

 *el  
merendero* 

## to share



Acorn-Fed Iberian Ham Special Selection (60gr. / 100gr.)

10,00€ / 16,00€

Raw sheep's milk cheese "Marantona" (60gr. / 100gr.)

8,25€ / 12,50€

Sausage Tartar from Málaga accompanied by waffle chips (mildly spicy)

9,75€

Russian salad topped with "melva canutera"

5,90€ / 10,50€

Octopus carpaccio with tomato zest and Extra Virgin Olive Oil

8,75€ / 15,50€

Acorn-fed Iberian Ham Croquettes

5,90€ / 10,50€

Tiger Mussel Fritters "a las bravas"

10,50€

Fried Poultry Eggs with Baby Squid and Squid-Ink Hollandaise

15,50€

Fried "Manolitas" pickled in the moment with Vasque chilli peppers

8,00€

Red Tuna bella with broken Fried eggs and crunchy potato

19,50€



## cold soups



"Porra Antequerana" or "Gazpacho" (whatever the chef has prepared today)

7,00€

White garlic soup with smoked sardines and fresh herb granite

11,50€

"Zoque" with marinated rose shrimp, olive salad and nori seaweed

10,00€

## raws



"Aguachile" of anchovies in vinegar with diced tomatoes and peppermint

7,00€

White Tuna Tartar with grilled avocado and carasatu bread

14,50€

Butterfish sashimi " a la moruna" over fresh lime

13,50€

Shellfish ceviche with passion fruit and peruvian yellow Pepper

19,50€

Avocado and red tuna cannelloni with Green apple tobiko

15,80€



## salads



Merendero: fresh lettuce, avocado, tuna, tomato and onion

12,50€

Harvested tomato with buttered red tuna and pickled Green onion

13,50€

Classic roasted peppers or fresh tomato wedges with Extra Virgin Olive Oil

9,50€

Thai Salad with shrimp tempura and wakame seaweed

14,50€

White Tuna loin marinated in chilli pepper mayonnaise and pickles

15,50€

## seafood and shellfish



Clams from Málaga (*'One clam in two parts'*)

2,50€

Oyster (natural or with ponzu)

3,90€

Shrimps of Málaga (grilled or cooked)

12,00€ / 100gr

"Quisquillas"

12,00€ / 100gr

Daily Shellfish

S/M

*Ask our maître*



# *fish from Málaga*



Anchovies: Fried or with lemon (250gr)

10,50€

Marinated dogfish (250gr)

9,25€

Fresh squid (250gr)

15,50€

Fresh baby squids (250gr)

15,50€

“Acedías”

13,50€

Red mullet (250gr)

14,50€

Mix of fried fish (2 pax)

28,75€

## *rice courses*



Seafood Paella: shrimp, octopus, cuttlefish, mussels and flake fish

18,50€ (P. P.)

Seasonal Vegetable Paella

16,50€ (P. P.)

“Meloso” of monkfish and artichokes

21,00€ (P. P.)

Iberian: Iberian feather, edamame and Acorn-Fed Iberian Ham

18,50€ (P. P.)

Noodles toasted with Scarlett shrimp and spicy red Pepper Ali-oli

18,00€ (P. P.)

Black “Fideua” with Herb Ali-oli and Fried baby squid

16,90€ (P. P.)

*\* Rice courses are prepared for a minimum of two person  
and served individually by our waiter (30 min).*



Bread service: 1,50€ P.P.

# fishes



Skewered Galician Hake in a Green sauce with mini leeks and clams "de carril"

22,50€

Sole fish "a la Menière" with a folded pouch of baby vegetables

21,00€

Carbon-roasted octopus with Kimchi Potatoes and a payoyo cheese croquette

19,50€

Tuna Belly "de almadraba" with tomates, red curry and onion

24,00€

"Salvaje" (sal/espalda/roteña) with fried potatoes and Green salad

6,50€ / 100gr



## meat



“Carrillera” of beef with cocoa accompanied by a crunchy sidedish of Fried shiso and “causa limeña”

19,50€

Acorn-fed, garlic Iberian feather with oyster tempura and chantarelles

21,00€

Beef tenderloin steak tartar  
*Elaborated in room with French fries*

24,00€

Beef with red wine sauce, potato cream and baby vegetables (200gr)

22,50€

Baby Lamb shoulder blade with “cogollos” our way

28,00€

Antonio Martin’s Oxtail with French Fries XL in Extra Virgin Olive Oil

18,50€



