



LA VERANDA



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LET'S GO BACK IN TIME AND DISCOVER
THE HISTORY OF THIS RESTAURANT.
ITS ICONIC DISHES AND OUR GUESTS'
FAVOURITES OVER THE LAST 20 YEARS

STARTERS

Lightly smoked aged beef tartare 39
WITH SOUFFLÉ POTATOES 🍷

Foie micuit 31
ON A CRISPY BISCUIT WITH TOMATO AND ONION JAM
AND A REDUCTION OF DRY SACK ESPECIAL 15 YEARS 🍷

Pistachio and coconut ajo blanco 28
WITH LOBSTER AND LEMONGRASS AIR 🍷

Red tuna loin marinated in Tamari soy 32
WITH CRISPY LEAVES, MANGO AND HONEY-LIME VINAIGRETTE

Mediterranean shrimp tartare 35
WITH SEAWEED, TAPIOCA PEARLS AND SOUR APPLE AND ANISE EMULSION

Sea urchin roasted scallops 28
WITH THE AROMA OF KAFFIR LIME AND TENDER SOYBEANS 🍷

House-smoked and marinated Norwegian salmon 29
WITH SEMI-DRIED TOMATOS AND AVOCADO AND LIME EMULSION 🍷

Grilled Thai purple eggplant 27
WITH BALSAMIC REDUCTION, VEGAN CHEESE AND KALAMATA OLIVES

Roasted leek terrine 26
WITH RED COUSCOUS AND VEGETABLE DEMI-GLACE 🍷

PASTA

Tortellini stuffed with mushrooms and walnuts 33
WITH A LIGHT CHERRY TOMATO AND ROASTED GARLIC SAUCE 🍷 🌱

Gluten 🍷 Lactose 🍷 Vegan 🌱 Local 📍 Featured Classic 🌿

PRICES IN EUROS, VAT INCLUDED



FISH



Rock mullet stuffed 51 
WITH RED SHRIMP AND SAFFRON CREAM

Roasted wild sea bass loin 46
WITH SANLÚCAR POTATO EMULSION AND CANDIED PUMPKIN

Wild turbot cooked at a low temperature 42
INFUSED WITH FENNEL, PEAS, CRACKLING AND A CONSOMMÉ OF ITS SPINES, FLAVOURED WITH SHERRY WINE

Roasted Mediterranean snapper 39
WITH SPICE OIL AND CREAMY POTATOES 

Grilled carabinero prawns from Huelva 52 
ON PARSNIP PUREE WITH GARLIC AND 5 JOTAS HAM FOAM  

FROM THE EARTH

Classic mature simmental beef Chateaubriend 48 
WITH SOUFFLE POTATOES, GREEN ASPARAGUS AND BEARNAISE SAUCE 

Wagyu sirloin Wellington 75
WITH FOIE GRAS, BOLETUS DUXELLES AND RIOJA RESERVA JUICE  

Roast lamb-stuffed red ravioli 36
WITH TRUFFLE JUICE AND CRUNCHY PAYOYO CHEESE  

Grilled aged beef tenderloin 47 
WITH JUNIPER BUTTER, POTATO CROISSANT AND MUSHROOM PUREE  

Confit duck magret 38
WITH BEET AND CHERRY PUREE, ROASTED CARROTS AND JUICE WITH A SLIGHT LIQUORICE AROMA  

Vegan tenderloin marinated in teriyaki 31
WITH SOUFFLÉ POTATOES, GREEN ASPARAGUS AND BÉARNAISE SAUCE  

ALL OUR FISH AND SEAFOOD ARE SUSTAINABLY CAUGHT. PLEASE BE INFORMED THAT THE FISH PRODUCTS SERVED IN THE RESTAURANT HAVE BEEN FROZEN



Gluten  Lactose  Vegan  Local  Featured Classic 

PRICES IN EUROS, VAT INCLUDED

BREAD MENU

*Artisanal breads baked daily
in the village of Algatocín (Ronda)* 5



Gluten  Lactose  Vegan 

PRECIOS EN EUROS, IVA INCLUIDO