



MENUS

We are pleased in sending you our menus. We try to adapt the menu to the weather and period of year so we can make the most of seasonal products.

Please tick your particular preferences and in case there is anything that you would like which is not on this list please let us know and we will do our best to prepare it.

We kindly invite you to setup your own menu combining the lunch and dinner courses.

Please let us know about any allergy or dietary requirement.

BREAKFAST

- Choice of fried or scrambled eggs or omelet*
- Poached or soft-boiled eggs*
- Bacon*
- Toast*
- Farmhouse bread*
- Butter, Honey and a selection of jams and marmalade*
- Croissants, pain au chocolat and other breakfast pastries*
- Selection of Cereals*
- Porridge*
- Lemon sponge cake*
- Chocolate sponge cake*
- Yoghurt*
- Selection of fruits*
- Natural freshly squeezed fruit juices (orange and grapefruit)*
- Milk*
- Coffee, tea and herbal infusions*
- Hot chocolate*

MIDDAY-SNACK

- Jabugo cured ham*
- Cured pork loin ("lomo")*
- Beef Jerky ("Cecina")*
- Spanish cheeses*
- Crab and egg Sandwich*
- Small skiwers of mozzarella and Cherri tomatoes with basil*
- Crudités with yoghurt and cheese sauce*
- Spanish omelette 'Tortilla' (made with eggs and potatoes)*
- Sardines in spicy sauce with olive oil*
- Partridge paté*
- "Pan Tumaca" (toasted bread with fresh tomatoes)*
- Tuna fish*
- Olives*



APERITIVE

- Jabugo cured ham
- Cured pork loin ("lomo")
- Croquettes - *Only at the house*
- Foie Gras with toast
- Grilled shrimp skewers
- Quail egg skewers
- Chatka Crab tartlets
- Small pizzas - *Only at the house*
- Cheese parcels
- "Morcilla" parcels (Black pudding)
- Mustard spring rolls - *Only at the house*
- Green asparagus parcels - *Only at the house*
- Stuffed mushrooms - *Only at the house*
- Vegetables tempura with soya sauce - *Only at the house*
- Rawness with yoghurt and cheese sauce
- Mini partridge hamburgers

SALADS

- Feta cheese salad with caramelized onions
- Spinach salad with mushrooms, bacon, hard-boiled egg and small tomatoes (warm)
- King prawns salad with crab
- King prawns salad with foie gras shavings
- Scallops salad with foie gras shavings
- Lobster salad - *Only at the house*
- Spanish lobster salad - *Only at the house*
- Avocado salad, tomato and mozzarella
- Pasta salad
- Partridge salad
- Burrata cheese salad
- Curly endive salad with pomegranate and Jerez's vinegar
- Veal carpaccio salad with parmesan shavings - *Only at the house*
- Veal carpaccio salad with truffle - *Only at the house*
- Duck ham salad
- Elvers (Angulas) and crab salad
- Baked foie gras salad with pine nuts and raisins - *Only at the house*
- Scarlet shrimp salade with concassé tomatoes (crushed tomatoes) and avocado with a honey dressing - *Only at the house*
- Scallops salad with a pistachio's vinaigrette
- Quinoa salad with king prawns
- Heart of lettuce salad, anchovies and small red peppers ("del piquillo")
- Heart of lettuce salad with cured ham and palm heart
- Endive salad with marinated salmon and a tartar sauce
- Endive salad with a dressing of roquefort (blue cheese)



LUNCHES

STARTERS

- Varied salads - Please choose them from "Salads"
- Avocado filled with shrimp
- "Salmorejo" or Gazpacho (cold tomato soup)
- Noodle soup
- Pisto Manchego (a type of pureed ratatouille with tomatoes, peppers, courgettes and aubergine)
- Chickpeas with king prawns
- Lentils
- "Fabada Asturiana" (A traditional rich bean-based stew)
- "Cocido Madrileño" (A delicious stew of chickpeas, vegetables and meat) - *Only at the house*
- "Pochas" with partridge (Pochas = white bean before leave it dry)
- Soggy rice with partridge
- Soggy rice with king prawns, prawns and clams
- Prawn ceviche with rice and toasted banana - *Only at the house*
- Grilled octopus with sliced baked potatoes - *Only at the house*

MAIN COURSES

- Beef sirloin with sautéed vegetables
- Entrecote (Rib Eye Steak) 3 pepper corn sauce
- Grilled Ox T-Bone steak (500gr)
- Lamb chops with fried potatoes and small hot green peppers ("del padrón")
- Barbecue ribs (pork or beef)
- Roast suckling-lamb with potatoes ($\frac{1}{2}$ suckling-lamb)
- Roast shoulder of lamb
- Roast suckling-kid ($\frac{1}{2}$ suckling-kid)
- Roast suckling-pig ($\frac{1}{2}$ suckling-pig) - *Only at the house*
- Braised beef cheeks in red wine
- Oxtail stew with carrots
- Veal ragoût with rice
- Meatballs with vegetables and rice
- Black Rice Paella with cuttlefish and squid
- Chicken Paella
- Rabbit Paella
- King prawns Paella
- Red prawns Paella
- Seafood Paella (King prawns, shrimps, mussels, clams and red prawns)
- Mixed Paella (chicken and king prawns)
- Cod with rice - *Only at the house*
- Stuffed chicken breast in papillote with rice - *Only at the house*



