

LA TARARA
RONDA

La Dehesa menu

TO SHARE

Local cheese selection

Tomato salad

La Tarara's "Payogiana"

DESSERT

Seasonal fruit

DRINKS

Water, soft drinks, coffee and tea

Wine and beer supplement: €14 per person

+VAT not included **29,00€**
per person



Menú La Almazara

TO SHARE

Iberian selection

Local cheeses, acorn-fed Iberian ham, acorn-fed Iberian pork loin, acorn-fed Iberian cured sausage

La Tarara's "Payogiana"

INDIVIDUAL

Iberian pork cheeks in chocolate sauce with creamy mashed potatoes

DESSERT

Seasonal fruit

Payoyo cheesecake with fig jam +€6.00

DRINKS

Water, soft drinks, coffee and tea

Wine and beer supplement: €14 per person

*VAT not included **52,00€**
per person



Rice menu

TO SHARE

Iberian selection

*Local cheeses, acorn-fed Iberian ham, acorn-fed Iberian pork loin,
acorn-fed Iberian cured sausage*

La Tarara's "Payogiana"

INDIVIDUAL

Country-style rice with rabbit, free-range chicken
and wild mushrooms

DESSERT

Seasonal fruit

Payoyo cheesecake with fig jam +€6.00

DRINKS

Water, soft drinks, coffee and tea

Wine and beer supplement: €14 per person

*VAT not included

54,00€
per person



Grill menu

TO SHARE

Tomato salad

La Tarara's "Payogiana"

Grilled vegetables

Mixed grill

*Criollo sausage, onion black pudding, beef heart, beef rump,
Iberian pork "secreto", Iberian pork "lagarto" and Iberian pork "presa".*

DESSERT

Seasonal fruit

Payoyo cheesecake with fig jam +€6.00

DRINKS

Water, soft drinks, coffee and tea

Wine and beer supplement: €14 per person

*VAT not included

88,00€
per person



La Tarara menu

TO SHARE

Grilled avocado with chilled corn soup and pico de gallo

Iberian ham croquettes

2 per person

Croissant filled with Almadra bluefin tuna tartare

1 per person

La Tarara's "Payogiana"

INDIVIDUAL - CHOISE OF

Malagueña kid goat shoulder in its own jus with

Parisienne potatoes

Braised oxtail

DESSERT

Payoyo cheesecake with fig jam

DRINKS

Water, soft drinks, coffee and tea

Wine and beer supplement: €14 per person

*VAT not included

89,00€
per person



LA TARARA
RONDA

Private chef menu

TASTING MENU

Prepared according to the season, using the finest ingredients and created by the chef of La Tarara, Juan Antonio García García.

FROM **150,00€**
per person



LA TARARA
RONDA

Welcome cocktail

TO SHARE

Iberian selection

Local cheeses, acorn-fed Iberian ham, acorn-fed Iberian pork loin, acorn-fed Iberian cured sausage.

Iberian ham croquettes

La Tarara's "Payogiana"

DRINKS

Water, soft drinks, coffee and tea

*VAT not included **50,00€**
per person



Grand cocktail

TO SHARE

Iberian selection

Local cheeses, acorn-fed Iberian ham, acorn-fed Iberian pork loin, acorn-fed Iberian cured sausage.

Iberian ham croquettes

La Tarara's "Payogiana"

Pulled pork cheek brioche

Smoked sardine toast with Payoyo cheese
and tomato jam

Iberian pork "pluma" meatballs with cauliflower
and white chocolate

Chicken and rabbit rice

Chocolate brownie

DRINKS

Water, soft drinks, coffee and tea

*VAT not included

89,00€
per person



LA TARARA
RONDA

Coffee Break

TO SHARE

Iberian-style mini sandwiches with extra virgin olive oil

Assorted artisan pastries

Seasonal fruit

DRINKS

Coffee, tea, herbal infusions, juices, water
and soft drinks.

*VAT not included **22,00€**
per person

