MENU

33-45 mitjana

SINGLES

Anchovy toast
Anchovies from Cantabrian Sea, Black garlic
and smoked Butter
3€

Croquettes
Iberian ham (Joselito) croquettes
10€

Japanese taco,
Crispy Nori Seaweed, marinated Tuna,
Guacamole and Kimchi Mayonnaise
5,5€

King prawn crunchy taco (2 uds)
Cream Beans, King Prawns and spicy Iberian
Bacon
8€

Artichoke Flower
confit Artichoke from Spain and Iberian
Shoulder Ham
7€

Fried Cuttlefish Sandwich from Cadiz
with Yuzu Mayo and Shisho Soya sauce
4,5€

Goat bao
Goat Ragout from Malaga with Pennyroyal
and Yogurt sauce
4,5€

Bread service **0,50€**

Plaza Marqués del Vado del Maestre
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MENU

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TO SHARE

FROM THE GARDEN

Caramelized Goat Cheese salad
Blueberry and Honey Dressing, Red Berries and Walnuts Oil
9€

Tropical salad
Avocado cream, Tropical Fruits and Mango Vinaigrette
8,5€

Burrata
Stracciatella Pugliese bites, Basil foam and Crostini Toscanos
12€

Grilled vegetables
Mixed vegetables with Chipotle Romescu sauce
8,5€

Patatas bravas
Garlic foam, Yuze and hot brava sauce of Chipotle
9€

Carbonara asparagus trigueros
Stir fry Asparagus with authentic Carbonara Sauce
9€

Bread service **0,50€**

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FROM THE SEA

Homemade potato salad with red shrimp, Oro Bailén Mayonnaise
5,5/10€

Toasted Noodles,
with Prawns Gratin and Alioli del Piquillo
11,5€

Salmon tartar
Avocado cream and Passion Fruit
12€

Hake ceviche
Ceviche hake (from Galicia) with Mango Tiger Milk and a touch of Soya sauce
11€

Malaga shrimp tartar
14,9€

MEATS

Beef Steak Tartar
Beef sirloin tartar on layered Potatoes
13€

Iberian Pork Tataki
Iberian Pork with “Yerbas bajas”, Aubergines (semi acidic) and Praline
12,5€

Duck wok
Stir fry vegetables with Duck Magret Peruvian sauce
9€

Fried eggs with xistorra
Xistorra from Burgos, Peppers, Potatoes, Spring Garlic and Eggs
9€

Bread service **0,50€**

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PASTA AND RICE

Oxtail cannelloni
Payoyo cheese and Truffle bechamel
15,5€

Pumpkin risotto
Payoyo cheese and Truffle
11€

Shrimp and Cuttlefish paella
12,9€/1 px

Duck Risotto
Vegetables, Boletus and Foie Gras
28€/2 px

Cuttlefish wok
Noodles, Cuttlefish, Vegetables and spicy sauce
11€

KIDS MENU

Nuggets or croquettes with fries
8€

Bread service **0,50€**

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FISH

Salmon Loin in Papillote,
with Mayonnaise of Yellow Aji, Lime, Ginger and Avocado cream
14€

Seabass
Cauliflower Curry emulsion, Ham broth and Artichokes
16€

Taco with Confit Cod,
korean “roteña” sauce and julienne Vegetables with Crispy Chips
15€

Croaker in Tempura,
Tomato Wedges and Crispy Purple Onion
14€

MEATS

Pluma ibérica
Iberian Pork, Hollandaise Sauce and confit Leeks
19€

Chicken barbecue
with Vegetables and mashed Sweet Potatoes
10€

Confit Iberian Pork Cheek,
Glazed with Teriyaki sauce, Creamy “Limeño” and Vegetables
15€

Beef tenderloin
Ham sauce, creamy Garlic and “Migas”, Mushrooms and Bacon
19€

Sirloin “la finca” 350gr
Matured Beef with Baby Potatoes
24€

Bread service **0,50€**

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DESSERTS

Mille-feuille
Red Berries with White Chocolate and Strawberry Ice Cream
5,5€

Pasty
of Rice Pudding with “Leche Merengada” Ice Cream
5,5€

Yuzu Tartlet,
Pistachio, Praline and Meringue
5,5€

Hazelnut brownie
with Crème Anglaise and Tiramisu foam
5,5€

Crustaceans
Sesame
Nuts
Gluten
Egg
Fish
Molluscs
Mustard
Celery
Peanuts
Dairy
Sulphite
Soya
Lupins
Mushrooms
Shellfish

Bread service **0,50€**

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