



LA ESPERANZA GRANADA GASTRONOMIC MENU

Based on traditional farm-to-table meals of celebration in Spain using seasonal ingredients sourced within the region and inspired by the deep culture of Granada



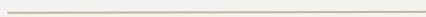
SALMOREJOS DE FRUTAS DEL BOSQUE

Old-fashioned Andalucia cold tomato soup with mixed berries from the Lecrin Valley



PULPO A LA BRASA CON PINONES Y CHAMPIGNONES SALTEADOS

Grilled octopus from the Costa Tropical with salted mushrooms and seasonal vegetables



PUNTILLAS DE SOLOMILLO A LA NARANJA CON PATATAS NOISET

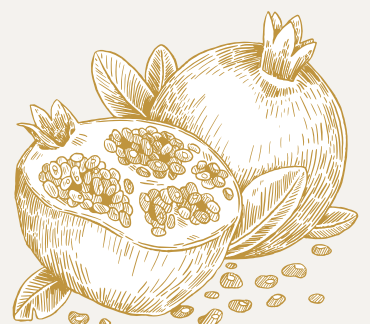
Pieces of tenderloin with sauce made from oranges from the Lecrin Valley and a noisette of potatoes

A specialty of the chef



TARTA DE QUESO CASERA

Cheese cake based on grandmother's recipe, made fresh that same day





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PIPIRRANA DE PULPO CON MEJILLONES DEL CANTABRICO

Salad of octopus with fresh mussels from Cantabria

LINGOTE DE SALMON CON SALSA DE CARABINEROS Y TOMATE GRATEN

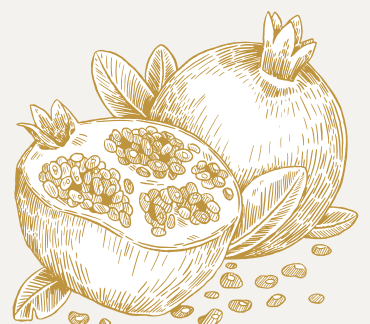
Slice of salmon with a sauce of essence of shrimp
and a gratin of tomatoes

SUPREMA DE POLLO DE CORRAL CON RELLENA DE JAMON Y BERENJENA CON COUSCOUS GRANADINO

Free range chicken supreme from the Lecrin Valley
stuffed with ham and aubergine
and served with Granada-style couscous
A specialty of the chef

TOCINO DEL CIELO CON SORBETE DE MANDARIN Y BRANDY DE ARMAGNAC

Traditional Spanish flan served with
a sorbet of mandarin oranges
laced with armagnac brandy





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TATAKI DE ATUN CON MANZANA, REINETA Y AGUACATE GRANADINO

Tuna tartare with slices of apple
and specially seasoned fresh avocado from Granada

CALAMARES FRITOS CON ARROZ SALTEADOS

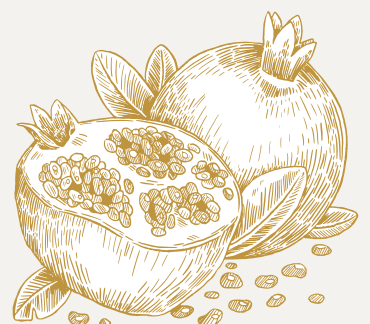
Fried fresh calamari served with
special rice seasoned with sea salt

SECRETO IBERICO ALINADO CON HIERBAS DELMONTE A LA PARILLA Y PATATAS CON MOJO PICON

Grilled Iberico pork served with a secret sauce
and nuggets of potatoes
A specialty of the chef

VOLCANO DE CHOCOLATE DE PAMPANEIRA CON HELADO DE VANILLA

Volcano of chocolate
from the village of Pampaneira in the Alupjarras Mountains
served with vanilla ice cream





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ENSALADA DE AMIENTOS A LA ANDALUZA CON MELVA AL PIMENTON DEL VALLE DE LECRIN

Andalusian style salad of meat and tuna with organic peppers from the valley

BACALAO CON SALSA ROTENA

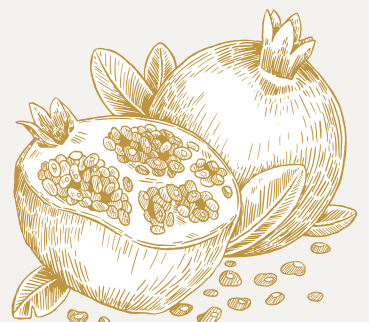
Cod fish served with a sauce of pureed vegetables that originated from the town of Rota near Cadiz
A specialty of the chef

MEDALLON DE SOLOMILLO CON SALSA ROSSINI Y PIMIENTOS ESCALIBAROS

Medallion of sirloin served with a madeira sauce and dried peppers

CREMA TOSTADA CON FRUTAS DE LA ESTACION

Dessert of toasted cream with seasonal fruits from the Lecrin Valley





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SALMOREJO DEL VALLE DE LECRIN

Cold soup created with fresh tomatoes from our gardens and nearby farms

BACALAO CON JUDIAS VERDES Y GRATEN DE ALIOLI

Cod with green beans and an alioli gratinate
A specialty of the chef

COCHINILLO EN LINGOTE CON PIONONO DE PATATA

Lingote of suckling pig served with Granada-style mashed potatoes

MIGUELITO RELLENO DE CREMA CHOCOLATE 80% DE ALPUJARRAS

Andalucia-style Spanish puff pastry filled with dark chocolate from a village in the Alpujarras mountains





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ENSALADA DE GARBANZOS CON CAMARONES, ESCAROLA Y AGUACATE

Salad of beans and shrimps
with endives and avocados

LANGOSTINO DE SAN LUCAR CON SALSA TROPICAL

Fresh shrimps from the coast of San Lucar
served with a tropical sauce

TRENZA DE SOLOMILLO CON HABITAS Y CUSCU

Sirloin braid with broad beans and couscou
A specialty of the chef

TARTA FLAN DE PIÑA DE COSTA TROPICAL

Flan pie created with pineapples
from the nearby Tropical Coast

