








*Consult glossary on last page of menu

ENSALADAS/SALADS

	Portion	Half portion
Ensalada César (lechuga romana, tomates cherry, aceitunas negras, picatostes de pan, pechuga de pollo empanada y salsa César) 🍴🍷🍷🍷🍷🍷🍷 Caesar Salad (Romaine lettuce, cherry tomato, black olives, mini croutons, breaded chicken and Caesar dressing)	€ 7.90	€ 4.60
Ensalada de la casa (lechuga, tomate, cebolla, pimiento, maíz, atún y espárragos blancos) 🍷🍷 House salad (lettuce, tomato, onion, pepper, corn, tuna and white asparagus)	€ 7.65	€ 4.40
Ensalada Moriles (lechuga, tomate, jamón serrano, queso manchego y aceitunas negras) 🍷🍷 Moriles Salad (lettuce, tomato, Serrano ham, La Mancha cheese and black olives)	€ 8.15	€ 4.70
Ensalada de pimientos con ventresca (pimientos rojos y verdes asados con ventresca) 🍷🍷 Roasted green and red pepper salad with tuna belly	€ 8.50	€ 5.15
Ensalada templada de perdiz en escabeche (mezcla de hojas y canónigos, perdiz, frutos rojos, piñones, pasas, tomates cherry y vinagreta de PX) 🍷🍷🍷 Warm pickled partridge salad (Lamb's lettuce mix, partridge, berries, pine nuts, raisins, cherry tomato and Pedro Ximenez vinaigrette)	€ 9.95	€ 6.00
Ensalada tropical (lechuga, tomate, maíz, piña, palmitos, anchoas, espárragos blancos y salsa rosa) 🍷🍷🍷 Tropical salad (lettuce, tomato, corn, pineapple, palm hearts, anchovies, white asparagus and thousand island dressing)	€ 8.15	€ 4.70
Ensalada Zuheros (combinado de hojas, tomates cherry, nueces, pasas y queso de cabra a la vinagreta de PX) 🍷🍷🍷 Zuheros salad (mixed lettuce, cherry tomato, walnuts, raisins and goat's cheese in Pedro Ximenez vinaigrette)	€ 8.55	€ 5.10
Cogollos al ajillo 🍷 Garlic romaine lettuce hearts (Typical Cordoban dish)	€ 5.20	€ 3.40



ENSALADAS/SALADS














	Portion	Half portion
Cogollos con anchoas y gulas   Romaine lettuce hearts with anchovies and elvers substitute	€ 9.45	€ 6.30
Cogollos con salmón   Romaine lettuce hearts with salmon	€ 8.30	€ 5.50
Picadillo cordobés (tomate, pepino, pimienta roja, pimienta verde y cebolla) Picadillo cordobés (diced tomato, cucumber, onion, green and red pepper) (Typical Cordoban dish)	€ 6.00	€ 3.70
Tomate con ventresca  Tomato with tuna belly	€ 7.70	€ 4.70

TOSTAS/TOSTAS*

Anchoas con queso azul del valle de los Pedroches    Anchovies with blue cheese from Valley of Los Pedroches (Córdoba)	€ 2.65
Anchoas con tomate   Anchovies with tomato	€ 2.65
Anchoas, queso de Zuheros y confitura de tomate    Anchovies, cheese (from Zuheros, a village in Córdoba) and tomato spread	€ 2.65
Lomo de ciervo con queso asado y cebolla caramelizada   Loín of venison with grilled cheese and caramelised onion	€ 2.95
Salmón ahumado   Smoked salmon	€ 2.65
Salmón ahumado con queso azul del valle de los Pedroches Smoked salmon with blue cheese from valley of Los Pedroches (Córdoba)   	€ 2.65
Sardina ahumada con salmorejo    Smoked sardines with salmorejo*	€ 2.65
Surtido de tostas (7 unidades)     Assorted tostas* (7 portions)	€ 14.75



