

TASTING MENU

Eel

tomato, red fruits, red pepper, cucumber, extra-virgin olive oil, raspberry-vodka

Smoked eel with a red fruit gazpacho, vodka-flavoured raspberries sorbet and seasonal berries



Rimarts Reserva Especial Chardonnay (Chardonnay) D.O. Cava

Lobster

avocado, mango, Asia mix, orange, tobiko, aged rum

Lobster salad with citrus fruits, mango and avocado tartar, flying fish roe and cocktail sauce with a touch of aged rum



Rimarts Reserva Especial Chardonnay (Chardonnay) D.O. Cava

Rabbit and octopus

rice, red pepper, onion, leek, paprika from La Vera, saffron, smoke

Earth and sea: rice with rabbit and grape vine cane-smoked octopus



Salvueros (Grenache Gris) D.O. Cigales

Sole

tomato, spinach, asparagus, egg yolk, butter, lemon, parsley

Grilled sole with a tomato concasse, sautéed spinach, grilled asparagus, egg yolk emulsion, gratinéed butter and parsley



Finca Caraballas (Verdejo) D.O. Rueda

Poultry - Pigeon

carrot, orange, ginger, liver, spelt and honey bread, muscatel

Boneless pigeon roasted with a carrot and butter purée, clover-caramelised kumquat, mini carrot and a pâté made from Málaga sweet wine



Altocielo (Syrah - Cabernet Sauvignon) D.O. Málaga and Sierras de Málaga

Lemon Pie

lemon, dulce de leche, banana, vanilla, kanafeh, egg white, sugar, orange blossom, Inés Rosales flatbread

A deconstructed lemon pie with a dulce de leche toffee and banana with vanilla, kanafeh crunchy, lemon cream, baked Italian meringue and an olive oil sweet flatbread



Piamater (Moscatel) D.O. Málaga and Sierras de Málaga

Tasting menu (without wine): 85.00

Tasting menu with wine: 125.00

Prices are shown in euros and are VAT inclusive

STARTERS

Ham 19.00

black garlic regañá (breadstick), sun-dried tomato, extra-virgin olive oil

Acorn-fed Iberian ham D.O. Guijuelo served with crunchy bread toasts



An excellent Iberian breed, free-range, pork ham. The acorn-based diet gives it the highest quality, and it is internationally recognised as a gastronomical luxury. It is served with black garlic regañás (a very fine bread typical from western Andalusia), accompanied by a sun-dried tomato purée made with extra-virgin olive oil.

Lobster 29.00

avocado, mango, Asia mix, orange, tobiko, aged rum

Lobster salad with citrus fruits, mango and avocado tartar, flying fish roe and cocktail sauce with a touch of aged rum



An impeccable taste blend where avocado and mango, subtropical products grown in the Axarquía, enhance one of the best crustaceans from the sea. The Asia mix green leaves, the flying fish roe (tobiko) and the cocktail sauce with a touch of aged rum enhance the personality of a classic, yet renewed dish, that will surprise the most discerning palates.

Eel 20,00

tomato, red fruits, red pepper, cucumber, extra-virgin olive oil, raspberry-vodka

Smoked eel with a red fruit gazpacho, vodka-flavoured raspberries sorbet and seasonal berries



**Vegetarian option*

A traditional Andalusian cold soup made with tomato, pepper and cucumber, to which we have added the sweetness and the sourness of the seasonal red fruits (raspberries, blueberries, blackberries, cherries, figs, etc.), the delicateness and elegance of the eel, with its characteristic noble-wood smoked flavour, and the refreshing sweetness of the sorbet. The result is a delightful and colourful dish that will surprise you.

Corvina 27.00

lime, coriander, yellow pepper, ginger, prawn, red onion, coconut, corn, banana

Corvina ceviche with a tiger milk foam, coconut gel, corncob and fried chifles



**Gluten-free option*

An authentic Peruvian dish cooked on the spot by the acidity of lime accompanied by yellow pepper, red onion and coriander and seasoned by tiger's milk foam, a refreshing and exotic seasoning typical from Peruvian cuisine and crunchy mote and fried green banana. The result is a party on the palate, to which we are pleased to invite you.

Sardine 18.00

spelt and honey bread, spaghetti squash preserve, tomato, avocado, olive, asparagus, radish, parsley, micro mesclun, extra-virgin olive oil

Smoked sardine toast flambéed with spaghetti squash preserve, avocado, seasoned tomato, tapenade, vegetable crudités and smoked extra-virgin olive oil



A delicious version of the Andalusian tapa transformed into a delightful dish with a remarkable Málaga personality. We offer a spelt and honey bread toast, on which we spread a fine layer of spaghetti squash preserve which we complete with avocado dice, kumato tomato, blowtorch-grilled smoked sardine, black olive paste and vegetable crudités. A great mouthful that will delight you.

