

## 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

Pink Tomato and Payoya Goat Cheese  
*Quesos Crestellina*

Sirloin Steak Tartare  
Simmental breed

Beef Rib Eye ´s Carpaccio  
w. Semi Cured Goat Cheese. *Quesos Crestellina*

Red ‘Almadraba’ Tuna Tartare  
Loin & Descargamento. *Petaca Chico*

100% Acorn-fed Iberian Ham from the Genal Valley  
Local Brown bread toasts. *Dehesa de los Monteros*

Quail Paté Andalusian style  
w. sweet wine Pedro Ximenez jelly

Anchovies “Limited Series” with Cottage Payoya Goat cheese  
*Quesos Crestellina, Codesa (2 pcs)*

Smoked Sardine on Toast  
w. Cherrys & Black Garlic Mayonnaise (2 pcs)

## Happy Chickens Eggs

*From Lomo de la Jordana (Casares)*

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

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

## Hot Starters

Chorizo from Casares  
Oil & Garlic

Garlic White prawns from Fuengirola  
Olive Oil, Garlic & Tomato confit

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

Creamy Cod Fritters  
w. Piquillo Pepper (4 Pcs)

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

## 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  
w. Spicy Gratin (2 Pcs)

White Asparagus (Spain)  
w. Romesco sauce and iberiam ham bites

Leeks  
with Romesco and Payoyo Cheese. Quesos Crestellina.

## The local Suckling Goat

*of Caprisur*

### STARTERS

Semi Fluid Omelette  
w. Suckling goat brains and grilled green beans

Goat Croquettes  
w. Hoisin sauce (6 Pcs)

Grilled Sweetbread  
with Mashed Roots and Sautéed Snow Peas

### MAINS

Kid Cutlets  
on Sarmiento firewood

Shoulder Blade  
Slow cooked at low temperature

## Charcoal grilled Mains

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

### FROM THE SEA

Atlantic Croaker Fish  
w. Ratatouille and Cauliflower puré

Octopus  
with creamy Mashed Potato and Paprika Infused Oil

Sea Bass  
w. Garlic & Patatas "A lo Pobre". *Esteros Lubimar*

Grilled Sole  
Patatas "A lo Pobre". Peso Aprox 500gr

### IBERIAN PORK

100% Acorn-fed Sirloin from the Genal Valley  
with Sweet Potato Puree and Green fried Peppers. *Dehesa de los Monteros*

21 days "dry aged" Chop  
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

Aprox 220gr

'Nebraska' Rib Eye Black Angus Breed

Aprox. 400gr

National Holstein Breed Entrecote

30 days aged. Aprox. 500gr

"Retinta" Breed from Cádiz Rib Eye on the bone

30 days aged. Aprox. 1kg

National Holstein Breed Rib eye on the bone

30 days aged. Aprox. 1kg

Rubia Gallega Breed Rib Eye on the bone

Min. 14 years old. 130 days aged. Aprox. 1kg

## **OTHERS SPECIALITIES**

Rack of Lamb 'Sous Vide'

w. Ras-El-Hanout Butter and Cous Cous

Duck Confit

Tesorillo Orange sauce and roasted potatoes

## **SAUCES & SEASONING**

Candied Piquillo Peppers

Fried Green Peppers

Natural Thin Fries

Creamy Mashed Potato

Organic green leaves with lemon and olive oil virgin extra dressing

Home made Peppercorn sauce

Home made Wild Mushroom sauce

Home made Goat Blue Cheese sauce

*Andazul*



Sarmiento

BRASA ANDALUZA