ENTRANTES/STARTERS

	Portion	Half portion	Tapa
Boquerones en vinagre  White anchovies in vinegar	€ 7.60	€ 5.80	€ 3.10
Croquetas de boletus  Boletus croquettes	€ 7.90	€ 4.20	
Croquetas de espinacas con piñones  Spinach and pine nuts croquettes	€ 7.90	€ 4.20	
Croquetas de jamón ibérico  Iberian Ham Croquettes	€ 7.90	€ 4.20	
Surtido de croquetas  Assorted croquettes	€ 7.90	€ 4.20	
Ensaladilla rusa con salmón  Spanish potato salad with salmon	€ 5.90	€ 4.75	€ 2.40
Gambas al ajillo  Garlic shrimp	€ 9.70	€ 7.35	
Hummus con crudités  Hummus served with crudites	€ 7.35	€ 5.25	
Mazamorra cordobesa (crema de almendras con sardinas ahumadas, uvas, pasas y almendras garrapiñadas) Cordoban Mazamorra* (almond purée with smoked sardines, grapes, raisins and caramel-coated almonds) (Typical Cordoban dish) 	€ 6.85	€ 5.00	€ 2.65
Migas cortijeras  Migas* with pepper, bacon, chorizo and garlic	€ 6.30	€ 4.75	€ 2.65
Naranja con bacalao  Cod with orange (Typical Cordoban dish)	€ 6.15	€ 4.60	€ 2.65
Patatas bravas  Fried potato bites in brava* sauce (spicy sauce)	€ 6.00	€ 4.60	€ 2.10
Patatas ali-olí  Ali-olí*potatoes -potatoes with garlic and olive oil mayonnaise	€ 5.25	€ 4.20	€ 2.10



ENTRANTES/STARTERS

	Portion	Half portion	Tapa
<p>Papas aliñás 🍷🍷 <i>Papas aliñás</i> (boiled potatoes with pepper, tomato, onion and olive oil)</p>	€ 5.75	€ 4.60	€ 2.30
<p>Salmorejo con jamón 🍷🍷 <i>Salmorejo*</i> with Serrano ham (Typical Cordoban dish)</p>	€ 6.00	€ 4.25	€ 2.15
<p>Salpicón de marisco 🍷🍷🍷🍷 <i>Seafood salad</i></p>	€ 6.00	€ 4.20	€ 2.10
<p>Tartar de atún 🍷🍷 <i>Tuna tartare</i></p>	€ 14.70		
<p>Tortilla de patatas "al momento" 🍷 <i>Spanish omelette made to order</i></p>	€ 3.15		
<p>Tortilla de patatas "al momento" con salmojero 🍷🍷 <i>Spanish omelette made to order with salmorejo*</i></p>	€ 4.75		
<p>Tortilla de camarones 🍷🍷🍷🍷 <i>Shrimp fritter cake</i></p>	€ 7.35	€ 4.75	

IBÉRICOS, QUESOS Y CURADOS/GOURMET IBERIAN

CHEESE AND MEAT

<p>Jamón ibérico de bellota <i>Cured acorn-fed Iberian ham</i> (Typical Cordoban dish)</p>	€ 21.55	€ 14.25	€ 6.00
<p>Chorizo ibérico de bellota 🍷 <i>Cured acorn-fed Iberian chorizo</i></p>	€ 16.50	€ 11.00	€ 5.00
<p>Salchichón ibérico de bellota 🍷 <i>Cured acorn-fed Iberian spicy sausage</i></p>	€ 16.50	€ 11.00	€ 5.00
<p>Caña de lomo ibérica de bellota 🍷 <i>Cured acorn-fed Iberian pork loin</i> (Typical Cordoban dish)</p>	€ 21.55	€ 14.25	€ 6.00
<p>Lomito ibérico de bellota 🍷 <i>Cured acorn-fed Iberian loin</i></p>	€ 21.55	€ 14.25	€ 6.00
<p>Mixto de jamón ibérico y queso puro de oveja 🍷 <i>Iberian Ham and sheep's cheese</i></p>	€ 21.55	€ 14.25	



