

IZNÁJAR,
CÓRDOBA

LEISURE CENTER IZNÁJAR
NUEVO CAMPING VALDEARENAS

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SPIAGGIA

IZNÁJAR



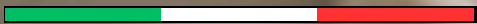
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SPIAGGIA

IZNÁJAR



☎ 955 110 776

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✉ reservas.iznajar@alua.es

SAUCES FOR MEAT OR FISH

- Quattro formaggi**  **2,50€**
- Champignon mushroom**  **2,50€**
- Pepper sauce**  **2,50€**

Allergens



Milk



Fish



Soybeans



Celery



Sulfur dioxide/
sulfites



Gluten



Egg



Mustard



Tree nuts

STARTERS

- Caprese salad**    **12,00€**
(tomato, mozzarella, basil, EVOO, anchovies, salt and pepper)
- Marinated salmon, avocado and mango tartare**   **12,00€**
(marinated salmon, mango, avocado, microgreens, mayonnaise and oil)
- Fried potato wedges with homemade sauce**   **6,50€**
(onion, tomato, potatoes)
- Chicken lollipops with Teriyaki soy sauce**    **7,50€**
(chicken thighs, creamy soy sauce and mashed potatoes)
- Country scrambled eggs**   **9,00€**
(tenderloin in lard, potatoes, spicy pork sausage and padrón peppers)
- Garden salad**   **10,00€**
(microgreens, avocado, egg, bell pepper, ground cherry, carrot, red onion and EVOO)
- Caesar Salad**     **12,00€**
(microgreens, chicken breast, parmesan slices, croutons)

SIGNATURE DISHES

- Iberian pork shoulder with Padrón peppers and Hasselback potatoes with thyme** **18,00€**
(iberian pork, padrón peppers and potatoes with thyme)
- Pork sirloin with Hasselback oregano potatoes**      **16,00€**
(pork sirloin, baby or medium sized potatoes, EVOO, salt and oregano)
- Fried squid with black garlic aioli**   **11,00€**
(patagonian squid, microgreens, black garlic mayonnaise and ink)
- Swordfish with caper sauce**    **14,50€**
(potatoes, garlic cloves, capers, lemon, rosemary, salt, EVOO, oregano)

GOURMET PASTA

- Fiocchi di formaggio e pere** 14,00€
(cheese and pear pasta) with
gorgonzola sauce (blueberries, red
wine, and orange juice)
- Fiocchi di formaggio e pere with** 12,50€
gorgonzola sauce

OTHER PASTA...

- Maccaroni** 12,50€
Spaghetti 12,50€
Tagliatelle 12,50€
Fusilli 12,50€

...AND SAUCE TO GO WITH

Bolognese

(onion, garlic, salt, pepper, minced pork and
beef, crushed tomato, water, red wine, bay leaf,
carrot)

Carbonara



(pecorino cheese, parsley, egg yolk, pepper,
salt, guanciale)

Marinara

(garlic, onion, tomato, dried oregano, salt,
pepper, fresh basil, EVOO)

Diavola / Diavola bianca

(fried tomato, onion, bay leaf, salt, pepper,
thyme, fresh oregano, parsley, chili peppers,
basil, black olives)

Gorgonzola

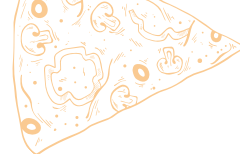


(cream and gorgonzola cheese)

DESSERT

- Homemade dessert** 5,00€
Seasonal fruit 3,00€

PIZZA



Quattro Stagioni



12,00€

(artichokes, mushrooms, basil, fresh
mozzarella, tomato sauce, oregano,
black olives, salami)

Prosciutto Cotto e Formaggio



12,00€

(Cooked ham, oregano, grated cheese,
tomato sauce, EVOO)

Quattro Formaggi



13,00€

(tomato sauce, goat cheese, pecorino,
mozzarella, gorgonzola or blue cheese)

Margarita



10,50€

(tomato sauce, mozzarella, EVOO, fresh
basil, parmesan cheese)

Diavola



12,00€

(tomato sauce, mozzarella, spicy pork
sausage, black olives, fresh basil)

Tonno e cipolla



12,00€

(tomato sauce, tuna and onion)

Napoli



12,00€

(tomato sauce, mozzarella, capers, olives
and anchovies)

Hawaiana



13,00€

(tomato sauce, mozzarella cheese,
prosciutto and pineapple)

Vegetarian



10,50€

(tomato sauce, mozzarella, selected
vegetables from the vegetable garden)

Carbonara



12,00€

(egg yolk, pecorino romano, guanciale
and parmesan)

Capricciosa



13,00€

(tomato sauce, mozzarella, mushrooms,
prosciutto, black olives, artichoke)

Prosciutto



13,00€

(tomato sauce, mozzarella cheese,
prosciutto)




Buon appetito!