

FIRMVM

wants you to be happy

With our gastronomic proposal, we would like you to have a unique and different experience of flavours, textures and colours that is a fest for the five senses.

Our dynamic and seasonal menu features a modern cuisine inspired by the traditional gastronomy and the culinary legacy of our ancestors combined with avant-garde culinary techniques.

Our hallmarks are the quality of the product and, especially, flavour.
Thank you for being part of our “dream”.

J. Andrés Fdez. Guerrero



A NEW INTERPRETATION OF OUR GASTRONOMIC ESSENCE

OIL TASTING WITH BREAD “SALADILLA” (OIL BREAD WITH SALT GRAINS) ¹	10,00 €
AMELA TOMATO, CURED LOBSTER AND RICOTTA ^{1 2 4 7 8 5 11 14 9 12 3}	25,00 €
OUR “REMOJÓN GRANADINO” (TYPICAL GRANADA DISH, COD SALAD WITH ORANGES) ^{7 4 3 1}	20,00 €
GRILLED LONG EGGPLANT, ROMESCU, COTTAGE CHEESE AND PESTO (UNIT) ^{1 8 5 7}	9,00 €
ARTICHOKE FLOWER CONFIT, GARLIC SOUP, FRIED YOLK AND HAM (UNIT) ^{1 3 12}	9,00 €
PIQUILLO PEPPERS STUFFED WITH WHITE PRAWNS ^{1 7 4 2 3 8}	22,00 €
BEANS, BABY SQUID, GREAVES, AND BLACK ONION ^{1 3 2 4 13 7}	20,00 €
ALBORAN SEA CEVICHE ^{2 4 13}	22,00 €

All prices include VAT.



BLUEFIN TUNA TATAKI AND AJOBLANCO (COLD GARLIC SOUP) WITH CUSTARD APPLE ^{1 2 4 7 8 5 11 14 9 12 6 3}	22,00 €
OCTOPUS, SHRIMP AND CODIUM PATTY ^{1 3 4 2 13 12 7}	21,00 €
FRIED OCTOPUS, BURRATA, HUÉTOR TÁJAR ASPARAGUS AND BASIL ^{1 3 7 4 13 2}	22,00 €
QUISQUILLA (SMALL SHRIMP FROM MOTRIL) IN THREE WAYS: ROASTED GARLIC AOVE OIL; COOKED IN LIVE SALT; NATURAL ^{4 13 2}	38,00 €
NORWAY LOBSTER, SPICY TOMATOES, AND SMOKED AVOCADO ^{8 5 4 13 2 1}	25,00 €
FENNEL STEW AND “MUSTAFÁ” WITH “PRINGÁ” (PORK MEAT) ^{7 1}	20,00 €
CHORIZO AND MUSSELS OMELETTE ^{13 2 4 3 7}	18,00 €
CRISPY DUCK, MANGO AND KIMCHI ROLLS ^{1 3 2}	21,00 €



All prices include VAT.



RICES

STEWED BULL’S TAIL, MUSHRROMS GREAVES AND TRUFFLE PASTE MELOSO RICE ^{8 7 4 3 12 6 1 9}	21,00 €
RICE FROM SEA AND MOUNTAIN ^{13 2 4 9 3 1 8}	22,00 €
RICE WITH “RAYADO” (RED SHRIMP), RED MULLET AND ASPARAGUS FROM HUÉTOR TÁJAR ^{13 2 4 9 3 1 8 7 12}	23,00 €

All prices include VAT.