IBÉRICOS, QUESOS Y CURADOS/GOURMET IBERIAN CHEESE AND MEAT

	Portion	Half portion	Tapa
<p>Surtido ibérico con queso puro de oveja (jamón, caña de lomo, salchichón, chorizo y queso puro de oveja) ⓘ</p> <p>Assorted cured Iberian meats and sheep's cheese (cured acorn-fed Iberian ham, cured pork loin, cured sausage, chorizo and sheep's cheese)</p>	€ 24.55		
<p>Mojama de Barbate (110 gr/ 75 gr/ 40 gr) ⓘ</p> <p>Salt-cured tuna from Barbate (Cádiz) (110 gr. / 75 gr. / 40 gr.)</p>	€ 17.30	€ 12.50	€ 6.50
<p>Queso puro de oveja ⓘ</p> <p>Sheep's cheese</p>	€ 15.00	€ 10.00	€ 5.50
<p>Quesito de Zuheros (la unidad) ⓘ</p> <p>Cheese from Zuheros, a village in Córdoba (1 portion)</p>	€ 2.75		
<p>Queso asado a la miel de caña ⓘ</p> <p>Grilled cheese in sugar molasses</p>	€ 8.00	€ 5.00	€ 2.75
<p>Queso brie frito con confitura de tomate 🍷🍷🍷</p> <p>Fried Brie cheese with tomato spread</p>	€ 8.00	€ 5.00	€ 2.75
<p>Queso provolone gratinado ⓘ</p> <p>Grilled provolone cheese</p>	€ 6.10		
<p>Tabla de quesos (queso puro de oveja, queso brie, quesito de Zuheros, queso asado a la miel de caña, queso payoyo y queso azul) 🍷🍷🍷</p> <p>Assorted cheeses (sheep's cheese, Brie, cheese from Zuheros (village in Córdoba), grilled cheese in sugar molasses, payoyo cheese and blue cheese)</p>	€ 12.15	€ 7.75	



REVUELTOS Y VERDURAS/SCRAMBLED EGGS AND VEGETABLES

	Portion	Half portion
Huevos a la flamenca con jamón y chorizo 🍳🍖 Fried eggs with chÍps, Serrano ham and chorizo	€ 8.95	
Huevos camperos con patatas y gulas 🍳🍷 Fried eggs (free range) with chÍps and elvers substitute	€ 10.95	
Revuelto tierra y mar (espárragos, salmón y gambas) 🍳🍷🍷 Scrambled eggs with asparagus, salmon and shrimp	€ 8.80	€ 5.25
Revuelto de bacalao 🍳🍷 Scrambled eggs with cod	€ 8.50	€ 5.15
Revuelto de espárragos con jamón 🍳 Scrambled eggs with asparagus and Serrano ham	€ 7.75	€ 4.70
Revuelto de habÍtas baby con jamón 🍳 Scrambled eggs with broad beans and Serrano ham	€ 10.95	€ 8.00
Revuelto moriles (guisantes, setas, cebolla y jamón) 🍳 Scrambled eggs with peas, wild mushrooms, onion and Serrano ham	€ 9.75	€ 6.40
Alcachofas a la montillana Artichokes a la montillana (artichokes with Serrano ham in a garlic and onion wine sauce) (Typical Cordoban dish)	€ 9.00	€ 5.50
Berenjenas abuñueladas a la miel de caña 🍳🍷🍷 Fried aubergÍnes in sugar molasses (Typical Cordoban dish)	€ 5.95	€ 4.45
Berenjenas con salmorejo y jamón 🍳🍷 Fried aubergÍnes with salmorejo* and Serrano ham	€ 5.95	€ 4.45
Berenjenas fritas 🍳 Fried aubergÍnes	€ 4.60	€ 3.30
Boletus plancha con jamón Grilled boletus with Serrano ham	€ 8.40	€ 5.25



REVUELTOS Y VERDURAS/SCRAMBLED EGGS AND VEGETABLES

	Portion	Half portion	Tapa
Cardos con almejas y gambas 🍷🍷🍷 Cardoons with clams and shrimps	€ 10.90	€ 7.85	
Champiñones con jamón y salsa verde 🍷🍷 Mushrooms with Serrano ham in a sauce made with parsley, garlic and olive oil	€ 8.40	€ 5.25	
Parrillada de verduras Chargrilled vegetables	€ 9.20		
Parrillada de verduras con rulo de queso de cabra 🍷 Chargrilled vegetables with goat's cheese	€ 12.50		
Pimientos del padrón Padrón Peppers* (from Galicia)	€ 5.65	€ 4.20	
Pisto cordobés con huevo 🍷🍷 Cordoban ratatouille with eggs (Typical Cordoban dish)	€ 6.30	€ 4.15	€ 2.20
Setas a la plancha Grilled wild mushrooms	€ 5.80	€ 4.15	

