

AVALON

RESTAURANTE • TERRAZA • HABITACIONES

ENTRADAS - STARTERS

CROQUETAS DEL DÍA

CROQUETAS OF THE DAY

8€

CARNES / MEAT

CHORIZO Y MORCILLA – ENSALADA DE PATATAS – MOSTAZA ANTIGUA

PAN FRIED CHORIZO AND BLACK PUDDING – POTATO SALAD – GRAIN MUSTARD

9€

JAMÓN PATA NEGRA – MELON – ALIÑO DE NARANJA

MIXED MELONS – BLACK FOOT SERRANO HAM – BURNT ORANGE DRESSING

12€

PESCADO / FISH

SALMÓN CURADO CON REMOLACHA – PICKLES DE REMOLACHA – QUESO FRESCO

CURED SALMON WITH BETROOT – PICKLED BETROOT - CREAM CHEESE

10€

GAMBAS COCIDAS – MANTEQUILLA – HIERBAS FRESCAS – CHILLI – AJO - HIERBAS

ANDALUCIAN PEELED PRAWNS – BUTTER – FRESH HERBS – CHILLI – GARLIC - HERBS

12€

VEGETARIANO / VEGETARIAN

QUESO DE CABRA – REMOLACHA – VINAGRETA DE FRAMBUESA Y BALSÁMICO

GOATS CHEESE – CRUNCHY BEETROOT – RASPBERRY AND BALSAMIC DRESSING

9€

VEGANA / VEGAN

AGUACATE CON LIMA Y CILANTRO – SALSA DE TOMATE – PAN CRUJIENTE

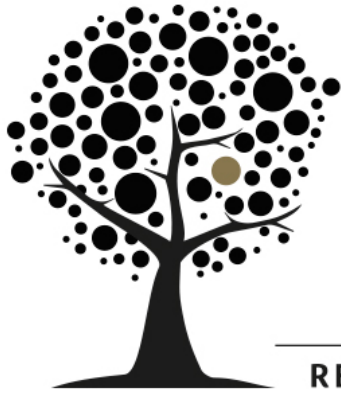
AVOCADO WITH LIME AND CORIANDER – TOMATO SALSA – CRISP BREAD

8€

HUMMUS CREMOSO Y SUAVE – PAN CRUJIENTE

SMOOTH AND CREAMY HUMMUS – CRISP BREAD

7€



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SEGUNDOS – MAIN COURSES

PESCADO / FISH

FILETE DE ATÚN GLASEADO CON SALSA DE SOJA, GENGIBRE Y MIEL
- VERDURAS AL WOK

RED TUNA FROM CADIZ GLAZED WITH SOY SAUCE, GINGER- AND HONEY
- STIR FRIED VEGETABLES

20€

FILETE DE DORADA – COUSCOUS CON FRUTOS SECOS – SALSA HARISSA
– SALSA VERDE

PAN FRIED FILLET OF ANDALUCIAN SEA BREAM – COUSCOUS – SULTANAS
- PINE NUTS - HARISSA SAUCE - SALSA VERDE

19€

MERLUZA – CURRY DE COCO Y CALABAZA – PATATAS ESPECIADAS
- TOMATES CHERRY

HAKE – COCONUT AND PUMPKIN CURRY – SPICED POTATO - CHERRY TOMATOES

19€

EXTRAS - SIDES

VERDURAS DEL DIA

VEGETABLES OF THE DAY

6€

PATATAS FRITAS

HAND CUT CHIPS

3€

MENÚ INFANTIL – CHILDRENS MENU

SALCHICHA – PATATAS FRITAS
HOT DOG SAUSAGE - CHIPS

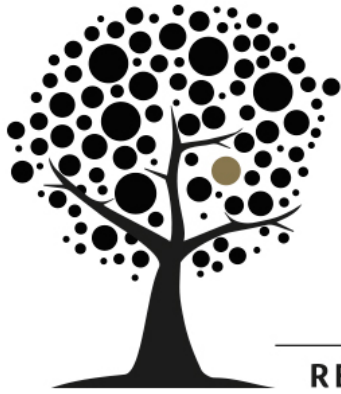
10€

ESPAGUETI – SALSA TOMATE CASERA - QUESO
SPAGHETTI – HOME-MADE TOMATO SAUCE - CHEESE

10€

POLLO - PATATAS FRITAS
CHICKEN - CHIPS

