

EL OREJAS

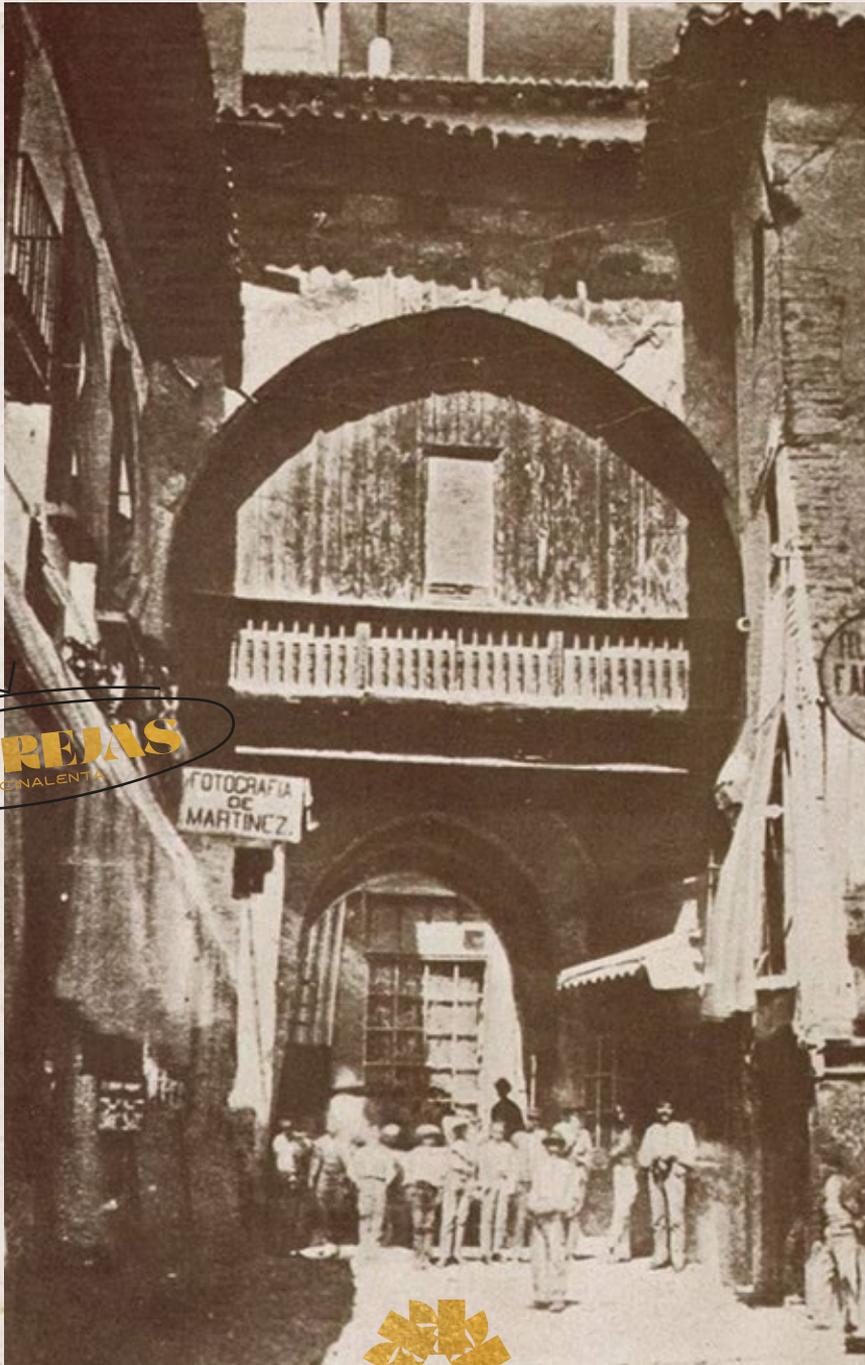
COCINA LENTA



ARCH OF LAS OREJAS, BIB-RAMBLA GATE

PRESENTING
EL OREJAS
COCINALENTA

EL OREJAS
COCINALENTA



*Azpilicueta*TM

MANIFIESTO

IN THE HEART OF GRANADA,
WHERE ONCE STOOD THE ICONIC ARCO DE LAS OREJAS,
OR 'BIG EARS ARCH', A UNIQUE, HISTORIC SPACE
OF FLAVOUR AND TRADITION HAS BEEN REBORN.
EL OREJAS, COCINALENTA. THIS LITTLE CORNER OF
GRANADA EVOKES THE ESSENCE OF TIMES GONE BY,
WHEN CITY'S STREETS OF WERE ABUZZ WITH THE WHISPERED TALES
OF AN ENIGMATIC ANDALUSIAN CHARACTER, KNOWN ONLY
AS EL OREJAS OR 'BIG EARS'.

