



Salads

Tomatoes	w. Fresh ripe tomatoes, onion & rustica olives. V	5.00 €
Green salad	w. mixed fresh lettuce salad leaves & feta cheese. V	6.00 €
Tomatoes & Tuna	w. Ripe tomatoes, oregano, anchovies, onion & rustica olives.V	6.80 €
Cheese salad	w. Manchego cheese, fresh tomatoes & basil.V	8.50 €

Artesan Pizzas, made to order from our Wood fired Oven

Margarita	Albar Tomato salsa, Buffalo mozzarella & oregano.V	7.50 €
Pepperoni	Albar Tomato salsa, fresh mozzarella pepperoni & oregano.	9.50 €
Tuna	Albar Tomato salsa, tuna, anchovies, fresh mozzarella, oregano.V	9.50 €
Fiorentina	Albar Tomato salsa, Buffalo mozzarella, spinach, oregano, egg & olives.V	10.50 €
Filabres	Buffalo Mozzarella, roquefort & goats cheese from the Filabres with or without salsa.V	10.50 €
Italiana	Oven roasted tomatoes, Buffalo mozzarella, rocket salad & Serrano ham.	11.20 €
Albar	Albar Tomato salsa, fresh mozzarella, smoked salmon, capers & freshly diced onion.V	11.00 €
Garlic Bread	A pizza base smothered in garlic & baked in the oven with or without fresh mozzarella. V	4.50 €

Each extra ingredient 1.80 €



Starters

Gazpacho Andaluz	Try our in house Gazpacho w olive toasts & a sprinkling of diced summer vegetables.V	4.90 €
“Morisca” soup	A typical broth from the hills of the Filabres w. Fine noodles chickpeas & herbs from the local “bancales”	3.50 €
Cazuela de gambas Pil Pil	Prawns, olive oil, garlic, chilli & lemon combine to make a classic dish	7.80 €
Seafood salad	w. Smoked salmon & cod w. shavings of Mojama (air cured tuna) served on a bed of fresh salad leaves	5.30 €
Chicken Wings	Roasted in the wood fired oven & then deep fried until crisp w. Lemon, chilli & honey	4.40 €
Chorizo	Cooked on the Plancha or roasted w. wine in the oven served w. Slices of warm chunky bread	3.80 €
Grilled Vegetables	Courgette, carrots, garlic, cherry vine tomatoes & oven roasted peppers cooked on the plancha	4.60 €
Mushrooms w. Camembert	Oven roasted mushrooms w. Garlic & parsley topped w. Melting camembert	4.80 €

Main Courses

Crepes	Stuffed w. Mushrooms, fresh spinach, pine nuts, sultanas & cream	8.90 €
Fillets of Sea Bream	Lightly Pan fried w. Lemon & olive oil	10.20 €
Seafood Cazuela	w. Bacalao, hake, red mullet, calamares, prawns & crayfish all cooked in a bisque sauce	16.70 €
Pigs Cheeks	Braised slowly in the wood fired oven w. tomatoes, apples, onions, Wine and brandy	10.60 €
Fillet of Pork	Pan fried medallions of pork fillet Served w. An oven glazed mushroom sauce	11.50 €

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Supreme of Chicken	Pan fried & then roasted in the oven w. Lemon & Arabic spices from Almeria capital.	9.20 €
Roasted Chicken Thighs	Served w. House chips & spicy “Romesco sauce”.	9.80 €
Baby Kid Chuletas (chops)	From the hills of the Filabres mountain range pan roasted in the oven w. Cabañil sauce.	16.80 €
Roasted Leg of Milk fed baby goat	Roasted slowly in the wood fired oven w. White wine, onions & garlic	18.70 €
Chuleton	(similar to a porter house steak but bigger). Pan fried & finished on a hot stone at your table. (kg)	32.90 €
Sirloin Steak	w. A choice of sauces, mushroom, Roquefort or pepper sauce.	18.00 €
Fillet Steak	w. A choice of sauces, mushroom, Roquefort or pepper sauce.	24.50 €

(All our meat comes from selected breed and are air dried to enrich the flavour and the texture for a minimum period of 15 days)

All dishes come with: Baked potato & vegetables from the wood fired oven

Albar daily baked mini loaf	2.50 €	Bucket of our hand cut golden chips	2.50 €
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Please see our “Sugerencias del Chef” for specials of the day that include tapas, sharing dishes, Entrantes and platos principales.

All our food is cooked fresh to order, so on occasions please allow time for your meal to be prepared.

“V” signifies vegetarian.

Special dietary Requirements – Food Allergies - & Food Allergy sufferers please ask for the manager. Some of our dishes contain nuts.



Tapas

A representative selection of our tapas 1€ & sharing dishes 4.50€

Sartenada	The taste of brunch in a small frying pan w. Fried Egg Serrano ham and ripe fresh tomato.V “without ham”
Mini hamburger	Albar hamburguesa in a mini bap w. cheese and bacon.
Lomo “El Moro”	Pork loin served w. olive bread & oven roasted pepper.
Papas al Horno	Oven baked potato served w. homemade Ajo blanco (similar to garlic mayonnaise w almonds).V
Berenjena fita	Aubergine sliced thinly then fried until crisp served w. Honey from the wild flowers from the Filabres valley.V
Champiñones c. Jamon crujiente	Oven roasted slices of mushroom w garlic, parsley & crunchy Serrano ham.V “without ham”
Gazpacho	A shot glass of Gazpacho (chilled ripe tomato soup) w olive toasts topped w. Summer vegetables.V
Gambas en salsa de tomate picante	Peeled prawns cooked in a spicy tomato sauce.V
Alitas fritas	Chicken wing fried until golden served w. Lemon oil.
Chorizo	A Local Spanish sausage recipe from the family butchers in Cariatiz, cooked on the plancha.
Patatas bravas	Try our version of a classic tapa of fried potatoes w. spicy brava sauce.V
Croquetas del dia	Golden fried Croquetas. creamy & soft centre filled w. either Jamon, chicken, seafood or mushrooms.V
Pincho de Pollo	Chicken fillet marinated in Arabic spices “from Almeria capital” & manzanilla sherry.
Empanada Albar	A traditional filling of fried green peppers, onions, black olive, egg & either seafood or meat wrapped in a crusty pastry.V

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