

## Welcome

*Sarmiento 'Brasa Andaluza' it's all about the depths of our lifestyle: the authentic, spontaneous and pleasure of enjoying the company of family and friends around a table.*

*Raw materials from local farmers and producers result in dishes inspired by the gastronomic memory of our land, made with exquisite respect for the raw material, and based on four core points:*

*Bread · The Wood & coal · The Goat · The Retinto Beef*

*Enjoy the moment, the views, the company, and the journey through each step of our kitchen. Discover the corners of Andalusia through its flavors, and let Casares, in the distance, do the rest.*

*All prices include VAT.*

*If you have any type of intolerance, please notify our team, who will provide you with the allergen Menu*

## Starters

"Quien comparte su comida, no pasa solo la vida."

*"Those who share their food, Will not live a lonely life"*

## Raw, Salted & Greens

Summer Tomato, Basil and Payoya Goat Cheese salad / 14,5

*Picual Olive Oil Yo Verde .Quesos Crestellina*

Charcoal Roasted pepper salad with fried egg and smoked tuna / 13

*Loma la Jordana. Herpac Barbate*

Pickled Wild Rabbit, Oranges and black olives salad / 16

*Organic Leaves*

Sirloin Steak Tartare / 22,5

*Simmental breed*

100% Acorn-fed Iberian Ham from the Genal Valley / 29

*Local Brown bread toasts. Dehesa de los Monteros*

Quail Paté Andalusian style / 14

*w. sweet wine Pedro Ximenez jelly*

Smoked Sardine on Toast / 11

*w. Cherrys & Black Garlic Mayonnaise (2 pcs)*

## Soups & Stews

*Our humble tribute to our grandma´s dishes*

Wild Mushroom and Chickpeas Stew / 12

*Chickpeas Pedrosillano*

Kid Stomach Stew / 12

*Black pudding, fried potatoes. Caprisur*

Mellow rice with grilled wild Pigeon / 19

*Rice Calasparra Certified D.O.P.*

*(Cooking time 25 minutes)*

## Hot Starters

Chorizo from Casares / 12  
Oil & Garlic

Garlic White prawns from Fuengirola / 17,5  
Olive Oil, Garlic & Tomato confit

Croquettes of 'meat Pringá' / 16  
w. infused Mint (6 Pcs)

100% Acorn Fed Iberian Ham Croquettes / 19  
w. Cured Acorn-fed Iberian dewlap. Dehesa de los Monteros (6 Pcs)

Creamy Cod Fritters / 14  
w. Piquillo Pepper (4 Pcs)

100% Acorn-fed Iberian Cheek stew Tacos / 16  
W. Pickled onion and Jalapeño´s Mayonnaise (2 uds)

Retinta beef Meatballs / 17  
w. creamy mashed potato and raw mushroom (4 pcs)

Wild Boar´s Zucchinni Canelonni / 18,5  
Smoked bechamel and Goat´s cheese grilled. *Crestellina*

## Happy Chickens Eggs

*From Lomo de la Jordana (Casares)*

Broken free-range eggs from Casares / 18  
w. Thin natural chips & 100% Acorn-fed Ham from Genal Valley. *Dehesa de los Monteros*

Scrambled free-range eggs with local black pudding / 16  
w. Spinach and toasted pine nuts

## Starters grilled on Marabú fire

*This branch, of Cuban origin, provides a long-lasting braised, incandescent and without spark. Perfect for lightly aggressive cooking.*

Scallops from Galicia / 16  
w. Spicy Gratin (2 Pcs)

Leeks / 15  
with Romesco and Payoyo Cheese. *Quesos Crestellina.*

Artichokes / 16  
w. cured Pork cheek & Goat cheese. *Quesos Crestellina.*

## The local Suckling Goat

*of Caprisur*

### STARTERS

Grilled Sweetbread / 20  
with Mashed Roots and Sautéed Snow Peas

Goat Kid Brains semi Fluid Omelette / 21  
w. Broad Beans

### MAINS

Kid Cutlets / 24  
on Sarmiento firewood. Thin fries and gree fried peppers

Shoulder Blade / 34  
Slow cooked at low temperatura. Sauté potatoes with butter & herbs.

## Charcoal grilled Mains

*Encina, Marabú and Sarmiento, to give it different nuances*

### FROM THE SEA

Octopus / 26  
with creamy Mashed Potato and Paprika Infused Oil

Sea Bass / 32  
w. Garlic & Sauté potatoes with butter & herbs. *Esteros Lubimar*

### IBERIAN PORK

100% Acorn-fed Shoulder Loin / 26  
with Sweet Potato Puree and Padrón Peppers

21 days "dry aged" Chop / 26  
with Palermo Pepper and Roasted Potato

## **BEEF**

*Min. 5 years old beef*

All beef dishes are served with natural thin fries and grilled vegetables

Fillet Steak Simmental Breed / 32

Aprox 220gr

'Nebraska' Rib Eye Black Angus Breed / 49

Aprox. 400gr

National Holstein Breed Entrecote/ 45

30 days aged. Aprox. 500gr

"Retinta" Breed from Cádiz Rib Eye on the bone / 78 Kg

30 days aged. Aprox. 1kg

National Holstein Breed Rib eye on the bone / 73 Kg

30 days aged. Aprox. 1kg

Rubia Gallega Breed Rib Eye on the bone/ 145 Kg

9 years old. 100 days aged. Aprox. 1,2 Kg. *Discarlux*

## **OTHERS SPECIALITIES**

Rack of Lamb 'Sous Vide' / 29

w. Ras-El-Hanout Butter and Cous Cous

Wild Rabbit 'Sous Vide' grilled / 21

w. Roots Puree and pickled carrot

## **SAUCES & SEASONING**

Candied Piquillo Peppers / 6

Fried Green Peppers / 7

Natural Thin Fries / 6

Home made Peppercorn sauce / 4

Home made Wild Mushroom sauce / 4

Home made Goat Blue Cheese sauce / 4

*Andazul*



Sarmiento

BRASA ANDALUZA