THE URBAN LEGEND HAS IT THAT EL OREJAS WAS AN ADEPT AND ASTUTE THIEF,
A FREE-SPIRITED EMPRESARIO WHO CHALLENGED THE RULES,
FORGED ALLIANCES BETWEEN NOBLES AND COMMON MEN WHILE
ALWAYS REMAINING TRUE TO HIMSELF.

HIS LEGEND INSPIRES US, AND IN HIS HONOUR WE CELEBRATE
AUTHENTICITY, INGENUITY AND A LOVE FOR THE GENUINE.

HERE AT EL OREJAS, SLOW COOKING IS OUR PASSION.

A CEREMONY THAT HONOURS PATIENCE AND
GOOD COOKING. EVERY DISH IS AN HOMAGE TO DEEP FLAVOURS,
A REFLECTION OF THE TERROIR AND THE SOUL OF OLD GRANADA.
THERE'S NO HURRY HERE, JUST DELIGHT IN THE WELL-EXECUTED:
WHERE EVERY MOUTHFUL AWAKENS THE ECHOES OF CENTURIES PAST.

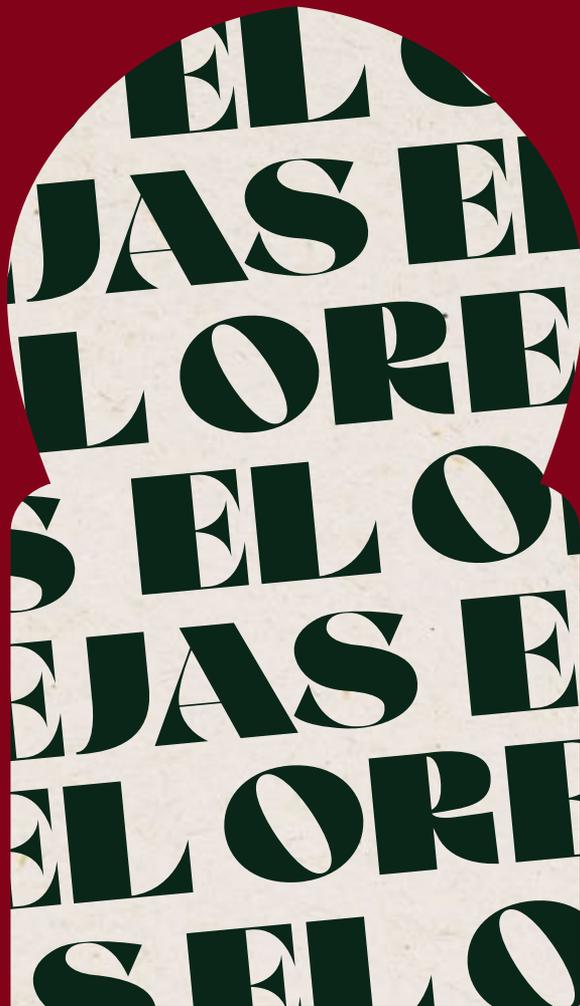
FOR TRAVELERS LOOKING FOR THE SECRET PULSE OF GRANADA
AND FOR GRANADINOS WHO TREASURE THEIR ROOTS,
WE OFFER MORE THAN FOOD: SO HERE'S TO AN ENCOUNTER WITH HISTORY,
A WARM EMBRACE WITH OUR HERITAGE AND A TABLES
WHERE EVERYONE CAN FEEL PART OF THE LIVING
LEGEND OF THIS CITY.

EL OREJAS IS NOT JUST A RESTAURANT;
IT'S AN HOMAGE TO A CHARACTER WHO KNEW THE VALUE
OF FRIENDSHIP AND LOYALTY,
A SPACE WHERE FOOD BECOMES HISTORY AND HISTORY BECOMES FLAVOUR.

