





































# RESTAURANTE LA DESPENSA

Ona Alanda Club Marbella

## Matahambre

|  |   |        |
|--|---|--------|
| Tabla de quesos malagueños                                       |    | 9,50€  |
| Jamón Ibérico cortado a mano (100gr)                             |    | 20,00€ |
| Chicharrones de Chiclana a nuestro estilo                        |    | 8,50€  |
| Ensalada de tres tomates, cebolla tierna y ventresca de atún     |     | 9,50€  |
| Ensalada tibia de espinacas con queso de cabra y manzana         |    | 9,00€  |
| Sardinas Marinadas con naranja y pasas, sobre Coca de escalivada |     | 8,50€  |
| Huevos camperos estrellados con Jamón y Chanquetes               |    | 9,50€  |
| Gazpachuelo Malagueño con mojama                                 |    | 8,50€  |
| Mejillones al Tío Pepe y limón                                   |     | 9,50€  |
| Gambas malagueñas sin trabajo al ajillo                          |     | 10,00€ |
| Sopa de Rapito con langostinos y almejas                         |    | 10,50€ |

## Fritos

|  |   |        |
|--|---|--------|
| Boquerones Victorianos con mayonesa de cítricos    |       | 7,50€  |
| Cucurucho de fritura malagueña y ralladura de lima |      | 9,50€  |
| Tortillita de camarones (3uds)                     |     | 8,50€  |
| Salmonete malagueño frito                          |    | 19,00€ |
| Croquetón de Rabo de toro en su jugo (4uds)        |      | 9,00€  |

## Arroces







|  |   |        |
|--|---|--------|
| Arroz fino de carabineros (Min. 2 pax)                   |       | 22,50€ |
| Arroz negro con chopito picudo y gambas (Min. 2pax)      |      | 21,00€ |
| Arroz esteponero con gallineta (Min. 2pax)               |       | 22,00€ |
| Arroz meloso de vaca vieja (200gr) (Min. 2 pax)          |    | 21,00€ |
| Arroz de verduras y hortalizas de temporada (Min. 2 pax) |   | 19,00€ |

\*(PRECIO POR PERSONA)





## Parrilla

### PESCADOS


















|  |   |        |
|--|---|--------|
| Espeto de sardina a la parrilla                        |    | 10,00€ |
| Calamar fresco a la brasa (opcional frito)             |    | 19,50€ |
| Lomo de gallineta con majao malagueño (opcional frito) |       | 19,00€ |

|  |   |        |
|--|---|--------|
| Pata de pulpo a la brasa con Parmentiere y aceite de pimentón de la Vera |     | 19,00€ |
| Rapito del estrecho con ajo y guindillas                                 |    SO <sub>2</sub> | 19,00€ |
| Lubina de la Costa del Sol a la brasa                                    |    | 19,00€ |

### CARNES

















|   |   |        |
|---|---|--------|
| Picantón asado a nuestro estilo                                     |  SO <sub>2</sub>   | 14,20€ |
| Hamburguesa de ternera, con queso payoyo, aguacate y pimienta asado |   | 14,00€ |
| Secreto ibérico a la brasa con patatas rotas y chimichurri          |  SO <sub>2</sub>   | 16,50€ |
| Lomo bajo de Vaca Vieja a la parrilla (300gr)                       |   | 22,50€ |
| Solomillo de ternera Gaditana (200gr)                               |   | 23,00€ |

### Postres















|  |   |       |
|--|---|-------|
| Torrija brioche caramelizada con helado de ron con pasas |      | 6,50€ |
| Tarta de queso payoyo y compota de fresas                |     | 6,50€ |
| Pastel de algarrobo con salsa de almendras tostadas      |     SO <sub>2</sub>   | 6,50€ |
| Yemas del Tajo sobre crema de castañas dulces            |     | 6,50€ |
| Pionona de Granada                                       |    | 6,50€ |
| Milhojas artesanas de la casa                            |    | 6,50€ |
| Copa de Helados variados                                 |    | 6,50€ |

### Menú Infantil

***Pssst: ¡Tenemos opciones de Menú Infantil!! \****

|   |   |        |
|---|---|--------|
| Espaguetis a la Bolognesa                       |                    | 7,50€  |
| Escalope de Pollo con Patatas                   |     | 7,25€  |
| Nuggets de Pescado con Patatas                  |                    | 7,25€  |
| Ensaladilla Rusa                                |                    | 7,50€  |
| Cucurucho de Fritura malagueña                  |    SO <sub>2</sub> | 8,50€  |
| Hamburguesa de Angus (200 gr) con queso rondeño |                    | 12,20€ |

