



# RESTAURANT CORTIJO *La Ventilla*

**M E N U**



HOTEL ALHAURÍN  
GOLF RESORT







# Starters



## **IBERIAN HAM CROQUETTES (6 UNITS) - €12**

Homemade croquettes with Iberian ham, crispy on the outside and creamy on the inside.

## **BURRATA SALAD - €15**

Fresh burrata served over ripe tomatoes with basil oil and a touch of flaked salt.

## **CAESAR SALAD - €15**

Romaine lettuce, grilled chicken, crispy bacon, croutons, Parmesan cheese, and homemade Caesar dressing.

## **RUSSIAN SALAD - €15**

Our homemade version with potatoes, tuna, egg, mayonnaise and garlic prawns.

## **MELON GAZPACHO - €10**

Chilled melon cream with crispy ham shavings and extra virgin olive oil.

## **RICE POKE BOWL - €10**

Rice base with fresh fruit, wakame seaweed, carrot, and avocado with tropical vinaigrette.

## **CHEESE PLATTER - €18**

Selection of Spanish cheeses with artisan jam and toasted nuts.

## **TUNA TARTARE - €24**

Red tuna with avocado, sesame, soy, and lime on a crispy corn base.



# Rice Dishes

## **SOUPY RICE WITH SCARLET PRAWN – €25 / PERSON**

Our most refined rice, intense and rich in seafood flavor.

## **SOUPY MEAT RICE – €16 / PERSON**

Rice stew with pork ribs and traditional homemade stock.

## **SEAFOOD PAELLA – €20 / PERSON**

Dry rice with prawns, squid, mussels, and fish broth.

## **MIXED PAELLA – €18 / PERSON**

Surf and turf combination: chicken, seafood, and vegetables on dry rice.

## **VEGETABLE RISOTTO – €15 / PERSON**

Creamy risotto with seasonal vegetables and grated parmesan.

## **FIDEUÀ – €20 / PERSON**

Short noodle paella with squid, prawns, and traditional "salmorreta" sauce.



# Fish Dishes

## **LOW-TEMPERATURE COD – €21**

Slow-cooked cod loin with sautéed vegetables.

## **GRILLED GILTHEAD BREAM – €15**

Served with sliced garlic and a vegetable garnish.

## **SALMON FILLET WITH VEGETABLES – €23**

Grilled salmon with al dente vegetables.

## **TUNA TATAKI WITH WAKAME – €24**

Seared sesame-crusted red tuna with wakame and soy salad.



# Meat Dishes

## **GRILLED ANGUS WITH GARNISH – €35**

Grilled Angus cut served with potatoes and seasonal vegetables.

## **PORK CHEEKS IN PEDRO XIMÉNEZ – €16**

Tender pork cheeks stewed in Pedro Ximénez wine with raisins and garnish.

## **PORK KNUCKLE WITH APPLE PURÉE AND SAUERKRAUT – €22**

Slow-cooked pork knuckle with apple purée and homemade sauerkraut.

## **IBERIAN SECRETO WITH GARNISH – €24**

Juicy Iberian pork cut served with vegetables and roasted potatoes.

## **BEEF SIRLOIN WITH GARNISH – €24**

Grilled beef sirloin with house garnish.

## **CHICKEN TAGINE WITH RAISINS – €20**

Moroccan-style spiced chicken with raisins and prunes.



# Desserts

## **RICE PUDDING – €7**

Creamy, infused with cinnamon and citrus.

## **BROWNIE WITH ICE CREAM – €7**

Chocolate walnut brownie with a scoop of vanilla ice cream.

## **CHOCOLATE COULANT WITH ICE CREAM – €7**

Warm chocolate cake with molten center and vanilla ice cream.

## **SEASONAL FRUIT – €7**

Selection of fresh market fruits.

## **CREAM AND FRUIT MILLE-FEUILLE – €7**

Layers of sponge cake, whipped cream, and fresh fruit.



# ALLERGENS

- IBERIAN HAM CROQUETTES      
- BURRATA SALAD   
- CAESAR SALAD    
- RUSSIAN SALAD   
- MELON GAZPACHO 
- RICE POKE BOWL 
- CHEESE PLATTER  
- TUNA TARTARE   
- SOUPY RICE WITH SCARLET PRAWN    
- SOUPY MEAT RICE   
- SEAFOOD PAELLA    
- MIXED PAELLA   
- VEGETABLE RISOTTO 
- FIDEUÀ    
- LOW-TEMPERATURE COD  
- GRILLED GILTHEAD BREEM  



1. Nuts



5. Crustaceans



9. Gluten



12. Soy



2. Mollusk



6. Mushrooms



10. Sulfites



13. Peanuts



3. Dairy



7. Fish



11. Eggs



14. Sesame



4. Celery



8. Mustard



# ALLERGENS

- SALMON FILLET WITH VEGETABLES  
- TUNA TATAKI WITH WAKAME   
- GRILLED ANGUS WITH GARNISH 
- PORK CHEEKS IN PEDRO XIMÉNEZ 
- PORK KNUCKLE WITH APPLE PURÉE AND SAURKAUT  
- IBERIAN SECRETO WITH GARNISH  
- BEEF SIRLOIN WITH GARNISH 
- CHICKEN TAGINE WITH RAISINS     
- RICE PUDDING 
- BROWNIE WITH ICE CREAM    
- CHOCOLATEB COULANT WITH ICE CREAM   
- CREAM AND FRUIT MILLE-FEUILLE  



1. Nuts



5. Crustaceans



9. Gluten



12. Soy



2. Mollusk



6. Mushrooms



10. Sulfites



13. Peanuts



3. Dairy



7. Fish



11. Eggs



14. Sesame



4. Celery



8. Mustard





# ALHAURÍN GOLF HOTEL RESORT

## RESERVATIONS:

[bookings@alhauringolfhotel.com](mailto:bookings@alhauringolfhotel.com)

**+34 952 59 58 00**

**+34 650 27 69 92**

## EVENTS:

[eventos@alhauringolfhotel.com](mailto:eventos@alhauringolfhotel.com)

@ALHAURINGOLFHOTEL

@CORTIJOLAVENTILLA

