

STARTERS

Bluefin tuna mormo confit in lard, fried pumpkin, tuna jus €17

White prawn tartare, cured roe and grapefruit peel with prawn head juice €17

Pan-seared scallops with roasted beetroot, orange vinaigrette and anchovy €18,50

Spicy Almadraba bluefin tuna tartare with avocado €21,50

Partridge Tortellini in Antequera-style saffron & bay leaf cream €19,50

Braised artichokes, roasted Iberian pork jowl, egg yolk toffee €16

Stew of octopus and pork ear with chickpea foam €16

FISH

*Oven-baked Sea bream fillet from Estero de Barbate (natural estuarine pond)
with seasonal mushroom stew and lemon €27*

*Desalted and poached cod
parmesan cream and sautéed spinach €26,50*

Roasted meagre fish, braised fennel with paprika Axarquía-style and fish broth €26,50

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

Braised facera (Bluefin tuna cheek) with its tripe stew and verdinas beans €27

MEAT

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

*Braised beef cheek
Frigiliana molasses gastrique and celeriac purée €26,50*

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

Yearling beef fillet, sherry sauce, pumpkin & aubergine ratatouille, potato confit €31

Abanico(rib-edge cut) Dehesa Monteros in carrot 'escabeche' €26,50

TASTING MENU "Málaga"

Discover our cuisine through a menu created by our chef, Manu Furia

First appetizer

Second appetizer

Stew of octopus and pork ear with chickpea foam

Pig Trotter galantine with bread & garlic sauce (maimones)

Partridge Tortellini in Antequera-style saffron & bay leaf cream

Roasted meagre fish, braised fennel with paprika Axarquía-style and fish broth

Abanico(rib-edge cut) Dehesa Monteros in carrot 'escabeche'

Almond & orange creme caramel, Algarrobo cookie cumble & dark chocolate ganache with extra virgin 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*

65€ per person / Wine pairing (5 glasses): +26,50€ p.p. / Cheese Supplement: +6 p.p.



MARKET MENU · Vegetarian Option Available

A menu selected by our chef Manu Furia based on the daily market offer

*Includes: appetizer, starter, fish dish, meat dish, dessert, bread and olive oil
drinks not included · the menu will only be served to the full table*

49,50€ per person/ Cheese Supplement: +6 p.p.

*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*