Prawn 28.00

tagliatelle, tomato, sea urchin, butter, crab, vodka, sriracha

Tagliatelle with a sea urchin and sautéed prawns bolognaise



**Vegetarian option*

A delicate Italian pasta with sautéed prawns, cooked in a hot sauce made of sweet tomato confit, with sea urchins and a vodka-flambéed crab butter. A "frutti di mare" pasta that leaves no one indifferent.

Rabbit and octopus 20.00

rice, paprika from La Vera, saffron, smoke

Earth and sea: rice with rabbit and grape vine cane-smoked octopus



An evoking of countryside rice to which we have added the marine fleshiness of octopus and the power of the paprika from La Vera. A dish with a great taste and personality where the smoke from the vine grape cane becomes one of the ingredients.

Vegetables 17.00

eggplant, courgette, mushroom, tomato, mozzarella, spinach, Parmesan cheese, black olive, basil

A roasted vegetable millefeuille with tomato petals, tapenade, spinach bechamel and a mozzarella and Parmesan gratin



A vegetarian dish gratinéed in the oven composed by fine layers of grilled seasonal courgettes, aubergines and mushrooms accompanied by thyme-flavoured sweet tomato petals, black olive, spinach bechamel, grated mozzarella, Parmesan cheese flakes and basil

FISH AND SEAFOOD

Sea bass 36.00

savage rice, snow peas, cashew nuts, coconut, red curry, tamarind, ginger, onion,

garlic, cream, brown sugar, coriander

Grilled sea bass with a wild rice pilau and red curry sauce



Grilled sea bass served with rice pilau made with onion, garlic, bay and black pepper, finished with a sweet and sour red curry and tamarind sauce and crunchy sautéed snow peas and roasted cashew nuts. For those who love spicy and exotic dishes full of flavourful and aromatic contrasts.

Sole 31.00

tomato, spinach, asparagus, egg yolk, butter, lemon, parsley

Grilled sole with a tomato concasse, sautéed spinach, grilled asparagus, egg yolk emulsion, gratinéed butter and parsley



A new version of the classic and elegant sole meunière that we garnish with a juicy tomato and thyme stew, sautéed spinach done to perfection, crunchy asparagus and a gratinéed Hollandaise sauce, which enhances the subtleness and delicateness of the fish flesh.

Squid 28.00

noodles, prawn, green bean, coliflower, choricero pepper, piquillo pepper, pear, extra-virgin olive oil, parsley

Grilled squid with fried noodles, prawns, vegetables, caramelised piquillo pepper sauce and pear aioli



A traditional fishermen dish, characterised by the firm texture and the strong sea flavour of the squid and the prawns and by the powerful taste of the sautéed noodles. Cooked with a delicious bay shellfish and seasonal vegetables stock, we honour with this dish our gastronomic culture from the past, the present and always.

Cod 26.00

aubergine, tomato, black olive, caper, manzanilla, garlic, thyme, oregano

Extra-virgin olive oil-confit cod with a fricassee made of aubergine, garlic and thyme-caramelised tomato petal, capers, black olive slices and oregano



An extra-virgin olive oil-confit cod ingot served on an aromatic vegetable stew composed of aubergine, caramelised tomato, olives and capers, enriched with the subtleness and the personality of the Xixarito wine from Sanlúcar de Barrameda. The product, tradition and taste meet in an essential dish which will surprise you.

MEATS

Beef - Fillet 34.00

fillet, vegetable stew, mini potatoes, Béarnaise sauce

A beef fillet served with a vegetable stew, mini Primor fried potatoes and Béarnaise sauce



An exquisite premium beef fillet, which undergoes a rigorous and strict quality control based on the breed selection process, the place of origin, the farm, the animal's diet and an excellent dry ageing.

We serve it with mixed crunchy vegetables done to perfection, mini Primor fried potatoes and a classic and tasty Béarnaise sauce prepared upon ordering.

Beef - Fillet 31.50

fillet, egg yolk, extra-virgin olive oil, mustard, pickles, chamomile, black pepper, regañá

A traditional spicy steak tartare cooked to the diner's taste, served with a vegetable stew, mini Primor fried potatoes and crystal bread regañá



An exquisite Selección Yerbas Bajas beef fillet, which undergoes a rigorous and strict quality control based on the breed selection process, the place of origin, the farm, the animal's diet and an excellent dry ageing. This classic dish is a tribute to the taste and texture of knife-chopped raw meat, blended with egg yolk, extra-virgin olive oil, mustard, red onion, pickles, capers, Worcestershire sauce, Tabasco, salt and pepper. We serve it with mixed vegetables done to perfection, mini potatoes fried in extra-virgin olive oil and crunchy toasts.

