



LA TARTANA  
BOUTIQUE HOTEL & RESTAURANT

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# ME NU

RESTAURANT  
ENG



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## *starters...*

**Cod carpaccio**  
with sweet mustard vinaigrette and red berries  
20,00

**Foie micuit**  
with seasonal jam and caramelized onion  
28,00

**Warm salad with goat cheese,**  
nuts and cane honey sauce  
14,00

**Seasonal mushroom cream**  
with low-temperature egg,  
crunchy parmesan cheese and fresh truffle  
14,00

**Vegan cannelloni**  
with piquillo pepper cream  
12,00

## *from the sea...*

**Hake with red prawn panna cotta,**  
pistachios and velouté  
24,00

**Turbot with mussel cream**  
and sautéed baby vegetables  
24,00

**Macerated red tuna tataki**  
with spiced couscous tabboule  
24,00

**Toasted noodles with jig squid**  
in 2 textures in its ink  
24,00

## *from the country...*

**Beef sirloin with "La Tartana" butter,**  
potato pie and vegetables  
29,00

**Crispy suckling pig ingot**  
with apple chutney spiced in its own juice  
28,00

**Duck magret stuffed with foie,**  
carrot compote and Port wine sauce  
26,00

**Lamb shank cooked at low temperature**  
with potato parmentier  
and vegetable panaché  
24,00

**Duck risotto** with mushrooms,  
green asparagus and fresh truffle  
20,00

## *something sweet...*

**Creamy cheesecake**  
with red berries coulis  
7,00

**Death by chocolate**  
with orange and mint coulis  
7,00

**Carrot cake** with butter cookie soil  
and Bourbon vanilla ice cream  
7,00

**Lemon pie**  
with basil gel  
7,00

*According to REGULATION (EU) No. 1169/2011, this establishment has available information on food allergies and intolerances. Request information from the person on duty.  
VAT included in all prices*



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# Tasting menu

## Appetizer

**Gilda (Basque pintxo) deconstructed**  
olive spherification, anchovies and chilli gel

## Starters

**Fruit passion**  
stuffed with crawfish ceviche  
and foam from the own fruit

**Seafood cream**  
and fresh fish from our markets  
served in two courses

## Main dishes

**Hake in green chlorophyll sauce**  
fried capers, dill mayonnaise  
and parsley false coral

**Lamb ingot confit**  
with its own juice and ginger  
accompanied by fried onion biscuits and glazed vegetables

## Dessert

**Lemon pie**  
with basil gel and crunchy caramel

65.00€ (drinks not included)

*Prior reservation required. For a better experience, only full tables will be served.*

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## White wines

Flor de Vetus	D.O. Rueda (Verdejo)	20,00
Martin Códax	D.O. Rias Baixas (Albariño )	23,00
Mania	D.O. Rueda (Chardonnay)	22,00
Vis a Vis	Frizzante Verdejo	16,00
Calvente	Granada (Moscatel de Alejandría)	20,00
Solear	Manzanilla	17,00

## Rosé wines

Muga	D.O.C.a Rioja	20,00
Condesa de Leganza	Tierra de Castilla	16,00

## Red wines

Martínez Lacuesta (Roble)	D.O.C.a Rioja	18,00
Pradorey (Roble)	D.O. Ribera del Duero	21,00
Carmelo Rodero (Roble)	D.O. Ribera del Duero	24,00
Carmelo Rodero (Reserva)	D.O. Ribera del Duero	57,00
Pago Carraovejas	D.O. Ribera del Duero	52,00
Izadi (Crianza)	D.O.C.a Rioja	22,00

## Sparkling wines

Torelló Brut Nature	D.O. Cava	25,00
Moët & Chandon Impérial Brut	Champagne	65,00
Benjamin Codorniu Brut Nature	D.O. Cava	7,00





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