

DELICATESSEN
sliced with our Berkel cutter

Ancelin Special nº2 Oyster (natural) – €4.80 each

Smoked eel, Frigiliana molasses pearls & ajoblanco – €10.50 (2 pcs)

San Filippo anchovy, Échiré butter – €9.50 (2 pcs)

Iberian ham shavings "Dehesa de los Monteros" – €15/60g

Iberian loin "Dehesa de los Monteros" – €15/60g

Iberian back loin · Coppa "Dehesa de los Monteros" – €12/60g

Salchichón cular de Vic Casa Sendra · dry-cured pork sausage 10€/60 gr.

Selection of Artisan Cheeses

3 Cheeses · 13€/60g | 5 Cheeses · 18,5€/100g

"Doña Angela" Selection

ham (20g), Salchichón (20g) y 2 cheeses (40g) · 20€

STARTERS

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

Seasonal tomato, confit cherry tomatoes, burratina and smoked sardine – €15

Confit artichoke, artichoke leaf jus, roasted pork jowl and egg yolk – €14

Horse mackerel tartare, fish broth yoghurt and house pickles – €16

Pan-seared scallops with roasted beetroot, orange vinaigrette and anchovy – €17.50

Spicy Almadraba bluefin tuna tartare with avocado – €17.50

Grilled octopus with aubergine cream and honey, lime and coriander vinaigrette – €19.50

Partridge ravioli in Antequera-style saffron & bay leaf cream – €16

Kid cannelloni with aged cheese cream and mint – €16

THE SEA IN OUR KITCHEN

*Almadraba bluefin tuna
onion reduction and Spanish sauce – €29*

*Pan-seared sea bass fillet
spiced green sauce with Axarquía-style couscous – €25*

*Desalted and poached cod
parmesan cream and sautéed spinach – €25*

*Roasted meagre fish
braised fennel with paprika Axarquía-style and fish broth – €25*

MEAT

*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 – €36*

*Grilled Iberian pork secreto with wild herb dressing
homemade potato wedges – €25*

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

Check our weekly specials

NARIXA TASTING MENU – €45 per person / Wine pairing: +€18 p.p.

*Discover our cuisine with a menu selected by our chef Manu Furia
5 courses, bread & olive oil included · drinks not included · menu served for the entire table only
Wine selection curated by our team, featuring Andalusian references*