*\*El Menú Infantil está dirigido a niños de hasta 12 años*

Apio  Sésamo  Cacahuets  Frutos de cáscara  Altramuces  Soja   
 Gluten  Huevos  Pescado  Moluscos  Crustáceos  Leche  Mostaza   
 Dióxido de azufre y sulfitos  SO<sub>2</sub>




















Precios con I.V.A. incluido

# LA DESPENSA RESTAURANT

















Ona Alanda Club Marbella

EN















## Appetizers

|  |   |        |
|--|---|--------|
| Malaga style cheese board                                  |    | 9,50€  |
| Iberian ham sliced by hand (100gr)                         |    | 20,00€ |
| Chicharrones of Chiclana our style                         |    | 8,50€  |
| Three tomato salad with spring onions and tuna belly       |     | 9,50€  |
| Warm spinach salad with goat cheese and apple              |    | 9,00€  |
| Sardines marinated with orange and raisins, on ratatouille |    | 8,50€  |
| Free range eggs with whitebait and ham                     |    | 9,50€  |
| "Gazpachuelo Malagueño" with dried salted tuna             |    | 8,50€  |
| Mejillones al Tío Pepe y limón                             |     | 9,50€  |
| Mussels with Tio Pepe wine and lemon                       |     | 10,00€ |
| Baby monkfish soup with prawns and clams                   |    | 10,50€ |

## Fried Dishes

|  |   |        |
|--|---|--------|
| Andalusian style victorian anchovies with citrics  |       | 7,50€  |
| Cone of Malaga style fried fish with grated lime   |      | 9,50€  |
| Shrimps fritters (3 units)                         |     | 8,50€  |
| Fried mullet from Malaga                           |     | 19,00€ |
| Croquetón of "Rabo de toro" (Bulls tail) (4 units) |      | 9,00€  |

## Rice Dishes







|   |   |        |
|---|---|--------|
| Fine rice with red prawns (Min. 2 pax)                                  |       | 22,50€ |
| Black rice (cooked in squid ink) with cuttlefish and prawns (Min. 2pax) |      | 21,00€ |
| Rice from Estepona with red fish (Min. 2pax)                            |       | 22,00€ |
| Creamy rice with beef (200gr) (Min. 2 pax)                              |    | 21,00€ |
| Seasonal Vegetables rice (Min. 2 pax)                                   |   | 19,00€ |

(PRICE PER PERSON)






## Grilled Dishes

### FISH


















|   |   |        |
|---|---|--------|
| Grilled sardines "en espeto" (in a skewer)                      |    | 10,00€ |
| Grilled fresh squid (optional fried)                            |    | 19,50€ |
| Tenderloin of redfish with "majao" from Malaga (optional fried) |       | 19,00€ |

|   |   |        |
|---|---|--------|
| Grilled octopus leg with parmentiere and paprika oil from La Vera     |     | 19,00€ |
| Roasted baby monkfish from El estrecho with garlic and chilli peppers |    | 19,00€ |
| Grilled seabass from the coast  |    | 19,00€ |

## MEAT

|  |   |        |
|--|---|--------|
| Grilled "Picantón" (small chicken) with our touch            |   | 14,20€ |
| Beef Burger, with payoyo cheese, avocado and roasted pepper  |   | 14,00€ |
| Grilled slices of Iberian pork with potatoes and chimichurri |    | 16,50€ |
| Grilled beef loin (300gr)                                    |   | 22,50€ |
| Grilled sirloin from Cadiz (200gr)                           |   | 23,00€ |

## Desserts

|  |   |       |
|--|---|-------|
| "Torrija brioche" caramelised with rum ice cream |      | 6,50€ |
| Cheesecake of payoyo cheese and strawberry jelly |     | 6,50€ |
| Carob cake with toasted almonds sauce            |       | 6,50€ |
| Yemas del Tajo on sweet chestnut cream           |      | 6,50€ |
| "Pionona" typical of Granada                     |    | 6,50€ |
| Millefeuille dessert from the house              |   | 6,50€ |
| Assorted Ice cream Sundae                        |    | 6,50€ |