FROM THE FISH MARKET

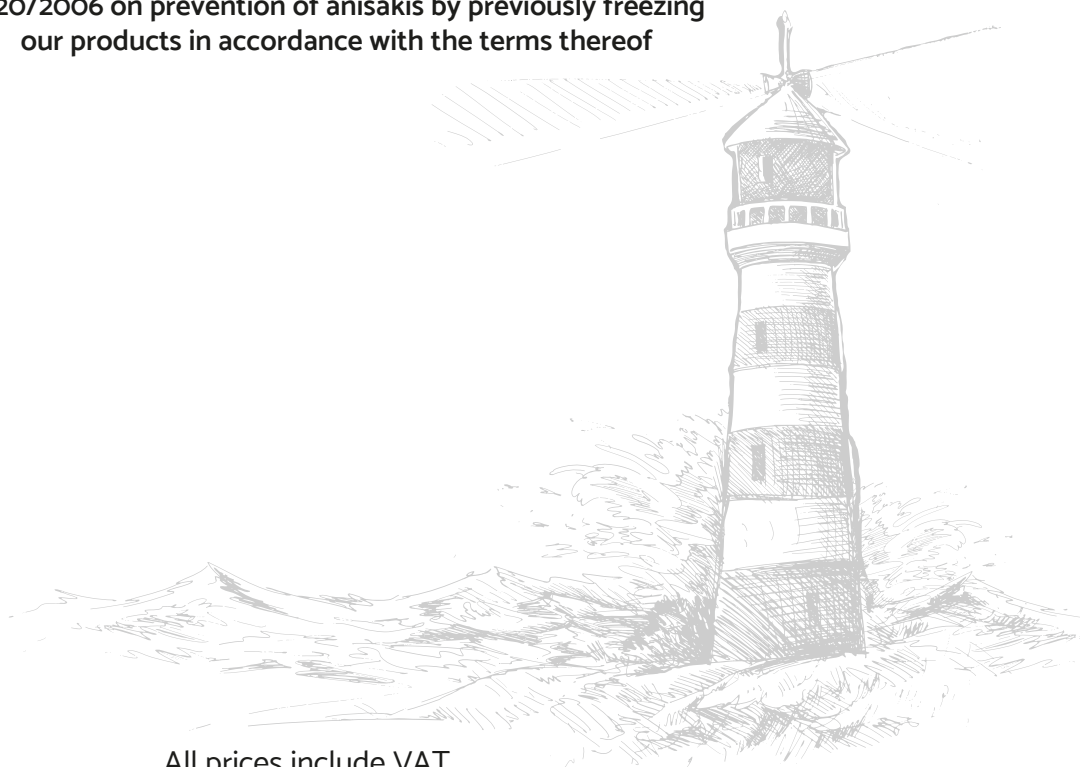
REVERSED FRIED REDFISH, “SALAMANDROÑA” 22,00 €
(SARDINE STEW), **GARUM AND GARLIC** ^{4 7 1}

SPICED SQUID, GREEN SAUCE, 25,00 €
AND BAKED POTATO ^{4 1 13 2 7}

MONKFISH CONFIT IN IBERIAN FAT, 23,00 €
SWEET POTATO, AND VEGETABLES ^{12 7 4}

MARINATED STINGRAY ON DRY NOODLE 22,00 €
CASSEROLE WITH ALMONDS ^{4 1 8 9 7 6 2 3 12}

• This establishment complies with the royal decree
1420/2006 on prevention of anisakis by previously freezing
our products in accordance with the terms thereof



All prices include VAT.



FROM THE HILL

OXTAIL AND SEASONAL MUSHROOMS INGOT ^{1 6 9 7}	24,00 €
PASTELA WITH CHOTO (YOUNG GOAT), GARLIC, EGGPLANT, AND SUGARCANE SABAYON ^{12 7 3 8 5 1 9 6}	24,00 €
SAN PASCUAL PORK RIBS AND TRIPE JUICE ^{11 7 9 6}	22,00 €
ORZA (FAT MARINATED) OF WILD BOAR, TUBERS, AND CHESTNUTS ^{12 9 6 7 8}	23,00 €
IBERIAN MILANESA, JERKY AND CHEESE ^{7 3 1 12}	24,00 €



All prices include VAT.



SELECTION GRILLED MEATS (JOSPER)

FIRMVM has selected the best premium meats on the market

T-BONE PREMIUM	6,50 € /100 gr
VEAL LOIN PAJUNA	27,00 €
PREMIUM T-BONE STEAK	8,50 €/100 gr.
SIRLOIN OF BEEF RETINTA	29,00 €
PORK TOMAHAWK SAN PASCUAL	22,00 €

All our meats are served with corn on the cob, spring onion and baked potato.

***BREAD (FEDERICO JIMÉNEZ, MIGA DE ORO AWARD), EXTRA VIRGIN OLIVE OIL, BUTTER AND APPETIZER SERVICE : 2,00 € (per person) ⁷**

All prices include VAT.



