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PRIZE  
"JOSE LUS BARRIONUEVO 2015"



# Something to whet your appetite

1. Fresh kings prawns, cooked to perfection! (Bahía de Málaga)..... 18.00 €
2. Iberian ham, from free range, acorn fed pigs ..... 21.00 €
3. Cured sheep 's cheese..... 12,00 €

## Appetizers "Tapitas"

4. Smoked sardine served on crispy bread with a fresh tomato paste, lamb' s lettuce and goats cheese .....3.50 €
5. Spanish white beans with pig' s trotters, spicy chorizo and locally made black pudding.....5.00 €
6. Homemade breadcrumbs with orange and runny eggs.....4.00 €
7. Battered artichoke hearts served with a citrus and orange toffee sauce .....4,00 €
8. Prawns wrapped in filo pastry and served with a Kinchy foam sauce .....3.50 €
9. Locally made black pudding with rice served and with apple compote and pine nuts.....2,75 €
10. Black noddles with garlic, shrimps and garlic mayonnaise .....4.00 €
11. Grilled scallops with artichokes and mushroom mayonnaise .....5.00 €

## Salads

12. Little gem lettuce with a garlic, lemon and olive oil dressing .....7.00 €
13. Goat cheese salad with dried fruit, quince jelly and a mustard vinaigrette .....9.50 €
14. Our delicious "Russian" salad (potato, tuna, mayonnaise...) served with fresh prawns .....8,00 €

## Cold and Hot Soups

15. Typical "Coin" soup, made with potatoes, onions, tomatoes, bread and a poached egg.....6.00 €
16. Chicken stock with iberian ham and poached egg.....5.00 €
17. Malaga style Gazpachuelo soup, served with fish, prawns, and AB wine (served on Fridays through Sundays).....7.00 €

## Rice dishes

18. Soupy Paella with lobster and prawns (serves 2 people )..... 38,00 €
19. Rice served with Iberian pork and mushrooms (serves 2 people)..... 24.00 €

## Cold Starters

“Great for sharing”

20. Iberian pork.....	14.00 €
21. Mixture of iberian pork products (iberian pork, iberian ham and cured sheep’ s cheese) .....	16.00 €
22. Cantabrian anchovies served on seasonal tomatoes and toasted bread with tomato sauce & olive oil .....	17,00 €
23. Pheasant pate and truffles served with an apple compote and toast .....	10.00 €
24. Foie marinated with sweet wine and sishuan pepper accompanied with a raspberry sauce.....	12,00 €
25. Venison fillet marinated in olive oil and served with caramelised sweet peppers and onions.....	12,00 €
26. Tuna Tataki, soaked in soy sauce, served with locally grown citrus fruits and Wakame Salad.....	15.00 €
27. Pork, finely sliced and baked in the oven with virgin olive oil and an assortment of spices.....	10.00 €

## Hot (warm) Starters

“Great for sharing”

28. Crispy fried eggplant served with honey.....	10,00 €
29. A selection of homemade croquettes, served with the house prune confiture, dried apricots and sweet wine.....	10,00 €
30. Anchovies, breaded and fried with lemon.....	10,00 €
31. Pieces of salmon with seasonal vegetables and sweet and sour orange sauce.....	16.00 €
32. Grilled octopus served with plankton and paprika mayonnaise and octopus ceviche .....	18.00 €
33. Lamb sweetbread, pan fried with garlic and mushrooms .....	15.00 €
34. Wok fried vegetables with prime sirloin beef (locally produced).....	18.00 €

## Scrambled eggs from “Farm”

35. Scrambled eggs with sautéed eels and prawns .....	10,00 €
36. Roasted mushrooms served with “broken“ fried eggs, potato sticks, crispy ham and truffle oil .....	11,00 €

## Fish

37. Whole Sea Bass baked in salt and aromatic herbs.....	16,00 €
38. Salt cod filet served with a mild garlic velouté.....	16.00 €
39. Salmon filet with orange sauce.....	16,00 €
40. Fillet of wild sea bass served with a saffron sauce and clams .....	16.00 €

# Meat

## Goat

41. Grilled kid' s shoulder ..... 22,00 €

## Choice Beef

42. Raw filet or prime steak, which you cook yourself over hot stones  
(serves 2 people) ..... 36,00 €
43. T-bone steak cooked to order on a charcoal grill (4,8 €/100 gr.) ..... S/P €
44. Entrecote cooked to order on a charcoal grill ..... 17,00 €

## Prime Beef Coin (locally produced)

45. Gourmet hamburgers made from Ox meat, served with cheddar cheese and  
a barbecue sauce in mustard bread..... 11.00 €
46. Filet steak cooked to order on a charcoal grill ..... 20,00 €
47. Filet steak with foie-gras and Málaga wine sauce ..... 23,50 €
48. Veal hock, served with locally grown vegetables (serves 2/3 people, by  
advance order)..... 58.00 €

## Pork

49. Roasted crispy suckling pig ..... 22,00 €
50. Grilled iberian pork ..... 14,00 €
51. Iberian pork baked in rock salt & herbs (serves 2 people)..... 28,00 €
52. Slow roasted pork ribs with our special barbecue sauce – BBQ ..... 10.00 €

## Poultry

53. Duck leg confit with a white Martini and mango sauce ..... 14.00 €

*All meats can be served with a sauce or your choice:*

- Pepper sauce – Málaga wine sauce – raspberry sauce ..... 1.80 €



## Special Children's Menu

- 54. Chicken fillet breaded served with chips, includes a drink and a dessert  
(Ice cream: vanilla, banana, caramel or pudding) ..... 10.00 €
- 55. “Nuggets” of chicken with chips, includes a drink and a dessert (Ice cream:  
vanilla, banana, caramel or pudding)..... 10.00 €
- 56. Macaroni with bolognese sauce, includes a drink and a dessert (Ice cream:  
vanilla, banana, caramel or pudding) ..... 10.00 €



## Dessert

- 57. Sorbet.....3.00 €
- 58. Rice pudding with caramelized milk and served with “rosquete” ice cream.....4.80 €
- 59. White chocolate creme caramel .....4.50 €
- 60. Mango pudding made with egg yolk and syrup with banana and mango yogurt  
ice-cream.....4.80 €
- 61. Cheesecake with sauce with fresh strawberries .....4.50 €
- 62. Chocolate lava cake (Coulant) with banana ice-cream.....4.80 €
- 63. Walnuts bathed in honey and served with a caramel and pine nut ice-cream.... 4.80 €
- 64. Millefeuille of cream with “rosquete” ice cream.....4.80 €
- 65. Creme brulée with baked apple and apple sponge ice cream.....4.80 €