

Appetisers



100% Acorn-Fed Iberian Ham (sharing portion) **€22/€25**



Aged Sheep's Cheese (13) Half portion: **7€/8€** - Full portion: **11€/13€**



Gilda with house-made chilli pepper and Santoña anchovy marinated in extra virgin olive oil (4, 14) **2€/2,30€**

Perfect for sharing

Warm sun-dried tomato focaccia topped with delicate melted burrata, finished with rocket leaves and house-made pesto (1, 13, 14) **10,50€/12€**



Corn tacos filled with BBQ pulled pork, Ronda cheese, Warakkó avocado, pico de gallo and pickled onion (5, 10, 13, 14) (2 pieces) **10€/11,50€**

Seeded toast topped with confit pork shank, roasted Granny Smith apple, foie gras crust and wild berry sauce (1, 10, 13, 14) (2 pieces) (Gluten-free option available) **11€/13€**

Pan bao de ave de corral crujiente con hierbas aromáticas, salsa sriracha, cebolla roja encurtida y crema de aguacate (1, 5, 13, 14) **6€/7€**

Crispy free-range chicken bao bun with aromatic herbs, sriracha sauce, pickled red onion and avocado cream (1, 5, 13, 14) (6 pieces) **9€/10€**

Traditional stew croquettes with fresh spearmint (1, 5, 13) (6 pieces) **9€/10€**

Red prawn croquettes (1, 2, 5, 13) (6 pieces) **9€/10€**

Selection of our homemade croquettes (6 pieces) (1, 2, 5, 13, 14) **9€/10€**



Traditional Iberian ham croquettes (6 pieces) (13, 10) **9€/10€**

Málaga-style ajoblanco with smoked sardine and furikake, finished with green apple sorbet and marine plankton oil (1, 4, 9, 14) **9,50€/11€**



Free-range broken eggs with wild mushroom ragout, Iberian ham and truffle (5, 10, 14) **11€/12,50€**



Málaga prawn carpaccio with mustard and yuzu vinaigrette, finished with frozen foie gras shavings (2, 7, 10, 14) **15€/17€**



Tender leaf salad dressed with a honey and yoghurt vinaigrette, served with Ronda goat's cheese (13, 14) **12€/13,50€**



Uppery Russian salad topped with a free-range egg with crispy edges, served with Aragón olive powder (5, 14) Half portion: **7€ / 8€** - Full portion: **11€ / 13€**



Confit artichoke flowers with summer mushrooms, braised pastrami and herring roe (5, 10, 14) **15€/17€**



Extra-crispy free-range chicken strips marinated in tandoori spices, served with Greek yoghurt and guacamole (5, 7, 10, 13, 14) **12€/14€**

Chef's Recommendations



Grilled octopus leg on a bed of baby potatoes, piquillo peppers and fresh spring onion, finished with La Vera paprika caviar (3, 13, 14) **21€/24€**



Oven-roasted hake on a bed of confit artichokes and cherry tomatoes, finished with a warm Bilbaína vinaigrette (4, 14) **16€/18,50€**

Cachopo filled with Iberian ham and Gouda cheese, topped with a free-range egg with crispy edges (1, 5, 13, 14) **16,50€/18,50€**

Oxtail flamenquín (1, 5, 13, 14) **19€/21€**



Aged beef sirloin served with Guadalhorce Valley vegetables and homemade baby potatoes (10) (Priced by weight) **65€/kg./73€/Kg.**



100% acorn-fed Iberian pork presa, slow-cooked at low temperature, vine-shoot scented and served with Canary Islands mojo sauce (14) **21€/23,50€**



Low-temperature BBQ pork ribs with cheddar and bacon potato gratin (14) **23 €/25€**



Moorish-style free-range chicken skewer with yoghurt and mint sauce, served with homemade grandmother-style potatoes (13, 14) **14 €/16€**

Our Specialty: "Bluefin Tuna"

Truffled tuna toast on glass bread, finished with katsuobushi and toasted sesame seeds (1, 2, 4, 11, 13, 14) (2 pieces) (Gluten-free option available) **12€/13,50€**

Bluefin tuna bao bun with guacamole, cream cheese, coriander and onion (1, 13, 14) **€6.00/€7.00**



Bluefin tuna tartare with wakame mayonnaise emulsion, avocado cream and glass bread (4, 10, 14) **16€/18,50€**



Bluefin tuna tataki mosaic with Sherry pearls, wakame and Guadalhorce tomato tartare (4, 7, 10, 11, 14) **16€/18,50€**



Wild "Akai Tuna" bluefin tuna rib steak (400 g) (4) Perfect for 2 people (Approx. weight may vary depending on the cut) **90€/kg./103,50€/kg.**

Be sure to ask about our

delicious desserts

6,50€ / 7,50€

Tasting Menu

(Monday to Thursday)

Cold starter, hot starter, fish course, meat course and dessert

43€ / 50€ without drinks

53€ / 60€ with drinks



Gluten-free



Members' Price



Non-Members' Price

