

26th April 1999  
27 Años - 27 Years  
26th April 2026

## 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: Cashew and Chickpea Terrine, Apple and Vanilla Compote, Small Salad 21€  
Extras: Bread - 2 € per person

### Main-Courses

Pan-fried Seabream Fillets on White Wine, Saffron-Dill 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 with Five-Pepper Sauce and aged Brandy Reduction 33 €  
or  
Medallions of Iberian Pork Fillet on a Fusion of Mango and Ashes of Habanero Chili, caramelized red Pineapple 27 €  
or  
Baby Lamb Chops with homemade Mint Sauce 31€  
or  
Ribeye with smoked Chimichurri, Dip of Kéfir with Herbs and Sauce of Tomatoes and Chilli 29€  
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  
Fig Tart with Vanilla Sauce and Hazelnut Ice Cream  
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€