RISOTTOS Y PASTAS/ RISOTTO AND PASTA

Risotto de boletus y setas 🍷🍷🍷 Boletus and wild mushroom risotto	€ 7.25		
Risotto de rabo de toro 🍷🍷🍷 Oxtail risotto	€ 8.00		
Espaguetis carbonara 🍷🍷 Spaghetti carbonara	€ 5.50		
Espaguetis boloñesa 🍷🍷 Spaghetti bolognese	€ 5.50		



PESCADOS/FISH

	Portion	Half portion	Tapa
Araña 🍷🍷 Weever fish	€ 7.35	€ 4.00	€ 2.35
Bacalao frito 🍷🍷 Fried cod	€ 8.00	€ 5.00	€ 2.70
Soldaditos de Pavía 🍷🍷🍷 Soldaditos de Pavía (Fried cod with red pepper)	€ 8.10	€ 5.10	€ 2.75
Boquerones fritos 🍷🍷 Fried white anchovies	€ 7.35	€ 4.00	€ 2.35
Calamares fritos 🍷🍷 Fried squid	€ 6.95	€ 3.75	€ 2.10
Chanquetes con huevo y fritada de ajos 🍷🍷🍷 Whitebait with egg and fried garlic	€ 7.70		
Chípirones fritos 🍷🍷 Fried baby cuttlefish	€ 7.35	€ 4.70	
Choco frito 🍷🍷 Fried cuttlefish	€ 9.45		
Japuta en adobo 🍷🍷🍷 Marinated pomfret	€ 7.35	€ 4.00	€ 2.35
Ortiguillas de Chipiona fritas 🍷🍷 Fried seaweed anemones from Chipiona (Cádiz)	€ 12.50	€ 7.25	
Píjotas fritas 🍷🍷 Fried baby hake	€ 8.15	€ 5.15	€ 3.30
Rosada al limón 🍷🍷 White fish with lemon	€ 7.35	€ 4.00	€ 2.35
Fritura variada (2 personas) 🍷🍷🍷 Fried fish platter (serves two)	€ 14.35	€ 7.60	
Calamar a la brasa 🍷 Chargrilled squid	€ 8.40		



PESCADOS/FISH

	Portion	Half portion
Mero a la plancha 🐟 Grilled grouper	€ 8.40	€ 5.20
Choco a la brasa 🐙 Chargrilled cuttlefish	€ 9.45	
Navajas a la plancha 🐚 Grilled razor clams	€ 10.95	€ 6.65
Atún a la plancha 🐟 Grilled tuna	€ 15.25	
Pez espada a la plancha 🐟 Grilled swordfish	€ 8.95	€ 5.75
Gamba blanca de Huelva a la plancha 🐚 Grilled white shrimp from Huelva	€ 12.10	€ 7.35
Gamba blanca de Huelva cocida 🐚 Boiled white shrimp from Huelva	€ 12.10	€ 7.35
Almejas a la marinera 🐚 🌿 Clams a la marinera (sauce made with olive oil, white wine and parsley)	€ 12.10	€ 6.65
Coquinas de Isla Cristina 🐚 Small clams from Isla Cristina (Huelva)	€ 12.10	€ 6.65
Atún "encebollao" 🐟 🌿 Tuna and onion stew	€ 9.50	€ 6.40
Bacalao a la vizcaína 🐟 Biscay-style cod (rich, pepper-based sauce with onions)	€ 10.95	
Bacalao con salsa de gambas 🐟 🐚 🌿 🍷 Cod in shrimp sauce	€ 12.00	
Merluza de pincho al horno con almejas y gambas Line-caught oven-baked hake with clams and shrimps	€ 18.25	
Pulpo a la brasa 🐙 Chargrilled octopus	€ 12.10	