10€



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SEGUNDOS – MAIN COURSES

CARNES / MEAT

ESTOFADO DE JAVELI CON VINI TINTO – CHALOTAS, CEBOLLAS Y BEICON - PURÉ DE PATATAS	
WILD BOAR SLOWLY COOKED IN RIOJA RED WINE - MUSHROOMS, ONIONS AND BACON – PURÉ OF POTATOES	20€
SOLOMILLO DE TERNERA NACIONAL– PATATAS FRITAS – CHAMPIÑONES – SALSA PIMIENTA	
SPANISH FILLET STEAK – HAND CUT CHIPS – MUSHROOMS – PEPERCORN SAUCE	29€
PATO CONFITADO – SALSA DE PEDRO JIMENEZ CEN ESPECIAS – VERDURAS VERDES	
CONFIT OF DUCK – SPICED PEDRO JIMENEZ SAUCE – PURÉ OF POTATOES - GREEN VEGETABLES	21€

VEGETARIANO / VEGETARIAN

RISOTTO – ESPÁRRAGOS – CHAMPIÑONES PORTOBELOS – QUESO MANCHEGO	
RISOTTO – ASPARRAGUS – CHESTNUT MUSHROOMS – MANCHEGO CHEESE	15€

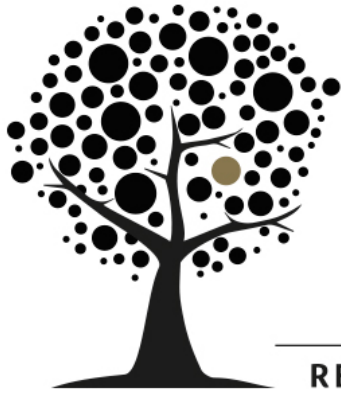
VEGANA / VEGAN

CURRY DE COCO Y CALABAZA – PATATAS ESPECIADAS – VERDURAS	
COCONUT AND PUMPKIN CURRY – SPICED POTATOES – VEGETABLES	16€

TOFU GLASEADO CON SALSA DE SOJA, GENGIBRE Y SYROPE DE ÁGAVE
- VERDURAS AL WOK

TOFU GLAZED WITH SOY SAUCE, GINGER AND AGAVE SYRUP
- STIR FRIED VEGETABLES

17€



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POSTRES - DESSERTS

TARTA DE QUESO CON LIMA Y JENGIBRE LIME AND GINGER CHEESECAKE	8€
PUDIN DE TOFFEE – CARAMELO SALADO – HELADO DE VAINILLA STICKY TOFFEE PUDDING – SALTED CARAMEL - VANILLA ICE CREAM	8€
MERENGUES DE FRAMBUESA – SALSA DE MANGO - SALSA DE FRAMBUESAS - YOGUR GRIEGO CON MIEL RASPBERRY MERINGUES – MANGO SALSA - RASPBERRYSAUCE - GREEK YOGURT WITH HONEY	8€
MOUSSE DE CHOCOLATE – SYROPE DE NARANJA – NATA MONTADA CHOCOLATE MOUSSE - ORANGE SYRUP – WHIPPED CREAM –	8€
PERA ESCALFADA EN CARAMELO Y CAFÉ – CREMA DE ALMENDRAS GARRAPIÑADAS - MIGAS DE GALLETAS PEAR POACHED IN CARAMEL AND COFFEE – PRALINE CREAM – SHORTBREAD CRUMBLE	8€
QUESOS ESPAÑOLES - MEMBRILLO – PAN CRUJIENTE SPANISH CHEESES – QUINCE JELLY – CRISPY BREAD	12€
SORBETE DE MANGO – PONCHE CABALLERO MANGO SORBET – PONCHE CABALLERO	8€

HELADO DE VAINILLA – CARAMELO SALADO

VANILLA ICE CREAM – SALTED CARAMEL

8€

SORBETE DE LIMÓN – CAVA

LEMON SORBET – CAVA

8€