CHILDREN'S MENÚ

-WITH SODA AND SCOOP OF ICE CREAM 15,00€ /DISH

Fish & chips (skewered hake accompanied by chips and homemade mayonnaise) ^{1 4 3 7}

Milanesa (free range chicken with natural potatoes) ^{1 3}

Spaghetti/macaroni
with carbonara or bolognese sauce ^{1 3 7}



All prices include VAT.



SWEET MOMENT

FULL MOON OF ALMUÑÉCAR ^{12 9 11 14 5 7 1 3 8}	8,00 €
THE “TORRIJA” (BEAD SOAKED IN MILK AND FRIED IN BATTER) THAT WANTED TO BE A “PIONONO” (TYPICAL GRANADA PASTRY) ^{12 9 11 14 5 7 1 3 8}	8,00 €
FRESH “CUAJADA FRESCA DE CAMPO, PESTIÑOS (HONEY-DIPPED FRITTERS) AND HONEY ^{12 9 11 14 5 7 1 3 8}	8,00 €
FLOATING CUSTARD” (MILK CURD) AND CAZUELA MOHINA (ALMUÑÉCAR TYPICAL ALMOND DESSERT) ^{12 9 11 14 5 7 1 3 8}	8,00 €
TROPICAL FRUIT MOUSSE ⁷	6,00 €
SPOON SORBET (ASK FOR OUR ASSORTMENT) ^{12 9 11 14 5 7 1 3 8}	6,00 €
SEASONAL TROPICAL FRUIT	6,00 €

If you have any type of food intolerance, please notify our room staff.

All prices include VAT.

“EXECUTIVE” MENU

Noon to 2:45 p.m. Not valid on Saturdays, Sundays and holidays



PRECIO: 35,00 € (for person)

• CROQUETTE OF THE DAY ^{1 7 3}

WE START WITH:

• CORTIJERA (OF THE COUNTRY) SALAD ^{4 7}

WE CONTINUE WITH:

• MELLOW RICE WITH OXTAIL, GREAVES, AND TRUFFLES ^{8 7 4 3 12 6 1 9}

LITTLE PAUSE:

• CITRUS BREAK ^{12 6 11 14 5 7 1 3 8}

TO CHOOSE:

• MONKFISH CONFIT, SWEET POTATO, AND VEGETABLES ^{12 7 4}

OR

• SAN PASCUAL PORK RIBS AND TRIPE JUICE ^{11 7 9 6}

WE FINISH WITH:

• CHOCOLATE DELIGHT ^{12 9 11 14 5 7 1 3 8}

- The menu will be served by complete tables
- Bread service included
- For reasons of service times,
the menu will be served until 2:45 p.m. for lunch

All prices include VAT.



“ALBORÁN SEA” MENU

Noon until 2:45 p.m., Night until 9:45 p.m.

PRECIO: 58,00 € (for person)
*with pairing: 70,00€
*with premium pairing: 80,00€
(water included)

TO ENJOY:

- **OLIVE AND VERMOUTH SEQUENCE** ¹
- **SEA ANEMONE, EGG, AND CAVIAR** ^{13 2 3 4 1}

TO TASTE:

- **GARLIC QUISQUILLA (SMALL SHRIMP FROM MOTRIL) CROQUETTE** ^{1 4 13 2 3 7}
- **AMELA TOMATO, LOBSTER, AND COTTAGE CHEESE** ^{1 2 4 7 8 5 11 14 9 12 3}
- **BLUEFIN TUNA TATAKI AND AJOBLANCO (COLD GARLIC SOUP)**
WITH CUSTARD APPLE ^{1 2 4 7 8 5 11 14 9 12 6 3}
- **OCTOPUS PATTY** ^{1 3 4 2 3 8}
- **RED PEPPER STUFFED WITH WHITE SHRIMP** ^{1 7 4 2 3 8}

CITRUS BREAK:

- **MANGO AND RUM CITRUS** ^{12 9 11 14 5 7 1 3 8}

FROM OUR SEA:

- **MONKFISH CONFIT, SWEET POTATO,**
AND VEGETABLES ^{12 7 4}

DESSERT:

- **CURD, PESTIÑOS (HONEY-DIPPED FRITTERS)**
AND HONEY ^{12 9 11 14 5 7 1 3 8}

- The menu will be served by complete tables
- Bread service included
- For reasons of service times, the menu will be served until 2:45 p.m. for lunch and until 9:45 p.m. for dinner

All prices include VAT.

