

Soups

- 1 Gazpacho (v) €5,00
With the goodness of sun-ripened tomatoes and crisp onions you close your eyes and enjoy the taste of Spain.
- 2 Sopa de Lima (v) €5,00
Tart and smooth this lemony chicken soup is traditionally served with hard boiled egg and onion.
- 3 Sopa de Almendras (v) €5,00
A hearty soup made with almonds from the valley and served with croutons and more almonds, toasted, on the top.
- 4 Sopa de Verduras (v) €5,00
A vegetable soup that changes flavour with the seasons. Maybe it's asparagus in March or pumpkins in November.

Salads

- 5 Ensalada Mixta (v) €9,00
A simple salad that's packed with seasonal flavours.
- 6 Remojón €7,50
Common to Granada this local salad blends sweet orange with chopped onion, hard boiled eggs and a sprinkling of flaked cod.
- 7 Pimientos Rojos Asados con Cebollas (v) €6,00
Red peppers that are roasted and sweet then fortified with the powerful flavour of Spanish onions.
- 8 Tomate y Albahaca (v) €6,00
Nothing more can be said about this classic partnership between ripened tomatoes and lashings of the greenest basil.
- 9 Pepino y Menta (v) €6,00
A refreshing starter or side dish after a hot dry day, this cucumber and mint salad cools the palate and enlivens the soul.

Meat and fish

- 10 Cazuela de Pescado é Hinojo €11,00
A variety of fish meet in this white wine sauce giving a range of textures with the slightest hint of local wild fennel.
- 11 Cazuela de Chorizo y Alubias Blancas €9,00
Classic farm house cooking where butter beans and chorizo cook slowly with deep red tomatoes and black olives.
- 12 Pollo con Aceitunas €9,00
Free range chicken steeped in a heady sherry and casseroled with fleshy green olives.
- 13 Cerdo Oasis €10,00
Spain meets North Africa as this sweet and creamy date sauce blankets succulent pork.
- 14 Mishmishheya €12,00
A Moroccan touch to this lamb 'roast' balancing the sweetness of apricots with North African spices.
- 15 Cazuela Española de Carne de Ternera €12,00
Spanish beef casserole fortified with mediterranean almonds and the best Spanish empeltre olives.

Vegetables

- 16 Patatas a lo Pobre (v) €6,00
Sautéed in locally produced Olive Oil with Spanish onions and peppers grown in the valley.
- 17 Patatas con Hierbas Aromáticas (v) €4,00
Jolly good old mashed potatoes, smooth and comforting, mixed with a pinch of fresh, wild mountain herbs.
- 18 Habas con Jamón €6,00
This Grenadian dish is packed with soft beans and the tasty Iberian ham.
- 19 Espinacas con Piñones y Pasas (v) €6,00
Wilted green spinach and onions, sprinkled with pine nuts and raisins then drizzled with olive oil.
- 20 Zanahorias con Naranja y Cilantro (v) €5,00
Sweet and aromatic this carrot and orange treat blends beautifully with fresh coriander.

Desserts, Ice creams and Sorbets

- 21 Tarta de Santiago (v) €6,00
Crispy pastry casing and light, succulent filling using the Valley's most prolific products - almonds, oranges and lemons.
- 22 Nueces con Nata y Miel (v) €5,00
The walnuts fell from the tree down the road and local bees donated the honey.
- 23 Ensalada de Naranja y Canela (v) €5,00
A salad of fresh local oranges doused with orange flower water and dusted with cinnamon
- 24 Quesos de cabra con Membrillo (v) €5,00
Mild soft and mature hard cheeses from the milk of the Albuñuelas goat herd and a dollop of quince jelly - just as the locals like it.
- 25 Homemade Ice Creams and Sorbets (v) €5,00
There is a wide range available from Mountain Lavender and Honey Ice Cream to Lecrín Valley Orange and Basil Sorbet. Please ask for the full range when you make your order.

Breads

- 26 Homemade Wholemeal Bread €3,00
A whole range of wholemeal breads to choose from. Please ask for the choices when you make your order.

Wine and Cava

- 27 House White - 75cl €9,00
- 28 House Red - 75cl €9,00
- 29 House Rosé - 75cl €9,00
- 30 Cava - 75cl €11,00

prepared meals menu

'v' - this choice is suitable for vegetarians.
All prepared meals are low in salt.
Prices are per portion unless otherwise stated and exclude VAT (7%).
There is a €5.00 delivery charge per order within the Lecrín Valley.

Call 958 068 052 o 659 142 826
to place your order

Groceries

English Breakfast (2 people, 2 days) €40,00

English breakfast tea	Fresh wholemeal bread
Ground coffee	Tomatoes
Sugar	Orange juice
Skimmed milk	Kellogs cornflakes
Butter	Honey from the Valley
Heinz tomato ketchup	Casa Amelia marmalade
6 x free range eggs	Seasonal fresh fruit
Bacon	Cole English Mustard
Local mineral water	Salt & pepper

Healthy Breakfast (2 people, 2 days) €35,00

English breakfast tea	Fresh wholemeal bread
Decaffeinated coffee	Orange juice
Candarel sweetener	Muesli
Skimmed milk	Honey from the Valley
Flora	Seasonal fresh fruit
Fruit yoghurt	Local mineral water
6 x free range eggs	Salt & pepper

Essentials €25,00

Fresh wholemeal bread	English breakfast tea
6 x free range eggs	Ground coffee
Honey from the Valley	Sugar
Skimmed milk	Seasonal fresh fruit
Butter	

Easy Supper (2 people) €35,00

Mixed Salad	Spaghetti Bolognaise (vegetarian available)
Fresh wholemeal bread	
Oil & vinegar	Beer / Rioja red wine
Salt & pepper	

Kids Special (2 children, 2 days) €35,00

Fresh wholemeal bread	Spaghetti & Casa Amelia tomato-ey 5 veg. salsa
Kellogs assorted cereals	
Assorted fruit yoghurt	6 x free range eggs
Seasonal fresh fruit	Baby Bel cheeses
Assorted mini fruit juices	Home made flapjacks
<i>We also include colouring books with crayons.</i>	

English

menu and pricelist 2009

Ordering

To avoid disappointment please make your order 24 hours in advance. We, naturally, do everything we can to meet orders received the same day however in these cases choices and delivery times may need to be flexible.

Delivery

We will deliver anywhere within the Lecrín Valley for a €5 per order charge. Please call us for deliveries farther afield.

Collection

You're welcome to collect your order in person from our kitchens in Albuñuelas. Please let us know at the time you make you order and we'll give you directions. Or see our web site for 'How to find us'.

Payment

We accept the credit and debit cards shown below which carry a 3% of total supplementary charge. Please let us know before delivery how you would prefer to pay. Also note that the menu prices exclude VAT (7%).



Finally

Thank you for your consideration. We'll do everything we can to make your visit, or indeed your re-visit, exceptional.

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newcasaamelia.com

living in harmony with the environment



Printed on recycled paper.

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CASA AMELIA

Andalucia and a lot more

Very tasty,
homecooked,
organic meals,
fresh or frozen,
delivered direct
to your door.

Whether you're hungry for
an intimate meal for two or
relieved to have the shopping
already done when you arrive
home, Casa Amelia makes
your life a little easier.

When you have grander plans
our party spirit makes catering
for any event a pleasure.

'la academia'
at Casa Amelia.

"Our love of food and the
'live for the moment' Spanish
culture makes our hands-on
Spanish cooking courses
a fountain of fun".

Scarlett Farrow

la cocinando