## Kids Menu

***Pssst: We have children's menu options! \****

|  |   |        |
|--|---|--------|
| Spaguetti Bolognese  |    | 7,50€  |
| Chicken escalope with French fries                                 |     | 7,25€  |
| Fish nuggets with French fries                                     |    | 7,25€  |
| Russian salad  |    | 7,50€  |
| Cone of Malaga style fried fish                                    |    | 8,50€  |
| Angus veal Burger (200 gr) with rondeño cheese (cheese from Ronda) |    | 12,20€ |

*\*The children's menu is for children up to 12 years old*

Celery  Sesame  Peanuts  Nuts  Lupin  Soy  Gluten  Eggs  Shellfish   
Molluscs  Crustaceans  Milk  Mustard  Sulphur dioxide and sulphites 

Prices with VAT. Included

# RESTAURANTE LA DESPENSA

Ona Alanda Club Marbella

ES EN

## Carta de Vinos • Wine List

### Vino Blanco • White Wine

|  |        |
|--|--------|
| Mozares Verdejo <i>D.O. Rueda</i>                          | 15,50€ |
| Barbadillo Palomino Fino <i>D.O. I.G.P. Cádiz</i>          | 16,50€ |
| Marqués de Riscal Fino Sauvignon Blanc <i>D.O. Rueda</i>   | 19,50€ |
| Gran Feudo Edición Idílico, Chardonnay <i>D.O. Navarra</i> | 17,50€ |
| Conde Valdemar, Viura, Verdejo <i>D.O. Rioja</i>           | 17,50€ |
| Viña Costeira Ribero <i>D.O. Rias Baixas</i>               | 18,50€ |
| Pazo San Mauro, Albariño <i>D.O. Rias Baixas</i>           | 26,50€ |

### Vino Rosado • Rosé Wine

|   |        |
|---|--------|
| Gran Viña Trobat, Garnacha tempranillo <i>D.O. Penedés</i>      | 15,50€ |
| Gran Feudo, Garnacha <i>D.O. Navarra</i>                        | 16,50€ |
| Conde Valdemar, lágrima, Garnacha <i>D.O. Rioja</i>             | 17,50€ |
| Chivite, Las Fincas, Garnacha, Tempranillo <i>V.T.3 Riberas</i> | 20,50€ |

### Vino Tinto • Red Wine

|   |        |
|---|--------|
| Campo Alto, cosecha 2012 <i>Tempranillo</i>                       | 17,50€ |
| Señorío de Ondarre, Reserva <i>Tempranillo, Mazuelo, Garnacha</i> | 22,50€ |
| Ramon Bilbao Crianza <i>Tempranillo</i>                           | 19,50€ |
| Conde Valdemar <i>Tempranillo</i>                                 | 18,00€ |
| Viña Salceda Crianza <i>Tempranillo, Graciano, Mazuelo</i>        | 19,50€ |
| Paco García Crianza <i>Tempranillo, Mazuelo, Graciano</i>         | 30,50€ |

### Ribera del Duero

|  |        |
|--|--------|
| Conde de Iznar, Crianza <i>Tempranillo</i>               | 18,50€ |
| Conde San Cristobal, Crianza <i>Cabernet, Sauvignon</i>  | 25,50€ |
| Carmelo Rodero, Crianza <i>Tinta de País tempranillo</i> | 28,95€ |

## Otras D.O. · Others A.O.

|  |        |
|--|--------|
| Vinea 12 meses Barrica, Tinta del País Aragonés D.O. Cigales | 18,50€ |
| Oliver Conti, Cabernet Franc D.O. Empordà                    | 22,50€ |
| Pernales, Crianza, Syrah D.O. Sierras de Málaga              | 20,50€ |
| Chivite, Las Fincas, Garnacha, Tempranillo D.O. Navarra      | 30,50€ |

## Cavas y Champagne · Cava & Champagne

|  |         |
|--|---------|
| Don Luciano, Brut (Macabeo, Perellada y Xarel.lo) Cava D.O. Penedés                          | 16,50€  |
| Privat Brut Nature Rose (Chardonnay, Pinot noir, Monastrell, Pansa blanca) Cava D.O. Penedés | 18,00€  |
| Rimat (Chadonnay, Pinot noir) Brut Nature Cava D.O. Penedès                                  | 23,50 € |
| Moet Chandon Brut imperial, chardonnay, Pinot Noir, Pinot Meunier Champagne, Francia         | 53,00 € |
| Veuve Clicquot Ponsardin Brut, chardonnay y Pinot Meunier Champagne, Francia                 | 57,00 € |

