

Menu
English



MOLINO
DE LA
ROMERA

FOR A GOOD STARTING

Ibérico 'bellota' cured
Tapa · 4,00€ | Ración · 21,00€

Caña de lomo · Ibérico cured pork
loin, pure 'bellota' Sánchez Romero
Carvajal
Tapa · 4,00€ | Ración · 21,00€

Salchichón or Chorizo · Ibérico
cured sausage 'de bellota' D.O.
Valle de los Pedroches 🌿🇪🇸
Tapa · 3,60€ | Ración · 17,00€

Assorted cured Ibérico sausages 🌿🇪🇸
··· 18,00€

'Merina' sheep cured cheese
D.O.P Valle de los Pedroches 🇪🇸
Tapa · 3,80€ | Ración · 18,00€

Payoya goat cheese 🇪🇸
Tapa · 3,80€ | Ración · 18,00€

Croquettes of roasted veal with black
garlic alioli 🇪🇸🇪🇸🇪🇸🇪🇸
Tapa · 4,00€ | Ración · 13,50€

Croquettes of scarlett shrimp and
saffron mayonnaise 🇪🇸🇪🇸🇪🇸🇪🇸
Tapa · 4,50€ | Ración · 14,00€

Ensaladadilla · Shrimp scampi, wakame
and roasted pepper sauce russian
salad 🇪🇸🇪🇸🇪🇸🇪🇸
Tapa · 3,60€
½ Ración · 7,50€ | Ración · 14,00€

Spreadable crispy balls of foie and
cheese served with bread 🇪🇸🇪🇸🇪🇸
··· 8,50€

Beef burger 'La Finca' in a brioche
bun 🇪🇸🇪🇸🇪🇸🇪🇸
··· 9,50€

Stuffed mushrooms gratin with
goat cheese 🇪🇸🇪🇸🇪🇸
Supertapa · 5,50€ | Ración · 13,50€

Salmon tartare with avocado and
dill oil 🇪🇸🇪🇸🇪🇸🇪🇸
··· 12,50€

'Tethys sea' soupy rice 🇪🇸🇪🇸🇪🇸
··· 14,50€

St. Peter's fish fillets with boletus
sauce and cristal prawns 🇪🇸🇪🇸
··· 9,00€

Artichoke flower with cured ham
dices over avocado salmorejo 🇪🇸🇪🇸
··· 4,00€

Crispy bull tail ravioli with its
juice sauce and creamy payoyo
cheese 🇪🇸🇪🇸🇪🇸
··· 7,50€

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Bread service (per person) 🇪🇸
··· 0,90€

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On Fridays, Saturdays, Sundays and holly-
days, only raciones (platos) are served.

SUGGESTIONS

Potato and melva (tuna) dressing 🍷🍷
Tapa · 3,50€ | Plato · 7,50€

Smoked sardine on puff pastry and
sweet potato cream 🍷🍷
...2,90€ unit

Anchovie from Santoña on rye bread
and basil tartar sauce 🍷🍷🍷
...2,50€ unit

Seasonal olives and capers
...3,50€

FROM THE VEGETABLE GARDEN

'Marazul' tomato with bonito chippings
and yellow roasted peppers salmorejo
🍷🍷🍷
...8,50€

Warm salad of tender sprouts, mari-
nated octopus and prawns 🍷🍷🍷🍷
...14,00€

FROM THE HENHOUSE

Our classic potato omelette
'molinerá' 🍷🍷
...4,00€

Scrambled eggs with potatoes and
iberico pork loin cooked at a low
temperature, served with a sauce of
roasted vegetable 🍷🍷🍷🍷
...13,00€

LOOKING AT THE SEA

Fried

Chocos (Cuttlefish) 🍷🍷
Cartucho · 4,50€

Pavías (Battered cod) 🍷🍷
Cartucho · 6,00€

From the hook

Cod loin with old style tomato
fritá and saffron sauce 🍷🍷🍷🍷
...15,00€

Almadraba red tuna tarantello over
baby beans cooked with onions and
peepers syrup 🍷🍷
...16,00€

Wild sea bass sirloin over shrimp
omelette and roasted carrots sauce
🍷🍷🍷🍷
...14,00€

Tagine of snapper and pine nut
meatballs with vegetables 🍷🍷🍷🍷
...16,00€

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FROM THE BEST PASTURE LANDS

Ibérico pork cheek with fried potatoes and chicharrones dust 🍌🍷

Supertapa ·5,00€/Plato ·14,00€

Charcoal grilled

Presalida ibérica 'bellota'
(Acorn fed pork shoulder cut)

Supertapa ·9,00€/Plato ·19,00€

Milk-fed lamb chops

···17,50€

Iberian beef bottom sirloin
Aged 40 days (450gr. aprox.)

···23,00€

Premium beef lingot
Aged 30 days (300gr. aprox.)

···17,00€

Cebona beef T-bone steak
Aged 30 days ((1Kg. aprox.)

···38,00€

Roasted

Roasted piglet (1/8)

···20,00€

Black angus rib 🍌🍷🌱🕒

···22,00€

A leg of Milk-fed lamb 🍌🍷🕒

···21,00€

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DESSERT

Sevillian 'borrachuelo' with
nougat ice cream from Jijona 🍪🥚🥛🌿
...5,50€

Cheesecake with red berries jam 🍪🥚🥛🌿
...5,50€

Brioche torrija with vanilla bour-
bon 🍪🥚🥛
...5,50€

Chocolate and hazelnuts brownie
with mascarpone ice cream 🍪🥚🥛🌿🌿🥛
...5,50€

ALLERGENS

- 🍪 Gluten
- 🦀 Crustacean
- 🥚 Eggs
- 🌿 Soybean
- 🥛 Milk
- 🌿 Nut
- 🌿 Celery
- 🌿 Sulphite
- 🥜 Peanuts
- 🌿 Mustard
- 🌿 Sesame
- 🌿 Lupin bean
- 🦀 Mollusc
- 🐟 Fish

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🕒 It takes more than 15 minutes

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For sanitary reasons, outside food
or beverages are not allowed in our
restaurant. We appreciate your
understanding and cooperation.