EL OREJAS
COCINALENTA

EL OREJAS

COCINA LENTA



FOR THE TABLE

**IBÉRICO HAM
(BELLOTA)
24**

**IBÉRICO FIELD GRAIN HAM
18**

**WAGYU CURED BEEF
(CECINA)
21.9**

**GRAND SELECTION
CHEESE PLATTER
19**

**CANTABRIAN ANCHOVIES 00°
23**

**MANGO & CHEESE
STUFFED FOIE MI-CUIT
19**

**GALICIAN RUBIA BEEF
STEAK TARTARE
22.9**

**CREAMY HOMEMADE CROQUETTES
(COCIDO OR CHORIZO) 8 PCS
12.9**



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GREEN LEGENDS

**TOMATO, AVOCADO AND
FRIGATE TUNA SALAD
14**

**ROASTED RED AND YELLOW PEPPER
AND GOAT'S CHEESE SALAD
14**

**PASTRAMI SALAD WITH ROCKET,
CHEDDAR CHEESE, SUN-DRIED TOMATOES,
PICKLES AND MUSTARD
VINAIGRETTE
16.**



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WHILE THE FIRE GETS GOING

**GRILLED LEEK WITH
ROMESCO SAUCE
6.9**

**BAKED BURRATA WITH CHERRY TOMATOES
AND ROASTED OLIVES
16**

**ROASTED RUSSIAN SALAD
13**

**GRILLED CRIOLLO SAUSAGES
(2 PCS)
9.5**

**GRILLED VEGETABLE PLATTER
14**

**SCALLOP COOKED IN JOSPER OVEN
WITH MARINERA SAUCE
4.9**

**GRILLED TUNA RIBS GLAZED
WITH TERIYAKI SAUCE
16.9**



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**PREMIUM BONE-IN RIBEYE STEAKS
FROM THE GRILL (FOR SHARING)**

CERTIFIED SPANISH OX BEEF €140/KG

OXEN OVER 5 YEARS OF AGE, CASTRATED AND USED FOR WORKING THE FIELDS, OFFER A UNIQUE FLAVOURSOME MEAT THANKS TO THE HIGH MARBLING. OUR CERTIFIED DOMESTIC OX BEEF STANDS OUT FOR ITS INTENSE FLAVOUR WHILE REMAINING TENDER. AGED FOR 70 TO 90 DAYS FOR AN EXCEPTIONAL EXPERIENCE WITH EVERY MOUTHFUL.

PINTA CANTABRIA BEEF €85/KG

SPANISH BEEF WITH GOOD MARBLING, STRONG AND INTENSE. FIRMER THAN OX OR FINNISH BEEF. THE FLAVOUR OF ITS FAT INVITES US TO EXPERIENCES NUANCES THAT EVOKE NOTES OF BLUE CABRALES CHEESE. AGED FOR APPROXIMATELY 60 DAYS

RUBIA GALLEGA BEEF €85/KG

A REAL PALATE PLEASER, THIS IS A LEAN MEAT WITH LITTLE MARBLING OF FAT AND A MEDIUM INTENSITY OUR FLAVOUR FOR A PLEASANT EXPERIENCE. WELL BALANCED ON THE PALATE. A RELIABLE, RISK-FREE WIN. AGED FOR AT LEAST 60 DAYS.

SLOW FIRE LIKE GOOD STORIES



DAPPER GRANAÍNO



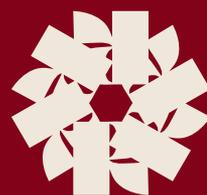
A HAPPY GRANAÍNA



CABEZUDOS: A FEATURE OF LOCAL
FESTIVALS PLAZA DE LAS PASIEGA



CHILDREN AT THE MIRADOR DE SAN NICOLAS



**PREMIUM BONE-IN RIBEYE STEAKS
FROM THE GRILL (FOR SHARING)**

ABERDEEN ANGUS BEEF €75/KG

THE ORIGINAL SCOTTISH CATTLE BREED RAISED ON THE
NORTHERN PASTURES OF SPAIN. JUICY MEAT WITH HIGH
MARBLING AND INTENSITY OF FLAVOUR IN THE MOUTH.
AGED FOR 4