## Vinos Dulces y Generosos · Sweet wines & Sherries

COPA-GLASS

|   |       |
|---|-------|
| Málaga Virgen Pedro Ximénez                                 | 3,75€ |
| Manzanilla La Guita D.O.(Manzanilla San Lúcar de Barrameda) | 3,75€ |
| Tio Pepe D.O.(Jerez)  | 3,75€ |
| Moscatel Naranja · Sweet Orange Moscatel                    | 4,50€ |
| Oporto D.O. (Portugal)                                      | 4,60€ |

## Carta de Bebidas • Drinks Menu

### Cafés & Infusiones • Coffee & Teas

|  |       |
|--|-------|
| Café solo • Espresso coffee                  | 1,90€ |
| Café solo & Hielo • Espresso coffee with Ice | 2,00€ |
| Café solo doble • Double Espresso            | 2,05€ |
| Cortado • Espresso coffee with milk          | 2,00€ |
| Café con Leche • Coffee with Milk            | 2,20€ |
| Café Americano • American coffee             | 2,00€ |
| Cappuccino                                   | 3,85€ |
| Carajillo • Espresso with liquor             | 3,85€ |
| Trifásico • Espresso with milk & liquor      | 3,85€ |
| Infusiones • Teas                            | 2,10€ |
| Irish Coffee                                 | 5,50€ |

### Refrescos & Zumos • Soft Drinks & Juices

|   |       |
|---|-------|
| Coca-Cola, Coca-Cola Zero, Fanta Naranja, Fanta Limón, Sprite, Nestea, Tónica           | 2,75€ |
| Zumos (Melocotón, Piña, Manzana, Frutas) • Juices (Peach, Pineapple, Apple, Fruits Mix) | 2,75€ |
| Zumo Naranja Natural • Fresh Orange Juice   | 3,80€ |
| Monster (250ml)   | 3,65€ |
| Agua Mineral (500ml) • Still Mineral Water (500ml)                                      | 2,30€ |
| Agua Mineral (1 l.) • Still Mineral Water (1 l.)  | 3,20€ |
| Agua Mineral con Gas (500ml) • Sparkling Water (500ml)                                  | 2,40€ |

### Cervezas • Beers

|   |       |
|---|-------|
| Caña de Cerveza • Small Beer                                  | 2,70€ |
| Jarra de Cerveza • Pint of Beer                               | 4,00€ |
| Clara • Shandy  | 2,95€ |
| Radler, Heineken, Radler, Cruzcampo, Amstel, Estrella Galicia | 3,50€ |
| Sidra • Small Cider   | 3,85€ |
| Sol, El Alcazar, Cruzcampo Gran Reserva                       | 4,20€ |

### Brandy & Cognac

|                                |        |
|--------------------------------|--------|
| Magno, Carlos III, Torres 10   | 5,70€  |
| Carlos I                       | 10,00€ |
| Remy Martin, 1885, Courvoisier | 14,00€ |

## Aperitivos · Aperitifs

|   |       |
|---|-------|
| Martini Bianco, Rosso, Fernet Branca          | 5,80€ |
| Campari, Ricard, Pernod, Pims, Vermouth Padró | 7,00€ |

