

Menú 1

Entrantes para cada 4 personas

Lechuga variada | bacon | pipas | tomate seco | croutons | pepino | manzana | vinagreta
de mostaza y miel

Provolone al horno con pesto casero y tomate

Surtido de ibéricos

Surtido de quesos

Pan artesanal

Plato Principal

Bacalao

Salsa de cava y azafrán | espinaca salteada | aceite de hierbas verdes

O

Presa

Lonchas de cerdo ibérico a la plancha | salsa de ají panca BBQ | verduras temporada

Postre

Torrija Artesanal | dulce de leche



Precio Menu 45€

I.V.A. Incluido Precio por
persona

Menú 2

Entrantes para cada 4 personas

Langostinos Pil Pil

Aguacate | remolacha | cebolla | mango

Tiradito de salmón | mermelada de zanahoria

Tabla de quesos variados

Pan artesanal

1er Plato para cada 4 personas

Pescado del día.

Al horno | alioli | verduras ratatouille

2º Plato individual

Presa Ibérica.

Lonchas de cerdo ibérico | salsa de ají panca BBQ | verduras de temporada

Postre

Torrija Artesanal | dulce de leche



Precio Menu 54.00

I.V.A. Incluido Precio por
persona

Menú 3

Entrantes para cada 4 personas

Tabla de quesos con frutos secos

Jamón Ibérico 50%

Langostinos a la plancha

Vieira a la plancha con salsa americana y caviar de salmón

Pan artesanal

1er Plato

Salmorejo (individual)

Crema de huevo | polvo de jamón serrano | croutons

Tataki de Atún (para cada 4 personas)

Costra de sésamo | salsa teriyaki

Pre-postre

Sorbete de lima

2º Plato individual

Solomillo

Ternera | salsa de vino tinto de Málaga | verduras de temporada

Postre

Torrija Artesanal | dulce de leche



Precio Menu 58.00

I.V.A. Incluido Precio por
persona

Menú Vino Mío

Entrantes para cada 4 personas

Lechuga variada | bacon | pipas | tomate seco | croutons | pepino | manzana |

vinagreta de mostaza y miel

Provolone al horno con pesto casero y tomate

Pan artesanal

Plato principal

Pescado del día

Verduras de temporada y salsa de pescado

O

Brocheta de pollo

Verduras de temporada y salsa teriyaki

Postre

Torrija Artesanal | dulce de leche



40,00 € I.V.A. incluido | Precio por
persona

Menú vegetariano

Entrantes para cada 4 personas

Hummus de garbanzos

Samosas de verduras | coulis de piña y curry | mermelada de zanahoria

Provolone al horno con pesto casero y tomate

Plato principal

Pasta

Con salsa de queso fresco | ají amarillo | queso rallado

O

Wok Chaufa

Verduras salteadas | cebolla china | soja | arroz | huevo

Postre

Torrija Artesanal | dulce de leche



Precio menu 42,00

I.V.A. Incluido Precio por
persona

Menu 1

Starters for every 4 people

Mixed lettuce | bacon | sunflower seeds | sun-dried tomatoes | croutons | cucumber | apple |
vinaigrette | mustard | honey

Baked provolone with homemade pesto and tomato

Assorted Iberian products

Assorted cheeses

Artisanal bread

Main course

Cod

Cava and saffron sauce | sautéed spinach | green herb oil

OR

Pesa Ibérica

Grilled Iberian pork slices | BBQ panca chili sauce |

seasonal vegetables

Dessert

Artisanal French Toast | dulce de leche



Menu Price 45€

VAT included Price per
person

Menu 2

Starters for every 4 people

Pil Pil Prawns

Avocado | beet | onion | mango

Salmon tiradito | carrot jam

Assorted cheese board

Artisanal bread

1st Course for every 4 people

Fish of the day.

Baked | aioli | ratatouille vegetables

2nd individual dish

Preso Ibérica.

Iberian pork slices | BBQ panca chili sauce | vegetables

season

Dessert

Artisanal French Toast | dulce de leche



Menu Price 54.00

VAT included Price per
person

Menu 3

Starters for every 4 people

Cheeses board with nuts

Iberian Ham 50%

Grilled prawns

Grilled scallop with American sauce and salmon caviar

Artisanal bread

1st Course

Salmorejo (individual)

Egg cream | Serrano ham powder | croutons

Tuna Tataki (for every 4 people)

Sesame crust | teriyaki sauce

Pre-dessert

Lime sorbet

2nd individual dish

Sirloin

Veal | Malaga red wine sauce | seasonal vegetables

Dessert

Artisanal French Toast | dulce de leche



Menu Price 58.00

VAT included Price per
person

Vino Mio Menu

Starters for every 4 people

Mixed lettuce | bacon | seeds | sun-dried tomato | croutons | cucumber | apple |

Honey mustard vinaigrette

Baked provolone with homemade pesto and tomato

Artisanal bread

Main course

Fish of the day

Seasonal vegetables and fish sauce

OR

Chicken skewer

Seasonal vegetables and teriyaki sauce

Dessert

Artisanal French Toast | dulce de leche



€40.00 VAT included | Price per
person

Vegetarian menu

Starters for every 4 people

Chickpea hummus

Vegetable samosas | pineapple and curry coulis | carrot jam

Baked provolone with homemade pesto and tomato

Main course

Pasta

With fresh cheese sauce | yellow chili | grated cheese

OR

Wok Chaufa

Stir-fried vegetables | green onion | soybeans | rice | egg

Dessert

Artisanal French Toast | dulce de leche



Menu price 42,00

VAT included Price per
person