PESCADOS/FISH

	Portion	Half portion
Pulpo a la gallega 🍷 Galician-style octopus (boiled and lightly seasoned with paprika)	€ 12.00	€ 6.30
Salmón plancha con patatas y zanahorias baby 🍷 Grilled salmon with potatoes and baby carrots	€ 13.65	
Calamar fino (750 gr. Aproximadamente) 🍷 Grilled squid (750 gr. approximately)	€ 21.00	

CARNE/MEAT

	Portion	Half portion	Tapa
Chorizo al vino 🍷🍷 Chorizo in a white wine-marinade sauce	€ 6.00	€ 4.40	€ 2.50
Chorizo criollo a la brasa 🍷🍷 Chargrilled chorizo criollo (spicy sausage)	€ 6.00	€ 4.40	€ 3.00
Chorizo frito 🍷 Fried chorizo	€ 5.25	€ 3.85	€ 2.35
Morcilla frita 🍷 Fried black pudding	€ 5.25	€ 3.85	€ 2.35
Cochifrito cordobés confitado Cordoban cochifrito confit (fried suckling pig) (Typical Cordoban dish)	€ 9.00	€ 5.50	€ 2.90
Flamenquín de jamón Serrano 🍷🍷🍷 Serrano ham flamenquín* (Typical Cordoban dish)	€ 6.65		
Flamenquito de jamón ibérico y queso puro de oveja Iberian ham and sheep's cheese flamenquín* 🍷🍷🍷	€ 3.90		
Pínchito de lomo de cerdo (ud.) Pork loin skewer	€ 1.85		
Pínchito de cordero (ud.) Lamb skewer	€ 2.10		



CARNE/MEAT

	Portion	Half portion
Brocheta de solomillo ibérico, boletus y champiñones Large shish kabob of Iberian sirloin, boletus and mushrooms	€ 3.90	
Mollejas de cordero lechal a la brasa Chargrilled lamb sweetbreads	€ 18.00	€ 12.00
Riñones de cordero lechal a la brasa Chargrilled suckling lamb kidneys	€ 18.00	€ 12.00
Codillo asado Roasted pork knuckle	€ 14.50	
Lomo de retinta Retinto beef loin	€ 17.65	
Paletilla de cordero al horno Roasted lamb shoulder	€ 23.00	
Chuletitas de cordero lechal Suckling lamb chops	€ 21.35	€ 12.00
Entrecot de vaca vieja Ribeye (aged)	€ 23.00	
Chuletón de vaca vieja T-bone steak (aged)	€ 26.00/kg	
Solomillo de vaca simmental Simmental beef sirloin	€ 20.50	
Churrasco de pollo a la brasa con ajitos y patatas panaderas Grilled chicken churrasco with garlic and baked potatoes	€ 9.95	
Lomo ibérico de orza Iberian pork loin marinated in a clay pot	€ 12.00	€ 6.40
<p>Note to customer: In Spain, it is customary to use all the parts of the pig, and for this reason there is a wide variety of cuts available. For each menu item there is a short description of its characteristics and type of cut.</p>		
Abanico ibérico Iberian abanico (melts in your mouth, flavourful; from the top of the ribs) (Typical Cordoban dish)	€ 10.95	