## Cócteles · Cocktails

|   |       |
|---|-------|
| Mojito (Ron de Caña, Limón, Hierbabuena, Limonada o Soda y Azúcar)<br>Mojito (Sugar Cane, Mint, Lemonade or Soda and Sugar)   | 8,50€ |
| Piña Colada (Ron, Leche de Coco y Zumo de Piña)<br>Piña Colada (Rum, Coconut Milk and Pineapple Juice)  | 8,50€ |
| Daiquiri de Fresa (Ron, Fresas, Zumo de Limón y Azúcar)<br>Strawberry Daiquiri (Rum, Strawberries, Lemon Juice and Sugar)   | 8,50€ |
| Mai tai (Ron añejo, Ron blanco, Curaçao, Zumo de Lima, Granadina y Amaretto)<br>Mai Tai (Old Rum, White Rum, Curaçao, Lime Juice, Grenadine and Amaretto)   | 8,50€ |
| Frozen Margarita (Tequila, Triple Seco, Zumo de Lima y Sal)<br>Frozen Margarita (Tequila, Triple Sec, Lime Juice and Salt)  | 8,50€ |
| Sex on The Beach (Vodka, Zumo de Melocotón, Zumo de Naranja y Zumo de Arándanos)<br>Sex on the Beach (Vodka, Peach Juice, Orange Juice, and Cranberry Juice)  | 8,50€ |
| Cosmopolitan (Vodka, Cointreau, Zumo de limón y Zumo de Arándanos)<br>Cosmopolitan (Vodka, Cointreau, Lemon Juice and Cranberry Juice)  | 8,50€ |
| Long Island Iced Tea (Ginebra, Vodka, Tequila, Ron Blanco, Cointreau y Refresco cola)<br>Long Island Iced Tea (Gin, Vodka, Tequila, White Rum, Cointreau, and Cola soda)                                      | 8,50€ |
| Caipirinha (Cachaça, Azúcar y Lima)<br>Caipirinha (Cahaça, Sugar, and Lime)   | 8,50€ |
| Bellini (Cava, Zumo de Piña, Zumo Melocotón y Almíbar)<br>Bellini (Cava, Pineapple Juice, Peach Juice, and sugar syrup)   | 8,50€ |
| Aperol Spritz (Aperol, Cava y Gaseosa)<br>Aperol Spritz (Aperol, Cava, and Soda)  | 8,50€ |
| Negroni (Ginebra, Vermouth rojo y Bitter Campari)<br>Negroni (Gin, red vermouth, and Campari bitter)  | 8,50€ |
| Sangría (Ginebra, Cointreau, Vino Tinto, Refresco de Naranja y Limón, Azúcar y Fruta fresca)<br>Sangria (Gin, Cointreau, Red Wine, Orange and Lemon soda, Sugar, and Fresh Fruit)                             | 8,00€ |
| San Francisco (Piña, Maracuyá, Lima y Zumo de Naranja con un Toque de Granadina) SIN ALCOHOL<br>San Francisco (Pineapple Juice, Passion Fruit, Lime and Orange Juice with a splash of Grenadine) ALCOHOL FREE | 7,50€ |
| Cócteles SIN ALCOHOL · Cocktails ALCOHOL FREE   | 5,00€ |



## Ron · Rum

|  |       |
|--|-------|
| Bacardi, Malibú, Barceló, Brugal, Cacique, Capitan Morgan, Legendario  | 6,80€ |
| Abuelo, Bacardi 8 años, Brugal extra Viejo, Capitan Morgan Spiced Gold | 8,80€ |
| Havana 7, Matusalem  | 8,60€ |

## Whisky

|  |        |
|--|--------|
| Ballantine´s, J&B, Canadian Club, J.Walker Red, Southern Comfort | 6,80€  |
| Jameson, Jim Bean  | 7,30€  |
| Jack Daniel´s, J. Walker Black                                   | 10,10€ |
| Cardhú, Knockando, Macallan                                      | 13,00€ |

## Ginebra · Gin

|   |        |
|---|--------|
| Gordons, Larios, Beefeater, Seagrams  | 6,80€  |
| Bombay Sapphire, Tanqueray, Puerto de Indias  | 8,80€  |
| Bulldog, Gin Mare, Gvine Flouraison, Bluver Gin, Brockmans, Citadelle, Hendricks, Martin Millers, Nordes, Pink 47 | 12,30€ |

## Vodka

|  |        |
|--|--------|
| Smirnoff, Absolut, Eristoff Black, Stolichnaya | 6,80€  |
| Grey Goose                                     | 11,30€ |
| Belvedere                                      | 12,30€ |

## Licores · Liquors

|   |        |
|---|--------|
| Baileys, Amaretto, Tía María, Cointreau, Frangelico   | 6,80€  |
| Sambuca, Marie Brizard, Jägermeister, Kahlua, Drambuie, Licor 43                                    | 6,70€  |
| Grand Marnier rojo  | 11,30€ |
| Tequila José Cuervo   | 6,80€  |
| Orujo blanco, Orujo de Hierbas, Pacharán, Limoncello  | 5,30€  |
| Licores de Melocotón y Manzana (con y sin alcohol) · Peach & Apple liquors (alcohol & alcohol free) | 5,30€  |