



PARAJE NATURAL  
Torcal de  
Antequera



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Paraje Natural Torcal de Antequera






## STARTERS

|  |        |   |
|--|--------|---|
| Iberian Ham  | 18€    |   |
| ½ Iberian Ham  | 14,50€ |   |
|  Organic cured sheep cheese   | 14€    |    |
|  ½ Organic cured sheep cheese | 8,50€  |    |
| Assorted Iberian products<br>Iberian Ham, sheep cheese, salchichón and Iberian chorizo                         | 16€    |    |
| Croquettes of stew   | 8,80€  |    |
| Scrambled eggs with ham and/or mushrooms   | 9,70€  |    |
| Pork loin in lard  | 8,40€  |    |

## SALADS

|   |       |   |
|---|-------|---|
| Mix salad   | 8,30€ |     |
|  Torcal salad<br>Lettuce, tomatoes, carrots, corn, feta cheese, raisins and nuts | 9,30€ |     |
|  Roasted peppers salad   | 8,70€ |     |
| "Porra Antequerana" ( cold tomato cream)  | 8€    |    |
|  "Gazpacho" (cold tomato soup)   | 5,80€ |    |
|  "Ajo blanco" (cold almond and bread soup)                                       | 5,80€ |     |
|  Vegetable soup  | 6,70€ |     |
| "Picadillo soup"<br>Chicken soup with meat, ham, boiled egg and croutons  | 7€    |     |

## VEGANS

|   |       |   |
|---|-------|---|
|  Vegan spiced chunks Heura with garnish                | 10€   |    |
|  Vegan burger<br>With lettuce, tomato and french fries | 8,50€ |   |



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



SESAME



NUTS



CELERY



MUSTARD



SULPHITES



MOLLUSCS



LUPINS



VEGETARIAN



VEGAN

# TYPICAL DISHES

|   |        |   |
|---|--------|---|
| Cooked dish based on almonds, fried bread and mushrooms                                     | 9,50€  |      |
| Lean pork with thyme sauce  | 9,50€  |   |
| Pork cheek with Málaga sweet wine sauce   | 13,80€ |    |
| Migas<br>Fried bread with garlic, pork sausage, pork fat, fried green pepper and fried eggs | 9,80€  |     |
| Plato Torcaleño<br>Loin, chorizo, fried green pepper and potatoes                           | 12,30€ |     |
| Pork tenderloin   | 13,70€ |   |
| Lamb cutlets  | 17€    |   |
| Veal rib  | 16,50€ |   |
| Fried eggs with Iberian ham   | 15€    |    |
| Flamenquín of loin with ham, egg and pepper with garnish.                                   | 9,50€  |     |

# FISH

|                   |        |   |
|-------------------|--------|---|
| Grilled Swordfish | 13,20€ |  |
|-------------------|--------|---|

# KID'S MENU

|   |       |   |
|---|-------|---|
| Macaroni with Bolognese sauce and cheese              | 6,80€ |     |
| Cheeseburger<br>With lettuce, tomato and french fries | 7,70€ |       |
| Breaded chicken with french frites                    | 8,50€ |     |

# DESSERTS

|  |       |   |
|--|-------|---|
|  Pudding  | 3,80€ |      |
|  Cheesecake   | 3,80€ |      |
| Rice Pudding   | 3,80€ |      |
|  Brownie with vanilla ice cream   | 4,50€ |       |
|  Bienmesabe<br>Typical dessert from Antequera made of almonds and pumkin strands in syrup | 4,50€ |      |