



A
BITE
OF
HEAVEN

CURED MEATS TO GET STARTED

With crystal bread, tomato and Oro Bailén EVOO (Extra Virgin Olive Oil)

Iberian Ham "Joselito".

80g **26** 45g **14** ●

Beef Jerky "La Finca".

14 ●

Varied table of Andalusian cured meats: Spicy chorizo, butifarra, moroilla, acorn-fed loin.

16 ●●●

Bolognese Mortadella A.O. (Appellation of Origin).

8 ●

SMOKED, SALTED AND CHEESE

Our gildas with fresh chives minced at the moment and EVOO.

2 ●●

Butterfly anchovies in toasted bread:

· With Garland tomatoe and Picual oil. (unit)

3 ●●

· With firewood confit peppers. (unit)

3 ●●●

· With hamlet sheep butter. (unit)

3,5 ●●●

"Dominguez" smoked salmon loins, fresh herb tartar sauce and crusty bread.

16 ●●●●●●●●

Board of selected cheeses with their contrasts.

18 / **10** ●●●●●

SELECTION OF CANNED GOODS

Pickled mussels can with Montilla gourmet french fries.

11 ●

Natural cockles on crushed ice with our special dressing.

20 ●●

Natural razor clams with vinaigrette from its juice and Jerez vinegar.

14 ●●

THE CORNER OF GOURMET MUFFINS BREAD FROM PANADERÍA MÁXIMO (BENAOJAN)

Muffin bread from "Panaderia Máximo" with grilled bluefin tuna, "Joselito" pork jowl, spicy mayo, sweet chives and green leaves to refresh.

13 ●●●●●●●

Pepito with beef tenderloin, comte cheese, arugula and old mustard mayonnaise.

12 ●●●●●

COLD PLATES TO SHARE

Caviar can 30g, blinis and fresh cream.

45 ●●●●●●●●

French oysters N°2:

- Natural (unit)
- Yellow chili pepper (unit)
- Ponzu (unit)

4,5 ●

Selection of "Familia Hevilla" tomatoes with parmesan vinaigrette, basil leaves, red onion and pumpkin seeds.

5 ●●●●●

Escarole salad, grilled scallops, orange vinaigrette and calamata olives.

5 ●●●●●

Our olivier salad with EVOO, garlic prawns and fried quail egg.

14 ●●●●●

Artisan foie gras terrine, baked apple and wood-fired brioche.

15 ●●●●●

Young cow sirloin steak tartare with fried egg and pickle mayo.

13 48 ●●●●●

16 ●●●●●

19 ●●●●●

HOT PLATES TO SHARE

Grilled chistorra from Arbizu.

Creamy "Joselito" ham croquettes. (6 units)

Spicy leg and snout tripe, fried egg and chives side.

9

Grilled octopus, galician potato, paprika oil and padron peppers.

12 ●●●●●

Small sea bass cubes in soft "Thai" marinade with lime mayo and sugar snap

15 ●●●●●

22 ●●●●●

19 ●●●●●

● Gluten

● Celery

● Peanuts

● Lupins

● Crustaceans

● Mustard

● Soybeans

● Molluscs

● Egg

● Sesame seeds

● Milk

● Nuts

● Fish

● Sulphites

BARBATE'S TUNA CORNER

Tuna with homemade butter with crispy slices of bread and wild arugula.

9 ● ● ●

Bluefid tuna tartare with roasted marrow and acidulated sprouts salad.

25 ● ● ● ● ● ●

Grilled tuna belly, "Japo" bilbaína sauce celeriac and mangetout.

25 ● ● ● ● ● ●

TO FINISH

Veal cheek glazed in red wine with parmentier and glazed onions.

19 ● ● ● ● ●

"Joselito" iberian pork shoulder with shiitakes, small garlic and mashed potatoes with ham fat.

22 ● ●

Matured beef tenderloin. (500g)

27

Matured cow chop by weight.

Every 100g 5,5

Carved grilled Asturian beef sirloin perfect for sharing (250g) .

26

Getaria-style grilled sea bass loin with confit tomatoes.

27 ● ● ●

Grilled cod loin confit in EVOO with tripe stew.

20 ● ● ● ● ●

Pilpil cod cheeks with charcoal-roasted peppers.

20 ● ●

SIDES:

Crispy oider house style round chips.

3,5

Caramelized piquillo peppers.

4 ●

Fresh lettuce salad, sweet chives and cherry tomatoes.

4 ●

Gernika peppers fried in EVOO.

4

DESSERTS

Caramelized Torrijas with meringue milk ice cream and pink pepper toffee.

7,5 ●●●●●●●

Chocolate cake in textures for Chocolate lovers.

8 ●●●●●●

Our tribute to the "Torta de algarrobo".

Pineapple infused with menthol candies, peppermint and coconut foam.

7,5 ●●●●●●●

7,5 ●●●●●

- Gluten
- Crustaceans
- Egg
- Fish

- Celery
- Mustard
- Sesame seeds
- Sulphites

- Peanuts
- Soybeans
- Milk

- Lupins
- Molluscs
- Nuts



AND AFTER
THE MEAL,
LET'S TAKE
A WALK
THROUGH
THE LAND
OF MALAGA.