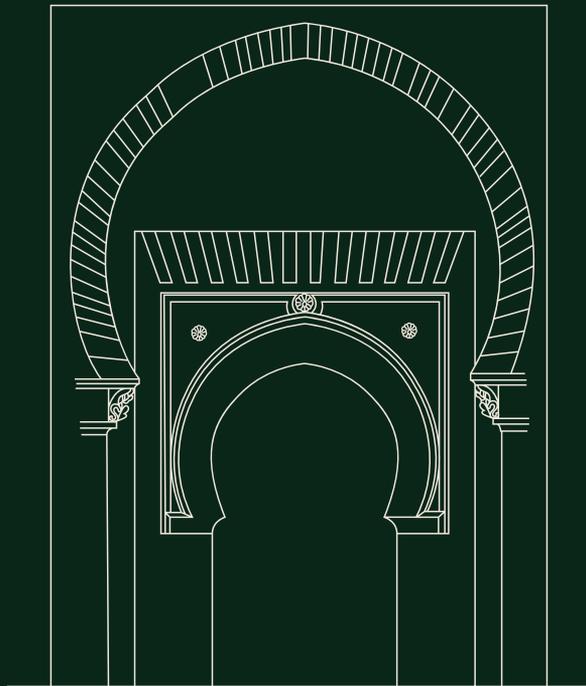
FINNCATTLE BEEF €90/KG

AWARD-WINNING FINNISH BREED NAMED THE BEST
MEAT IN THE WORLD FOR THE LAST 4 YEARS.
HIGH MARBLING OF INTRAMUSCULAR FAT
AND STRONG FLAVOUR WITH DELICIOUS, BUTTERY NOTES.
AGED FOR APPROXIMATELY 40 DAYS

CHAROLAIS BEEF €75/KG

CATTLE BREED RAISED IN THE FRENCH COUNTRYSIDE
IN RELATIVELY SMALL NUMBERS. MEDIUM LEVEL OF MARBLING,
TENDER AND MEDIUM INTENSITY OF FLAVOUR.
AGED FOR AT LEAST 40 DAYS.





FROM THE GRILL

**RUBIA GALLEGA BEEF
FILLET STEAK
34.9**

**IBÉRICO PORK PLUMA
25**

**IBÉRICO PORK PRESA
26**

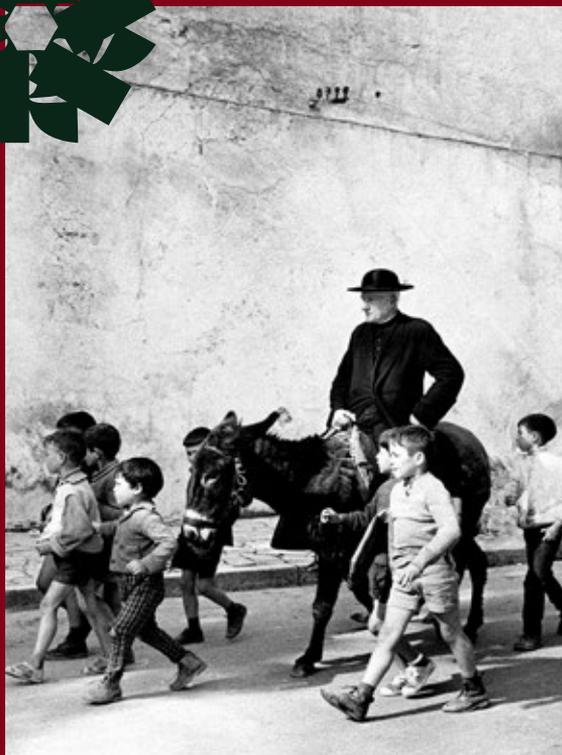
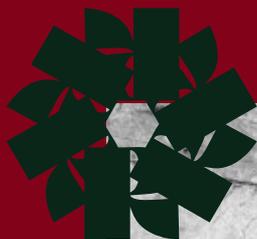
**PICANTÓN CHICKEN
15**