“INLAND” MENU

Noon until 2:45 p.m., night until 9:45 p.m.



PRECIO: 70,00 € (for person)

*with pairing: 85,00€

*with premium pairing: 95,00€
(water included)

TO ENJOY:

- **OLIVE AND VERMOUTH SEQUENCE** ¹

TO TASTE:

- **AMELA TOMATO, LOBSTER,
AND COTTAGE CHEESE** ^{1 2 4 7 8 5 11 14 9 12 3}
- **EGGPLANT, ROMESCU AND PESTO** ^{1 8 5 7}
- **PUMPKIN AND CHISTORRA
SAUSAGE CROQUETTE** ^{7 3 4 2 13 12 7}
- **OCTOPUS PATTY** ^{1 3 4 2 13 12 7}
- **ARTICHOKE IN GARLIC SOUP** ^{1 3 12}
- **RED PEPPER STUFFED WITH WHITE SHRIMP** ^{1 7 4 2 3 8}

FROM OUR SEA:

- **MONKFISH CONFIT, SWEET POTATO,
AND VEGETABLES** ^{12 7 4}

CITRUS BREAK:

- **MANGO AND RUM CITRUS** ^{12 9 6 7 8}

FROM OUR FIELDS:

- **ORZA (FAT MARINATED) OF WILD BOAR,
TUBERS, AND CHESTNUTS** ^{12 9 6 7 8}

PRE-DESSERT:

- **OUR CONE OF CUSTARD APPLE ICE-CREAM** ^{1 7 3}

DESSERT:

- **CURD, PESTIÑOS (HONEY-DIPPED FRITTERS)
AND HONEY** ^{12 9 11 14 5 7 1 3 8}

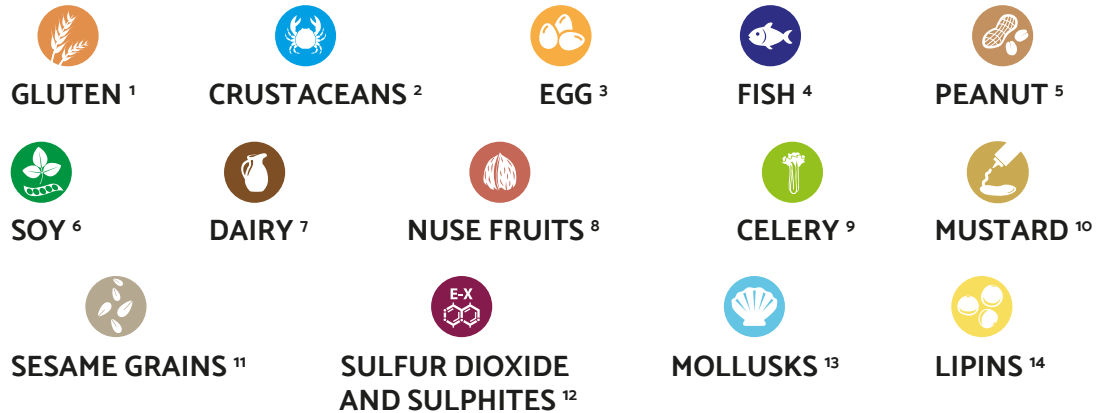
•The menu will be served by complete tables

• Bread service included

•For reasons of service times, the menu will be served until 2:45 p.m. for
lunch and until 9:45 p.m. for dinner

All prices include VAT.

EACH NUMBER INDICATES THE ALLERGENIC
FOODS CONTAINED IN THE DISHES.



* IF YOU SUFFER FROM ANY KIND OF ALLERGY OR INTOLERANCE,
PLEASE LET OUR STAFF KNOW.

* WE WORK WITH FRESH SEASONAL PRODUCTS; THEREFORE SOME
DISHES MAY VARY DEPENDING ON THEIR AVAILABILITY.