Poultry - Pigeon 35.00

carrot, orange, ginger, liver, spelt and honey bread, cardamom, muscatel wine

Boneless pigeon roasted with a carrot and butter purée, clover-caramelised kumquat, mini carrot and a pâté made from Málaga sweet wine



An exaltation of one of the most exquisite and fine poultry dishes in gastronomy. We present a boneless pigeon done to perfection with a flavourful and aromatic roasted carrot purée, small Chinese oranges caramelised in a spicy syrup, a crunchy toast with the poultry's pâté and a sauce made with Málaga wine and orange. The result is an explosion of flavours which will captivate your senses.

Iberian pork - Presa 26.00

mango, papaya, carrot, cabbage, sriracha, lime, brown sugar, coriander

Iberian presa glazed in barbecue sauce with a Thai fruit and vegetable salad



A tasty dish in which Iberian pork, confit at 70° for 12 hours and grilled, joins a colourful exotic fruit and vegetable salad full of sweet, acid and spicy notes, creating a juicy and surprising dish.

DESSERTS

Pavlova 12.00

lemon, yuzu, cream, red fruits

A dry, crunchy meringue with lemon custard, yuzu jam, whipped cream and red fruit textures.



A new version of a basic recipe of classic bakery. This dessert, which was created to honour dancer Anna Pavlova, is a cake which is crunchy on the outside and very creamy and light in the inside. On this occasion, in order to give some acidity and to balance the sweetness of meringue, we have added a lemon and caramelised yuzu cream to create a flavourful dessert, full of nuances and contrasts which is enriched by the variety of red fruits and the tenderness and creaminess of vanilla-flavoured whipped cream. For those who have a sweet tooth and love citric fruits.

Mille-feuille 12.00

pear, mille-feuilles, vanilla, caramel

Candied and caramelised pear on puff pastry filled with custard, served with vanilla ice cream and liquid caramel



A classic pastry where the crispy puff pastry and the fleshiness of syrup-cooked pear are combined to the scent and the flavour of vanilla found in the custard and the ice cream. The result is a sweet, timeless dessert that will not leave you indifferent.

Lemon Pie 9.00

lemon, dulce de leche, banana, vanilla, kanafeh, egg white, sugar, orange blossom, Inés Rosales flatbread

A deconstructed lemon pie with a dulce de leche toffee and banana with vanilla, kanafeh crunchy, lemon cream, baked Italian meringue and an olive oil sweet flatbread



Dedicated to sweet sourness lovers, we present our particular revisiting of the traditional lemon pie prepared on the spot. On a caramel and vanilla-scented banana cream, we present a crunchy eastern dough nest, a lemon zest ice cream and a citrus cream which we cover with a delicate meringue caramelised on the spot. We finish the dessert with a traditional Andalusian fine oil flatbread. The sum of flavours and textures that we introduce in this balanced and harmonious composition will delight the most exquisite palate.

Crunch 12.00

chocolate, cocoa, hazelnut, caramel, peanut

A hazelnut ice cream served on a cocoa sponge cake, crunchy Nutella, toffee and Frangelico sauce and sugared peanuts



Inspired by the chocolate bars from our childhood, we offer an excellent dessert created for chocolate lovers. A delicate and succulent cocoa sponge cake with hazelnut ice cream, crunchy wafer and cream, cocoa, hazelnut and sugar coated with dark chocolate, sugared peanuts with Maldon salt, chocolate-flavoured puffed rice and a toffee sauce with a scent of Frangelico. Captivating for the senses.

Fruit salad 12.00

passion fruit, tequila

A seasonal fruit salad with a margarita and passion fruit sorbet



A very fresh and natural dessert made with seasonal fruit, full with contrasts and variety, that we prepare on the spot and serve accompanied by a refreshing margarita and passion fruit cocktail-sorbet.

Varied cheese board 16.00

Andazul goat cheese (San José del Valle, Cádiz)

El Bosqueño matured sheep milk cheese, coated in wheat bran (El Bosque, Cádiz)

Payoyo goat cheese (Villaluenga del Rosario, Cádiz)

Soft full-fat sheep milk cheese with a mould rind and truffle (Trujillo, Cáceres)

La Recrema Finca Pascualete melted sheep milk cheese (Trujillo,



Cáceres)

Artisanal ice creams and sorbets 9.00

Bourbon vanilla



Belgian



chocolate



nougat



pistachio



caramel



yoghourt



coconut



cinnamo

n

lemon



raspberry



orange green



apple



passion fruit

mandarin



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



NUTS



CELERY



MUSTARD



SESAME



SULFUR
DIOXIDE



SHELLFISH



LUPIN

Prices are shown in euros and are VAT inclusive