



La Nava

MEALS

Please find here below a selection of dishes that we serve at La Nava. We try to adapt the menu to the weather and period of year so we can make the most of seasonal produce.

If you have any particular preferences for one or several of the courses, please tick the respective box and return this form to us. Please let us know if there is anything that you would like which is not on this list and we will do our best to prepare it.

Please also inform us of any food allergies or intolerances.

BREAKFAST

- Choice of fried or scrambled eggs or omelet*
- Poached or soft-boiled eggs*
- Bacon*
- Toast*
- Farmhouse bread*
- Butter, Honey and a selection of jams and marmalade*
- Croissants, pain au chocolat and other breakfast pastries*
- A selection of Cereals*
- Lemon sponge cake*
- Chocolate sponge cake*
- Yoghurt*
- A selection of fruits*
- Natural freshly squeezed fruit juices (orange and grapefruit)*
- Milk*
- Coffee, tea and herbal infusions*
- Hot chocolate*

MIDDAY-SNACK

- Jabugo cured ham*
- Cured pork loin ("lomo")*
- Beef Jerky ("Cecina")*
- Spanish cheeses*
- Crab and egg Sandwich*
- Small skewers of mozzarella and Cherri tomatoes with basil*
- Crudités with yoghurt and cheese sauce*
- Spanish omelette 'Tortilla' (made with eggs and potatoes)*
- Sardines in spicy sauce with olive oil*
- "Pan Tumaca" (toasted bread with fresh tomatoes)*
- Tuna fish*
- Olives*



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APERITIVE

- Jabugo cured ham*
- Cured pork loin ("lomo")*
- Croquettes*
- Foie Gras with toast*
- Grilled shrimp skewers*
- Chatka Crab tartlets*
- Small pizzas*
- Cheese parcels*
- "Morcilla" parcels (Black pudding)*
- Green asparagus parcels*
- Stuffed mushrooms*
- Vegetables tempura with soy sauce*
- Rawness with yoghurt and cheese sauce*

SALADES

- Feta cheese salad with caramelized onions*
- Spinach salad with mushrooms, bacon, hard-boiled egg and small tomatoes (Warm)*
- King prawns salad with crab*
- Scarlet shrimp salade*
- Scallops salad with foie gras shavings*
- Avocado salad, tomato and mozzarella*
- Seafood salad*
- Pasta salad*
- Curly endive salad with pomegranate and Jerez's vinegar*
- Heart of lettuce, anchovies and small red peppers ("del piquillo")*
- Heart of lettuce with cured ham and palm heart*
- Endive salad with marinated salmon and a tartar sauce*
- Endive salad with a dressing of roquefort (blue cheese)*
- Veal carpaccio salad with parmesan shavings*



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LUNCHES

STARTERS

- Varied salads
- "Salmorejo" or Gazpacho (cold tomato soup)
- Noodle soup
- Pisto Manchego (a type of pureed ratatouille with tomatoes, peppers, courgettes and aubergine)
- Chickpeas with king prawns
- Lentils
- "Fabada Asturiana" (A traditional rich bean-based stew)
- "Cocido Madrileño" (A delicious stew of chickpeas, vegetables and meat)
- "Pochas" with partridge (Pochas = white bean before leave it dry)
- Soggy rice with partridge
- Soggy rice with king prawns, prawns and clams
- Traditional Paella

MAIN COURSES

- Beef sirloin with sautéed vegetables
- Entrecote (Rib Eye Steak) pepper corn sauce
- Grilled Ox T-Bone steak (500gr)
- Lamb chops with fried potatoes and mushrooms
- Roast suckling-lamb with potatoes ($\frac{1}{2}$ suckling-lamb)
- Roast shoulder of lamb
- Roast suckling-kid ($\frac{1}{2}$ suckling-kid)
- Roast suckling-pig (only at the house, $\frac{1}{2}$ suckling-pig)
- Braised beef cheeks in red wine
- Veal round with small vegetables
- Oxtail stew with carrots
- Veal ragoût with rice
- Meatballs with vegetables and rice



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DINNERS

STARTERS

- Cream of courgette soup*
- Cream of artichoke soup with shavings of Iberian ham*
- Cream of cauliflower soup with olive oil with a pepper perfume*
- Cream of pumpkin soup*
- Cream of beetroot soup*
- Cream (Bisque) of large red prawn and prawns*
- Soup of oyster mushrooms with black truffle*
- Baked foie gras salad with pine nuts and raisins*
- King prawns salad with tomatoes cut in cubes and foie gras shavings*
- Deer carpaccio with parmesan cheese and olive oil*
- Scrambled eggs with green asparagus and Iberian ham*
- Scrambled eggs with cod*
- Leek pie*
- Asparagus pie with a sauce of mullet*
- Vegetable stew*
- Stewed vegetables with a champagne's sauce*
- Tuna tartar with quail eggs and crocanti*
- Boletus risotto with parmesan cheese*
- Idiazabal cheese risotto with artichokes*
- Puff pastry stuffed with leeks and prawns*
- Cannelloni with mushrooms and shrimp*
- Vegetable Lasagne*

MAIN COURSES

- Oven-baked hake with garlic, chilli pepper and parsley fried in vinegar and cider*
- Hake in green sauce*
- Stuffed salmon with spinachs and raisins*
- Baked sea bass with roasted tomatoes and potatoes*
- Wild turbot*
- Grilled trout or sole with grilled vegetables*
- Monkfish ragout with sauvage rice and small potatoes with honey* ...
- Partridge "La Nava" (oven-baked partridge with bacon)*
- Partridge in a Port wine sauce*
- Partridge with aromatic herbs on a bed of red cabbage*



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- Confit of duck with Port wine sauce and French fried potatoes*
- Roasted chicken with fried potatoes*
- Centerpieces of sirloin steak with bacon, creamed potatoes and pears with a dressing of forest fruits*
- Barbecued sirloin of beef with potatoes and small hot green peppers ("del padrón")*
- Roast sirloin of beef steak with mashed potatoes and peas*
- Venison with a blueberry sauce*
- "La Nava" Hamburger*

DESSERTS

CHOICE OF CHEESES

- Chocolate cake*
- Orange soufflé*
- Chocolate coulant with a strawberries coulis*
- Vanilla Biscuit with a tofee sauce*
- Tiramisú with amaretto*
- Banana cake*
- Cheese cake with strawberries coulis and chocolate chip*
- Caramel three cheese cake*
- Almond cake with vanilla ice cream*
- Lemon pie (only at the house)*
- Raspberry cake with cream*
- Strawberry bavarois*
- Apple pie with whipped cream*
- Mango Mousse*
- Fruit salad with yoghurt*
- Fruit carpaccio (with option of ice cream)*.....
- Mango and strawberries with ice cream*
- Lemon sorbet with champagne*
- Chocolates*
- "Turrone"*