado and kimchi mayonnaise*



### Iberian ham | 19,50€

*100 gr. with Spanish bread and tomato*



### Spanish cheese | 14€

*100% sheep cheese*



## MAIN DISHES

### Vegetable wok | 14,50€

*With chicken and king prawns*



### Yaki udon | 15€

*Vegetable, Iberian pork, Thai sauce, coconut milk Wok*



### White Sea Bass | 17€

*With aromatic rice and mushrooms*



### Cod | 16,50€

*With tomato sauce and mixed vegetables*



### **Iberian Pork Steak | 17€**

*cooked at low temperature, with  
petal potatoes on butter and apple*



### **Glazed Iberian Pork Fillet | 17€**

*With Cajun potatoes and Japanese  
mayonnaise*



### **Mushroom and Parmesan Cheese**

#### **risotto | 14€**



### **Broken Eggs | 14,50€**

*With iberic ham*



### **Beef Hamburger | 12,50€**

*Old beef meat with matured  
cheese, fried onion, mezlum and  
gaucha sauce*



### **Old beef steak | 22€**

*With steakhouse fries*



### **Iberian trilogy | 23€**

*With potatoes and vegetables*



### **Iberian pork cheek | 17€**

*Slow stewed beef with truffled  
parmentier and sauce*



## **DESSERTS**

### **Chocolate textures | 6,50€**

*Brownie, white chocolate cream  
and chocolate ice-cream*



### **Apple strudel | 6,50€**

*With nuts, chocolate, and vanilla  
ice-cream*



### **Cheesecake | 6€**

*With berries sauce*



TENT  
GRANADA  
HOTEL