

OTHER SUGGESTIONS IN OUR MENU

COLD APPETIZERS

Carrots dressing	0,50€
“Mesón” stuffed mini-tarts	3,00€
(with carrot salad, with cheese cream and cured ham, and with seafood and prawn cocktail)	
“Mesón” stuffed mini - vol au vents	3,00€
(with cheese cream and quince, with spinach and cheese, with chorizo and almond, with morcilla and carrot)	
Cortijo style bread with Iberian cured ham and tomato	2,00€
Potatoes seasoned with tuna	1,00€
Potatoes with alioli (garlic and oil dressing)	1,00€
Spanish omelette skewers	1,00€
Prawn (LANGOSTINO) skewers with pineapple	2,00€
Melon cocktail with prawns and its roe	2,50€
Table of artisan cheeses with dried fruits / nuts	3,00€
Palm hearts and anchovies tapa	1,00€
Whitebait with vinegar and alioli on toast	1,50€
Fresh cheese with vegetables and salt sticks	1,00€

WARM APPETIZERS

Peppers croquettes	1,00€
Blue cheese croquettes	1,00€
Marinated sea beam cubes	1,00€
Dates with bacon	1,50€
Breaded and grilled hake with tartar sauce	2,00€
Eggs with béchamel	1,00€
Chicken pieces seasoned with lemon	2,75€
Andalusia style hake	2,00€
Mini flamenquines (fillets of pork stuffed with cured ham and fried in batter)	1,50€
Shrimps in Orly batter	2,25€
Hake coated in batter and fried	2,00€
Cuttlefish strips	3,00€
Cod and cauliflower toasts	1,50€
Brick dough stuffed with mushrooms and Pedro Ximénez	3,00€
Mini ciabatta bread with cured meats and broad beans	2,50€

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EXTRA APPETIZERS (1'5 units per person)

Croquettes made of stew	2,00€
Mini-casseroles of prawns with garlic	3,75€
Prawn and butifarra (pork sausage) skewers	2,75€
Straw potatoes, eggs and cod pot	2,00€
Shrimp small omelettes	2,00€
Tuna fillet on alboronía (stew made of eggplant, tomato, pumpkin and peppers)	4,00€
Galician-style warm octopus	4,00€
Pork tenderloin with prunes and Pedro Ximénez	2,75€

APPETIZERS ON THE TABLE (1 serving for every 4 people)

Iberian pork loin sausage	9,00€
Cured sheep cheese	10,00€
Cooked striped prawns	15,00€
Iberian cured ham in slices	15,00€
Scorpion fish pâté with rusks	8,00€
Pâté with figs cream	8,50€

STARTERS

Piquillo peppers stuffed with crab and seafood sauce	8,50€
Seafood and fish cocktail with Marie Rose sauce and its roe	12,50€
Smoked salmon salad with oranges and nuts	10,90€
Fresh cheese salad with delicious Iberian cured meats and salmorejo (Andalusian typical kind of thick gazpacho)	10,90€
Duck confit salad with bacon and dried fruits vinaigrette	12,50€
Brick dough filled with hake, prawns with vermouth and green asparagus	8,50€

CREAMS AND SOUPS

Cream of chicken soup with spearmint, ham and egg	6,50€
Salmorejo cream with egg, ham and a trickle of oil	6,50€
Tomato cream with cubed angler fish and basil	6,50€
Small pot with prawns and perfumed with aniseed	6,50€
Andalusia style gazpacho with garden garnish	6,50€

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FISH DISHES

Hake suprême à la marinière	12,75€
Molinera style megrim loin	14,25€
Hake with stems of white asparagus, peas and hard-boiled egg with clams	12,75€
Traditionally cooked swordfish with white asparagus and cherry tomatoes	10,90€
Oven baked swordfish with fresh cheese and potato flakes	10,90€
Gilt-head bream fillets with wild asparagus oil and romesco sauce with hazelnuts	16,50€
Sea bass loin filled with vegetables and ham with black olives	17,80€

GARNISHES FOR THE FISH DISHES

Vegetables lasagne
Fish gratin
Baked potatoes with onions and peppers
Brick dough filled with vegetables
Eggplants filled with spinach and smoked salmon
Tomato stuffed with goat cheese and anchovies

MEAT DISHES

Beef millefeuille with baked potatoes	23,50€
Pork loin to taste (with pepper sauce, Castillian sauce, Roquefort cheese sauce, etc.)	10,75€
National pork sirloin	17,80€
Grilled yearling beef entrecote	14,90€
Sirloin chop	17,80€
Duck confit	12,85€

GARNISHES FOR THE FISH DISHES

Vegetables lasagne
Potatoes gratin
Baked potatoes with onions and peppers
Baked potatoes with garlic and Jerez wine
Tomato stuffed with vegetables, confit of pork and cheese
Glazed carrots
Courgette and eggplant tempura

MEAT SAUCES

Red or green vegetables sauce
Pepper sauce or Castillian style sauce
Pedro Ximénez sauce with raisins and nuts
Sauce with oloroso old sherry



HOTEL MESÓN DE LA
MOLINERA
ARCOS DE LA FRONTERA

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LATE NIGHT SNACKS (1'5 units per person)

Ciabatta bread with ham and tomato	4,50€
Ciabatta bread with pickled pork loin	4,50€
Buns filled with cream cheese and smoked salmon	4,50€
Buns filled with tortilla chip	4,50€

IBERIAN HAM *CORTADOR*

<i>Cortador</i> (professional cutter) of acorn-fed Iberian ham, with ciabatta bread and virgin olive oil	400€
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MANZANILLA *VENENCIADOR*

Solear manzanilla <i>venenciador</i> (professional pourer), during the appetizers	200€
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All prices include VAT

Ask for quotes without any obligation

OPEN BAR

Mineral water
Beer
Soft drinks
Fruit juices

Alone or in combination with...

WHISKIES

J&B
Ballantine's
White Label
Jack Daniels

RUMS

Bacardi
Brugal
Barceló
Cacique

GINS

Rives
Larios
Beefeater

VODKAS

Smirnoff
Stolichnaya
Absolut

CREAMS AND LIQUEURS

Bailey's
Licor 43
Licores de Frutas