DINNERS

STARTERS

- Varied salads - Please choose them from "Salads"
- Cream of courgette soup
- Cream of artichoke soup with shavings of Iberian ham
- Cream of cauliflower soup with olive oil with a pepper perfume
- Cream of pumpkin soup
- Cream of pumpkin soup with poached cod and powdered ham - *Only at the house*
- Cream of beetroot soup
- Cream (Bisque) of large red prawn and prawns - *Only at the house*
- Soup of oyster mushrooms with black truffle - *Only at the house*
- Deer carpaccio with parmesan cheese and olive oil - *Only at the house*
- Scrambled eggs with green asparagus and Iberian ham - *Only at the house*
- Scrambled eggs with cod - *Only at the house*
- Scrambled eggs with Foie and boletus - *Only at the house*
- Poached eggs with mushrooms and truffle - *Only at the house*
- Leek pie - *Only at the house*
- Asparagus pie with a sauce of mullet - *Only at the house*
- Vegetable stew - *Only at the house*
- Panache of fresh vegetables with a champagne's sauce - *Only at the house*
- Tuna tartar with quail egg and crocanti - *Only at the house*
- Smoked salmon tartare with avocado and mango - *Only at the house*
- Steak Tartar with salad and crispy potatoes - *Only at the house*
- Boletus risotto with parmesan cheese - *Only at the house*
- Idiazabal cheese risotto with artichokes - *Only at the house*
- Puff pastry stuffed with leeks and prawns - *Only at the house*
- Cannelloni with mushrooms and shrimp - *Only at the house*
- Vegetable Lasagne - *Only at the house*

MAIN COURSES

- Oven-baked wild hake with garlic, chilli pepper and parsley fried in vinegar and cider - *Only at the house*
- Wild hake in green sauce - *Only at the house*
- Stuffed salmon with spinachs, pine nuts and raisins - *Only at the house*
- Baked sea bass with roasted tomatoes and potatoes - *Only at the house*
- Baked sea bass with a carrot sauce and green beans sauteed with white prawns - *Only at the house*
- Wild turbot - *Only at the house*
- Confit turbo with vegetables - *Only at the house*
- Grilled sole with grilled vegetables
- Cod "a la riojana" - *Only at the house*
- Monkfish ragout with sauvage rice and small potatoes with honey - *Only at the house*



- Corvine with cockles - *Only at the house*
- Partridge "La Nava" (oven-baked partridge with bacon) - *Only at the house*
- Partridge in a Port wine sauce - *Only at the house*
- Partridge with aromatic herbs on a bed of red cabbage- *Only at the house*
- Partridge with raisins - *Only at the house*
- Roasted chicken with fried potatoes
- Marinated breast of farmyard chicken - *Only at the house*
- Stuffed chicken breast in papillote with rice - *Only at the house*
- Centerpieces of sirloin steak with bacon, creamed potatoes and pears with a dressing of forest fruits - *Only at the house*
- Barbecued sirloin of beef with potatoes and green asparagus
- Wellington sirloin - *Only at the house*
- Tataki of beef's sirloin with snap peas (tirabeques) and sprouts with a peanut sauce - *Only at the house*
- Roastbeef with mashed potatoes and peas - *Only at the house*
- Venison with a blueberry sauce - *Only at the house*
- Hamburger "La Nava"
- Partridge hamburger

DESSERTS

In all our dinners before to serve the dessert a variety of cheeses will be offered to the guests unless otherwise specified.

- Chocolate "Melosa" cake
- Orange soufflé - *Only at the house*
- Chocolate soufflé - *Only at the house*
- Chocolate coulant with a strawberries coulis - *Only at the house*
- Vanilla Biscuit with a toffee sauce - *Only at the house*
- Coffee Parfait - *Only at the house*
- Tiramisú with amaretto
- Banana cake - *Only at the house*
- Cheesecake with strawberries coulis and chocolate chips
- Caramel three cheesecake - *Only at the house*
- Cheesecake with mango sauce - *Only at the house*
- Carrot cake
- Almond cake with vanilla ice cream
- Lemon pie - *Only at the house*
- Raspberry cake with cream - *Only at the house*
- White chocolate cake - *Only at the house*
- Strawberry bavarois - *Only at the house*
- Apple pie with whipped cream
- Mango mousse - *Only at the house*



- Fruit salad with yoghurt - Only at the house*
- Fruit carpaccio (with option of ice cream) - Only at the house*
- Mango and strawberries with ice cream - Only at the house*
- Red forest fruits (berries) with a Sauvignon sauce - Only at the house*
- Lemon sorbet with champagne / strawberries / mango / raspberries / orange / mandarin orange and red berries - Only at the house*
- Puff pastry flowers with custard*
- Chocolates*
- "Turrones"*
- "Tejas" (very thin almond cookies) - Only at the house*