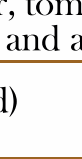


STARTERS



The best products from Córdoba

	1/2 €	Ration €
Artisan sheep cheese from Cordoba mountain	6,95	11,75
Assorted of Cordoba cheeses with mandarin marmalade	7,50	14,70
Premium acorn-fed cured Iberian ham	12,30	19,95



Our healthiest dishes

	1/2 €	Ration €
Four cheese salad from the mountains of Cordoba with honey and mustard dressing		9,45
Mezquita salad: mixed greens, cucumber, tomato, onion, corn, tuna, white asparagus with an olive and aubergine jam		8,45
Remojón (orange, cod and almond salad)		8,45
Sautéed Vegetables with Fine Herbs		8,45
OBA salad (Crispy chicken and goat cheese with honey and mustard vinaigrette)		9,45

TAPAS



Cold Tapas

	Tapas €	1/2 €	Ration €
Roasted “Piquillo” peppers with tuna and egg	3,60	5,80	
Potato salad with tuna	3,55	5,65	
Mazamorra, chilled almond-based cream with PX Jelly	3,55	5,65	
Aioli (emulsified with Cordoban garlic) potato salad	3,00	4,95	
Salmorejo (Cold tomato cream with ham and boiled eggs)	3,90	6,90	



Warm Tapas

	Tapas €	1/2 €	Ration €
Mozarabic meatballs in almond and saffron sauce	4,40	7,30	12,25
Caliph aubergines fried in olive oil, with a sweet Pedro-Ximenez wine and sesame sauce	3,75	6,60	10,95
Cured ham croquettes, with meat from a traditional family recipe stew	4,00	6,85	11,25
Chicken pops with mayonnaise	3,75	6,60	10,95
The famous Boletus mushroom croquettes from Taberna Ziriyab	4,30	7,15	11,90
Our own chips "bravas", with VERY HOT cayenne sauce	3,55	5,65	9,10
Potato omelette with crystallised onion and aioli	-	4,50	-

TO SHARE (or not)



	1/2 €	Ration €
Potatoes with Ham and Fried Egg in a Pan		11,95
Cordoban ratatouille with fried egg on top, served on a small pan		10,40
Scrambled eggs with Cordoba vegetables (zucchini, aubergines, potato, ham and egg).		9,45
Assortment of croquettes (ham, boletus and oxtail)	7,15	11,90

OUR FISH DISHES



	Tapas €	1/2 €	Ration €
Tuna in Mojito sauce	4,10	6,95	11,40
Deep Fried Cod with “Piquillo” Pepper Salad	4,10	6,95	11,40
Fried calamari with extra virgin olive oil mayonnaise	3,75	6,60	10,95
Baby Squids sautéed with Coleslaw	4,20	7,10	11,90
Cod fillet confit with Cordoba-style ratatouille	-	-	12,70
Sephardi-style Marinated Hake	4,10	6,95	11,40

OUR MEAT DISHES



	Tapas €	1/2 €	Ration €
Premium Iberian pork stew in cinnamon sauce	4,35	7,20	11,95
Sephardi lamb: honey-flavoured lamb stew with nuts and raisins, with cous-cous on the side	-	-	12,70
Flamenquin (deep fried crumbed roll of pork loin and iberian ham) with chips on the side	-	-	11,00
Andalusi Chicken with vegetable and nut cus-cus	-	6,95	-
Iberian prey with crystallised potatoes and sauteed baby vegetables	-	-	17,85
Cordoba-style oxtail stewed with vegetables and local wine.	-	8,80	14,95
Iberian pork sirloin with boletus sauce.	-	-	15,90

DESSERTS



	Tapas €	1/2 €	Ration €
Coulant with Vanilla Ice-Cream	-	-	5,85
Traditional style orange slices, with olive oil, sugar and cinnamon	-	-	3,90
Cordoban sweet: puff pastry with cinnamon and sweet squash filling	-	-	5,00
Selection of traditional home-made desserts	-	7,85	13,70
Biscuit, Chocolate and Cream Vanilla Cake with a touch of Caramel	-	-	5,10
Cheesecake with raspberry jam.	-	-	5,10
Caramelised French toast with vanilla ice cream.	-	-	5,10