**SLOW COOKED STEWS
AND CASSEROLES**

**BEEF CHEEKS IN RED WINE
24**

**BRAISED OX TAIL
25**

**SLOW-COOKED SHOULDER OF LAMB
27.9**



FR. ANDRÉS MAJÓN

EL OREJAS

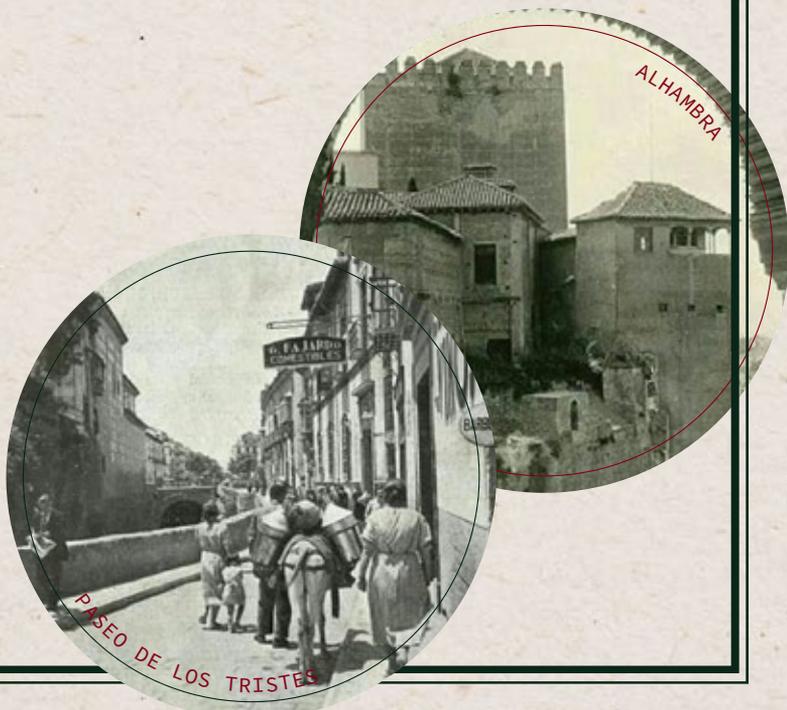
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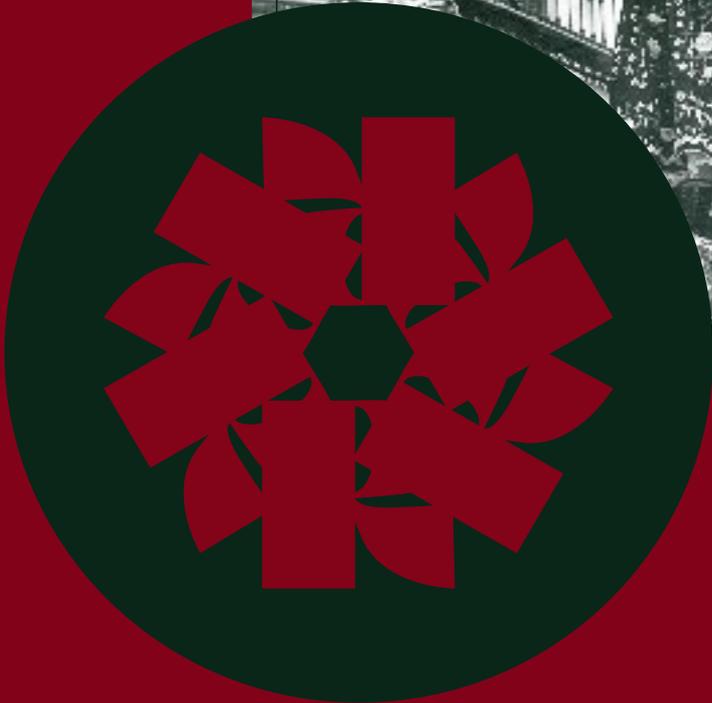
JEWELS OF THE SEA

**COD WITH THREE
TOMATO SAUCE
26.5**

**ROASTED TURBOT STEWED
WITH PEPPERS & PEAS
22**

**TUNA OSSOBUCO MARINATED IN
KIMCHI WITH SWEET POTATO
23.5**





**THE TREASURE OF LA ALMADRABA:
PREMIUM CUTS OF RED TUNA**

**GRILLED FILLET OF RED TUNA WITH
YELLOW PEPPER
PURÉE AND WAKAME
26**

THE MOST NOBLE AND POPULAR CUT OF TUNA,
FROM JUST BENEATH THE NECK AND CLOSE TO THE SKIN.
FAMED FOR ITS LEVEL OF FAT MARBLING

