











HOTEL
Doña Pakyta
RESTAURANTE

**COLD
STARTERS**

- GAZPACHO 6 €
- SALMOREJO 7 €
- BURRATA WITH CHERRY TOMATOES and basil pesto 16 €  
- TROPICAL COAST GUACAMOLE with fried crystal shrimp 15 €  
- SELECTION OF ALMERÍA TOMATOES with olive textures and anchovy tapenade 18 € 
- PRAWN CARPACCIO with spherifications 18 € 
- LOBSTER SALAD with vegetables and citrus vinaigrette 22 €   

**HOT
STARTERS**

- ASSORTED HOMEMADE CROQUETTES 12 units 18 €   
- CRUNCHY KING PRAWNS “RABUCHÓN STYLE” 18 €    
- GRILLED SELECTION OF VEGETABLES with romesco sauce 18 €
- MIXED FRIED FISH PLATTER 20 €     
- GRILLED SCALLOPS with Mery sauce 6 units 20 € 
- FRIED EGGS AND POTATOES with lobster and prawn 22 €   










**RICE
DISHERS**

- DRY GOAT RICE from our organic farm 22 €/PAX
- “SENYORET” SEAFOOD RICE 24 €/PAX   
- BLACK RICE 24 €/PAX   
- CREAMY RICE with lobster and prawn 26 €/PAX   



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FROM THE SEA

- COD “CLUB RANERO” STYLE 22 € 
- GRILLED MEAGRE with seafood sauce 23 €   
- LOCAL SQUID braised in white wine and bay leaf 24 € 
- MONKFISH “A LA MARINERA” with mussels and prawns 24 €    

**FROM
THE MOUNTAINS**

- IBERIAN PORK TENDERLOIN stuffed with prunes and wrapped in bacon 20 €  
- LOW-TEMPERATURE ORGANIC GOATLING from our farm with demi-glace 26 €
- BONELESS ORGANIC GOATLING with honey and rosemary 26 €
- GRILLED BEEF STRIPLOIN 300 gr 26 € 

POSTRES

- PAYOYO CHEESECAKE with red berry sauce 7 €  
- FRUIT SALAD with chantilly cream 7 € 
- CHOCOLATE AND WALNUT BROWNIE with vanilla ice cream 7 €    
- APPLE TATIN with filo crunch and cookie ice cream 8 €  