DRINKS



	In Restaurant €	Take Away €	Glass €
Water			€
Still water 50 cl, sparkling water 36,5 cl.			2,00
Soft drinks			
Coca cola, coca cola light, orange / lemon fanta 35 cl.			2,45
Sweetened soda water 50 cl.			2,20
Nestea, Aquarius 30 cl			2,85
Sprite and tonic water 20 cl.			2,00
Juice			2,45
Liqueurs			
Shot			1,90
Anisette, brandy			4,80
Wild plum liqueur, assorted liqueurs			4,80
Special liqueur			6,00
Special brandy, cocktail with special spirits, whisky aged 12 years			10,50
Cocktail			6,00
Beer			
Aguila sin filtrar 33 cl.			2,90
Caña 27 cl.			1,70
Beer 32 cl., alcohol-free beer, shandy with lemonade			2,10
BM Craft beer 33 cl.			3,55
Cordoban Craft beer.			3,60
Heineken and Cruzcampo reserve beer 33 cl.			3,10
Pitcher of beer 50 cl.			3,50
Aperitifs			
Red vermouth, White vermouth			3,50
With Red Wine			
Carafe of red wine spritzer 50 cl. (with sweetened soda water)			5,80
Red wine spritzer, red wine with lemonade			2,10
Glass of sangría			2,90
Carafe of sangría 50 cl			7,45
Carafe of sangría 1 L			10,50
Coffee & Teas			
Cappuccino, coffee with a dash of brandy			2,80
Hot chocolat			2,30
White, with a dash of milk, black with ice, black			1,95
Milk with a dash of coffee, decaffeinated			1,85
Camomile tea, mint tea, lime blossom tea, black tea			1,85

WINES LIST

Red Wine

	In Restaurant €	Take Away €	Glass €
Tinto BM #VinodelaCasa (Syrah)			
Frasca 50cl.	5,45		2,25
Botella de 75cl.	8,95	7,10	2,25
Casa Villa-Zevallos Roble Córdoba (Tempranillo, Cabernet Sauvignon, Syrah, Merlot)	11,20	8,85	2,75
Los Omeyas Roble (Syrah) Córdoba	12,40	9,55	2,75
Piedra Luenga Bio Córdoba	12,40	9,55	
Delirio (Syrah y Tempranillo) Granada	12,40	9,55	2,75
Viña Pomal Centenario Crianza (Tempranillo) Rioja	13,40	11,40	2,85
Legaris Roble (Tempranillo) Ribera Duero	13,40	11,40	2,85
Muñano Rojo (Tempranillo, C. Sauvignon y Monastrell) Granada	15,90	12,55	
Barbazul (Tintilla de Rota, Syrah, Merlot, Cabernet Sauvignon) Cádiz	15,90	12,55	
Dv Descalzos Viejos (Garnacha, Syrah y Merlot) Ronda	17,95	14,00	
Protos Roble (Tempranillo) Ribera Duero	17,95	14,00	
Habla del Silencio (Syrah, Cabernet Sauvignon, Tempranillo) Extremadura	19,15	14,90	
Garum (Merlot, Syrah y Petit Verdot) Cádiz	19,15	14,90	
Muñana 3 Cepas (Syrah, Cabernet Sauvignon, Merlot) Granada	22,50	17,65	

Rosé

	In Restaurant €	Take Away €	Glass €
Los Omeya (Syrah) Córdoba	10,20	8,00	2,50

Sherry

	In Restaurant €	Take Away €	Glass €
Fino BM			
Frasca 50cl.	5,45		1,85
Botella de 75cl. Montilla Moriles	9,95	7,95	1,85
Fino Segunda Bota Montilla Moriles	13,55	11,35	2,65
Fino Piedra Luenga Bio 50 cl. Montilla Moriles	9,95	7,95	
Oloroso Piedra Luenga Montilla Moriles	14,50	11,85	3,65
Amontillado Delgado Montilla Moriles	18,35	14,25	3,65

White

	In Restaurant €	Take Away €	Glass €
#VinoDeLaCasa			
Frasca 50cl.	5,45		2,25
Finca la Cañada (Verdejo) Córdoba	11,35	8,95	2,75
Vino de Tinaja de la Coop. La Unión Montilla Moriles	10,20	8,00	
Algarabía Chardonnay Montilla Moriles	10,20	8,00	2,50
Piedra Luenga Bio (Verdejo) Montilla Moriles	12,90	9,55	
Protos (Verdejo)	12,90	9,55	
Barbazul (Chardonnay)	15,90	12,55	

Sweet and Sparkling wines

	In Restaurant €	Take Away €	Glass €
Pedro Ximénez BM Montilla Moriles	13,60	11,00	2,50
P.X. Piedra Luenga Bio 50 Cl Montilla Moriles	13,60	11,00	3,65
Anna de Codorniu (Chardonnay) Cava	19,45	15,00	
Anna de Codorniu Sleever Rosé (Chardonnay) Cava	20,20	16,30	