

26th April 1999

27 Años - 27 Years

26th April 2026

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Welcome to Amanhavis

Hand-crafted frozen Mug of Cava Champagne with Passionfruit Essence 8 €
Made by the creative hands of Chef Nick ! Please talk to "the Boss" on the subject of dietary or allergic needs

Today's Starters

- Creamy Soup of Broccoli and Leek, Pumpkin and Lemon Verbena stew, purple Garlic Sprouts 12 €
Or
Amanhavis Salad with Apple, black Grapes and Strawberries, Walnut and dried Plum Vinaigrette 14 €
Or
Pan-fried roasted red Tuna and Scallops on Cream of Curry, Coconut and Peach, mixed Salad, mild Wasabi Ice Cream 20 €
Or
Home-made black Pasta filled with Shrimp and Squid Mousse, Chive, Saffron, black Roe Sauce 18 €
Or
Pil-Pil, Langostinos in lightly smoked Oil with Garlic, Chili, Tomato and Parsley, roasted Pepper Salad 19 €
Or
Toasted fresh Foie Gras on homemade Brioche, Glace de Vande with Apples and Madagascar Vanilla, colorful Salad 23 €
Or
Vegan Option: Foie Gras Mi Cuit (100% Vegan) with Apple and Vanilla Compote and small Salad Bouquet 21 €
- Extras: Bread - 2 € per person

Main-Courses

- Pan-fried Seabream Fillets on Albariño-Citronella Sauce, fresh Pea Sprouts and black Sesame 27 €
Or
Tagine with slow roasted Chicken, marinated with Arabic Spices, Saffron Rice, Citrus and black Olives Jus 28 €
Or
Tagine with Cod, Mussels, Prawns, Squid and white Clams in Tomato, Ginger, Coriander Sauce 30 €
Or
Grilled Beef Fillet from our Region with Boletus Mushrooms and Sichuan Pepper Sauce 33 €
Or
Medallions of Iberian Pork Fillet on a Fusion of Mango and Ashes of Habanero Chili, caramelized red Pineapple 27 €
Or
Creamy Risotto made from Herb - Mushrooms & Black Garlic, refined with truffled Cheese 22 €
Or
Vegan Option: Grilled Entrecote with tangy roasted Vegetables and red Wine Reduction 25 €

All **Main-Courses** are served with oven-baked Baby Potatoes
assorted market fresh Vegetables

Desserts - 12 €

- Dark Chocolate and Bailey's Mousse, served on a Sponge Cake of Almonds-Cinnamon and Citrus with Orange sauce and Hazelnut Ice Cream
Or
Mascarpone-Rose Water Mousse, filled with Pistachio Praline and Drops of Orange Blossom on Bizchoco Sponge, Raspberry Coulis and Passion Fruit Sorbet
Or
Variety of refreshing Sorbets on fresh Fruit Salad, served with / without Vodka or Cava
Or
Composition of regional Cheeses, Grapes and Walnuts, warm Ciabatta Bread 16 €
Or
Vegan: Warm Chocolate Fondant (100% Vegan) with Passion Fruit Coulis and Raspberry Sorbet 12 €

Amanhavis Café

An Andalusian Speciality of a hearty Coffee, Almond and regional Liqueurs
Served in our hand-crafted Coffee Mug 11 €