**ROASTED RED TUNA TARANTELO
WITH CONFIT TOMATO
24**

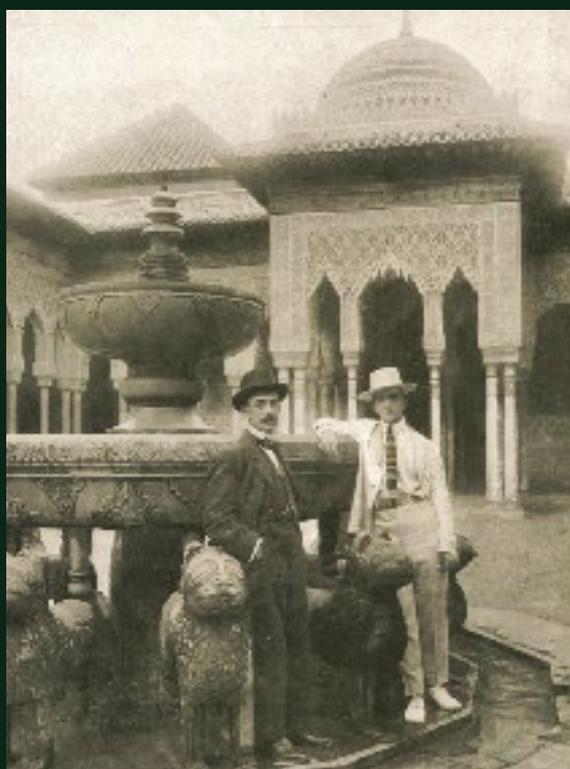
A NOBLE CUT OF TUNA FROM THE LOWER PART
OF THE FISH AT THE END OF THE TRUNK.
A LEAN CUT WITH A LOWER PERCENTAGE OF FAT
THAN THE BELLY, BUT A DEEPER RED IN COLOUR.
CONSIDERED A MEATY PIECE OF TUNA

**GRILLED RED TUNA PARPATANA
WITH POTATO
24**

THE RIBEYE OF THE SEA. CUT FROM THE LOWER PART
OF THE FISH WHERE THE TRUNK MEETS THE HEAD
AT THE START OF THE FIN. IT PROVIDES A CREAMY MOUTHFEEL
WITH TWO TEXTURES: ONE OF FATY, MOTTLED FLESH
AND ANOTHER OF LEANER FLESH.

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MANUEL DE FALLA Y LEONIDE MASSINE,
PATIO DE LOS LEONES. ALHAMBRA

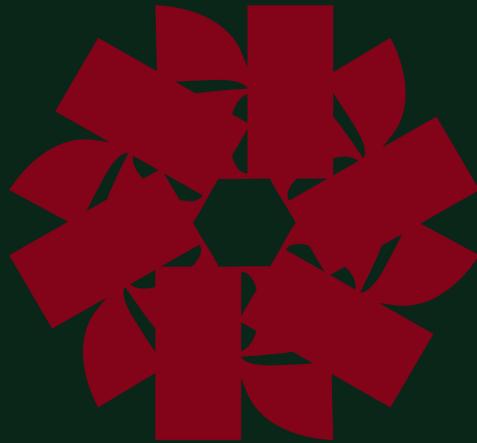
THE PERFECT SIDES

HOMEMADE FRIES
6.5

**PAPAS ARRUGÁS:
CANARIAN SKIN-ON POTATOES
WITH MOJO PICÓN SAUCE**
6.9

**GRILLED CAULIFLOWER WITH
ESPELETE PEPPER BUTTER**
6.5





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SWEET FINISH

**BARTOLILLO
(FRIED PASTRY)
1.5**

**HOMEMADE TIRAMISU
6.5**

**OUR FAMOUS
GRANDMOTHER'S CAKE
7**

**BELGIAN CHOCOLATE
COULANT WITH CREAMY ICE CREAM
7**

**MANGO & CHEESE CAKE
6.5**

**GRANADA STYLE TORRIJA
WITH VANILLA ICE CREAM
6.5**

**CHESTNUT AND CREMA DE
ORUJO FLAN
6.5**



CAVE IN SACROMONTE

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