CARNE/MEAT

	Portion
<p>Churrasco ibérico a las dos salsas  </p> <p>Iberian barbecued sirloin in two types of sauces, one spicy and the other made with parsley, garlic and olive oil</p>	€ 10.95
<p>Lagarto ibérico</p> <p>Iberian lagarto (more exclusive and harder to find, succulent; from the side of the loin) (Typical Cordoban dish)</p>	€ 10.40
<p>Pluma ibérica</p> <p>Iberian pluma (lean and tender; from the loin) (Typical Cordoban dish)</p>	€ 10.95
<p>Presa ibérica</p> <p>Iberian presa (juicy; from the shoulder) (Typical Cordoban dish)</p>	€ 11.45
<p>Secreto ibérico</p> <p>Iberian secreto (juicy, delicious texture; from the inside part of the loin) (Typical Cordoban dish)</p>	€ 10.95
<p>Parrillada ibérica (secreto, presa, lagarto, abanico, chorizo y morcilla ibérica- 2 personas) </p> <p>Iberian grill (Iberian secreto, Iberian presa, Iberian lagarto, Iberian abanico, chorizo and Iberian black pudding) (serves two)</p>	€ 25.00
<p>Solomillo ibérico a la pimienta </p> <p>Iberian sirloin in pepper sauce</p>	€ 12.10
<p>Solomillo ibérico al Pedro Ximénez  </p> <p>Iberian sirloin in Pedro Ximénez wine sauce</p>	€ 12.10
<p>Solomillo ibérico con queso azul del Valle de los Pedroches </p> <p>Iberian sirloin with blue cheese from valley of Los Pedroches (Córdoba)</p>	€ 12.10
<p>Magret de pato Mulard con salsa de naranja de Palma del Río</p> <p>Moultard duck magret in orange sauce from Palma del Río </p> <p>(Córdoba)</p>	€ 14.65



NUESTROS QUISOS/STEWES

	Portion	Half portion	Tapa
Rabo de toro 🍷 Oxtail	€ 8.85	€ 6.45	
Carrillada ibérica a la miel de caña 🍷 Iberian pork cheeks in sugar molasses	€ 16.55	€ 8.85	€ 4.10
Callos con manitas de cerdo 🍷 Callos (beef tripe) with pig trotters	€ 7.90	€ 6.10	€ 3.15
Ternera en salsa 🍷 veal in an onion, garlic, vegetable and red wine sauce	€ 6.30	€ 5.10	€ 2.65
Carne con tomate 🍷 Stewed pork in homemade tomato sauce	€ 5.85	€ 4.40	€ 2.35
Riñones al moriles 🍷 Moriles-style kidneys (in white wine)	€ 5.85	€ 4.40	€ 2.35

PARA LOS MÁS CHICOS/KIDS MENU

Flamenquín de york con patatas fritas 🍷🍴🍷 Ham flamenquín* with a side of chips	€ 3.70
San Jacobo con patatas fritas 🍷🍴🍷 San Jacobo* with a side of chips	€ 4.75
Huevos con patatas fritas 🍷 Fried eggs and chips	€ 3.15
Mini hamburguesas de pollo con patatas fritas 🍴🍷 Mini chicken burgers with a side of chips	€ 4.75
Nuggets de pollo con patatas fritas 🍷🍴🍷 Chicken nuggets with a side of chips	€ 5.00
Pechuga de pollo empanada con patatas fritas 🍷🍴 Breaded chicken breast with a side of chips	€ 5.00
Pechuga de pollo plancha con patatas fritas Grilled chicken breast with a side of chips	€ 5.00



PLATOS COMBINADOS/DISH SPECIALTIES

Plato Moriles..... € 11.00

Lomo de orza, loncha de jamón serrano, chorizo de Espejo, morcilla de Espejo y patatas a lo pobre



Moriles Dish

Iberian pork loin marinated in a clay pot, slice of Serrano ham, chorizo and black pudding from Espejo (village in Córdoba) and layered sliced potatoes cooked in onion and green pepper

Plato Ribera € 11.00

Flamenquín de jamón serrano, berenjenas fritas, huevos camperos y patatas a lo pobre



Ribera Dish

Serrano ham flamenquín*, fried aubergines, free-range eggs and layered sliced potatoes cooked in onion and green pepper

POSTRES/DESSERTS

Flan con helado de vainilla

€ 3.60

Flan with vanilla ice cream



Gachas con pasas y nueces

€ 3.30

Gachas* with raisins and walnuts



Naranja estilo Moriles

€ 3.30

Moriles-style orange (orange slices with a drizzle of olive oil and honey, sprinkled with sugar)



Natillas con su galleta María

€ 3.10

Custard with Marie biscuit





POSTRES/DESSERTS

Pastel cordobés con helado de vainilla € 4.00
Pastel cordobés with vanilla ice cream (Typical Cordoban dish)



