

NARIXA TASTING MENU · Vegetarian Option Available

*Discover our cuisine with a menu selected by our chef, Manu Furia
5 courses, bread and olive oil · Drinks not included · The menu will only be served to the full table
The wine pairing will be curated by our front-of-house team, featuring Andalusian labels
€49,50 per person / Wine Pairing: +€20 p.p.*

CHILLED SOUPS

Zoque from Malaga (carrot gazpacho), brined lemon and pickled partridge €14

Ajoblanco (almond soup) with lacquered eel and molasses pearls from Frigiliana €14

Chilled corn cream, crispy vegetables and smoked water €14

ENTRANTES

Kid pâté, raisin gel, beer marmalade and roasted almonds €13

Bluefin tuna mormo confit in lard, seasonal tomatoes and herb vinaigrette €15

White prawn tartare, cured roe and grapefruit peel with prawn head juice €16

Pan-seared scallops with roasted beetroot, orange vinaigrette and anchovy €17,50

Spicy Almadraba bluefin tuna tartare with avocado €19,50

Grilled octopus with aubergine cream and honey, lime and coriander vinaigrette €19,50

ALMADRABA* BLUEFIN TUNA

*Grilled descargamento (succulent upper loin cut)
with onion reduction and Spanish sauce €29*

Braised facera (tuna cheek) with rib jus and Amontillado sherry €28

Grilled Tarantelo (between the belly and upper loin) Café de Paris sauce €29

**A traditional and sustainable method of fishing Atlantic bluefin tuna along the Andalusian coast, using fixed nets near the shore.
It dates back to Phoenician times and is renowned for producing exceptionally high-quality tuna.*

*Bread and olive oil service: €2.10 per person (gluten-free option available) · Prices include 10% VAT
Allergen menu available - Please inform us before placing your order in case you have any allergies*

FISH

*Sea bream fillet from Estero de Barbate (natural estuarine pond)
with squid stew in almond sauce €27*

*Pan-seared sea bass fillet from Estero de Barbate (natural estuarine pond)
with spiced green sauce with Axarquía-style couscous €26*

*Desalted and poached cod
parmesan cream and sautéed spinach €26*

*Roasted meagre fish
braised fennel with paprika Axarquía-style and fish broth €26*

MEATS

House-style yearling beef steak tartare with egg yolk €21

*Suckling pig lingot with thyme jus
apricot purée and potato & onion cake €29*

*Braised beef cheek
Frigiliana molasses gastrique and celeriac purée €25*

*Slow-cooked Málaga kid shoulder
adobillo-style potatoes and Swiss chard porridge €38*

*Yearling beef fillet
sherry sauce and alboronia (pumpkin & aubergine ratatouille) €31*

IBERICO PORK DEHESA MONTEROS • Genal Valley (Málaga)

Secreto (marbled shoulder cut) with romesco sauce, almond crumble and sage €26,50

Pickled Abánico (rib-edge cut) with quince vinegar €25

Grilled Lagarto (rib-loin strip) with wild herb dressing €25

Weekly Specials

Please ask our team about the weekly specials: seafood, vegetables, fish & meat