

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 homemade pickled chilli pepper and Santoña anchovy marinated in extra virgin olive oil (4, 14) €2/€2.30

Perfect for sharing

Grilled 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 apples, seared foie gras and wild berry sauce (1, 10, 13, 14) (2 pieces) (Gluten-free option available) €11/€13

Crispy free-range chicken bao bun with aromatic herbs, sriracha sauce, pickled red onion and avocado cream (1, 5, 13, 14) €6/€7

Traditional oxtail croquettes served with a wood-roasted piquillo pepper mayo (1, 5, 13, 14) (6 pieces) €9/€10

Andalusian "Puchero" 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



Traditional Spanish 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 foie gras shavings (2, 7, 10, 14) €15/€17



Baby 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 artichokes on a borage ragout with fried almonds, finished with Pedro Ximénez reduction and seared foie gras (10, 13, 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 tentacle 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 white fish 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**



Dry-aged beef sirloin served with Guadalhorce Valley vegetables and homemade baby potatoes (10) (Sold by weight) **€65/kg. - €73/kg.**



Grilled 100% acorn-fed Iberian pork presa, 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 mayo, avocado cream and glass bread (4, 10, 14) **€16/€18.50**



Bluefin tuna tataki mosaic with Sherry pearls, wakame mayo and Guadalhorce tomato tartare (4, 7, 10, 11, 14) **€16/€18.50**



Wild "Akai Tuna" bluefin tuna 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

Bread Service

€1.20/€1.50

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