Tarta de queso del Moriles con membrillo € 3.95
Moriles-style cheesecake (made with locally produced sheep's cheese)
with quince jelly



Torrija de crema con helado de vainilla € 3.90
Torrija* with cream of custard and vanilla ice cream



Arco de la Mezquita (corazón de mousse de vainilla, arco de frambuesa
y cobertura de chocolate) € 4.75

Mosque Arch cake (raspberry cake with a vanilla mousse filling and
thin chocolate covering in the shape of one of the famous Mosque arches)



Bomba de chocolate € 4.75
Chocolate covered sponge cake



Coulant de chocolate con helado de vainilla € 4.65
Lava cake with vanilla ice cream



Iglú de Ferrero € 4.50
Ferrero Igloo



Tres chocolates € 4.75
Tríple chocolate cake



Tarta de chocolate (sin gluten y sin lactosa) € 3.30
Chocolate cake (gluten and lactose free)



Tarta selva negra € 3.95
Black forest cake



Tarta de tiramisú € 3.95
Tiramisu cake





POSTRES/DESSER

- Tulípa de muerte por chocolate € 4.30
Death by chocolate served in a tulip waffle basket
- Tulípa helada de gachas artesanas € 4.30
Homemade gachas* ice cream served in a tulip waffle basket
- Tulípa helada de turrón € 4.30
Turrón* ice cream served in a tulip waffle basket
- Tulípa helada de vainilla de Tahití con nueces de macadamia € 4.30
Tahitian vanilla and Macadamia nut ice cream served in a tulip waffle basket
- Surtido de postres (Bomba de chocolate, Tarta de tiramisú y Torrija de crema con helado de vainilla) € 12.00
Assorted desserts (chocolate covered sponge cake, tiramisu cake and Torrija with cream of custard and vanilla ice cream)
- Surtido de postres cordobeses (Tarta de queso del Moriles con membrillo, Pastel cordobés con helado de vainilla y Arco de la Mezquita) € 12.00
Assorted Cordoban desserts (Moriles-style cheesecake (made with locally produced sheep's cheese) with quince jelly, Pastel cordobés with vanilla ice cream, Mosque Arch cake -raspberry cake with a vanilla mousse filling and thin chocolate covering in the shape of one of the famous Mosque arches)

Todos los postres pueden contener trazas de:

All desserts can contain traces of:



- | | |
|--|---|
| Gluten: Cereals containing gluten | Frutos de cáscara: Shell nuts |
| Crustáceos: Crustaceans | Apío: Celery |
| Huevos: Eggs | Mostaza: Mustard |
| Pescado: Fish | Granos de sésamo: Sesame |
| Cacahuetes: Peanuts | Moluscos: Molluscs |
| Soja: Soya | Altramucos: Lupin |
| Lácteos: Milk | Dióxido de Azufre y sulfitos: Sulphur dioxide an sulphites |

Glossary: Learn about Cordoban gastronomy

Salmorejo: Typical cordoban purée consisting of tomato, bread, oil, garlic and vinegar. It is served cold and garnished with diced Spanish Serrano ham and diced hard-boiled eggs.

Tostas: slices of toasted bread served hot or cold with something on top.

Ensaladilla rusa: typical Spanish dish made with potatoes, carrots, boiled eggs, cooked peas, tuna and mayonnaise.

Cordoban Mazamorra: almond purée with smoked sardines, grapes, raisins and caramel-coated almonds.

Migas: Typical Spanish dish consisting of fried breadcrumbs, garlic and olive oil. Served with chorizo.

Brava Sauce: Spicy sauce made of olive oil, seasoning and paprika.

Alioli: garlic and olive oil mayonnaise.

Padrón peppers: small green peppers that come from Padrón in Galicia. They usually have a mild flavour but every once in a while you can find one that is surprisingly spicy!

Flamenquín: deep-fried breaded pork loin roll stuffed with Serrano ham.

San Jacobo: ham and cheese, breaded and deep-fried.

Gachas: pudding-like milky dessert flavored with cinnamon and anisette.

Turrón: nougat

Torríja: Spanish-style French toast.

Pastel cordobés: typical puff pastry from Córdoba with a citron filling.