

Malaga-style Ajoblanco, mango & Caleta anchovy marinated in vinegar €14,5

Spinach "Porrilla" Raviolo & egg yolk €14

*Braised Beef Cheek Cappelletti
with Frigiliana molasses gastrique €14 / €18,5*

*Pan-Seared Scallops
with roasted beetroot, orange & salt cured anchovy vinaigrette €18,5*

Spicy Almadraba Bluefin Tuna Tartare & avocado €23,5

Scarlet Shrimp Carpaccio, semi-dried cherry tomatoes & mezcal vinaigrette €18,5

Malaga Kid Goat & Duck Foie Gras Pâté, beer marmalade & raisin gel €17,5

*Semi-cured Horse Mackerel Tartare
kefir and pickled vegetables €17,5*

*Nerja-style Fried Pumpkin
sobrasada, avocado blossom honey & whipped goat's cheese €14,5*

Hechura de Liebre with Black Garlic Romesco €14,5
Pickled aubergine stuffed with vegetables, raisins and pine nuts
inspired by an anonymous 13th-century from Kitab al-tabij*

*Gently Poached Salt Cod with Malaga-style spiced baby snails broth
smoked roasted pepper €26,5*

*Oven-roasted Caleta Whiting
courgette spaghetti and beurre blanc sauce with aged Malaga Trasañejo wine €23,5*

*Iberian Abanico(rib-edge cut) from Dehesa Monteros
with carrot "escabeche" €26,5*

*Pressed Suckling Pig
thyme jus, dried apricot purée and potato gâteau €29,5*

*Slow-cooked Shoulder of Málaga Kid Goat
garlic & pimentón-marinated potatoes and Swiss chard "porrilla" €39,5*

Casa Luque TASTING MENU

*Discover our cuisine through a tasting menu bringing together signature dishes
and seasonal market cooking*

*The menu includes snacks, two starters, one pasta course, one fish course, one
meat course and a selection of desserts*

*drinks not included · served to the entire table only
wine pairing are selected by our front-of-house team, with focus on Andalusian wines*

€65 per person / Wine Pairing (6 glasses): + €31,50 p.p. / Cheese supplement: + €6 p.p.



"Axarquía" MENU

Málaga-style Ajoblanco

Spinach "Porrilla" Raviolo

Hechura de Liebre & Black Garlic Romesco

Almond & Orange Crème Caramel

artisan bread & extra virgin olive oil

*drinks not included
served to the entire table only
may be combined with the "Balcón de Europa" menu*

€ 44,50 per person

Wine Pairing (+4 glasses): + €23,50 p.p.

Cheese supplement: + €6 p.p.

"Balcón de Europa" MENU

Braised Beef Cheek Cappeletti

Oven-roasted Caleta Whiting

Málaga Kid Goat Galantine with Dates

Honey & Orange Blossom Pot de crème

artisan bread & extra virgin olive oil

*drinks not included
served to the entire table only
may be combined with the "Balcón de Europa" menu*

€ 49,50 per person

Wine Pairing (+4 glasses): + €23,50 p.p.

Cheese supplement: + €6 p.p.