

 *el
merendero* 

starters



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

10,00€ / 16,00€

Sheep cheese F.M. 'Marantona' (60gr. / 100gr.)

8,25€ / 12,50€

Málaga sausage tartare with foie mi-cuit shavings

9,75€

Russian salad with Bullet Tuna fillet

5,90€ / 10,50€

Sliced octopus with grated tomato and EVOO

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€

Classical marinated Rosada fish with black sesame

12,50€

Tuna in colored butter with fried eggs and tempura oysters

18,50€



first plates



Malaga gazpachuelo of white prawn, hake and clams

13,75 €

Day's special stew (what the chef prepares for today)

12,50€

Grilled artichokes with scallops, foie gras and anchovy cream

19,50€

Sanlucar prawns with cream of herring caviar and sea asparagus

14,50€

Toro otoro: red tuna belly and beef sirloin tartar

21,00€

Pil-Pil – style Malaga prawns garlic with tado, shiso and bao bread

15,50€

Shellfish ceviche with passion fruit and peruvian yellow Pepper

19,50€

Avocado and red tuna cannelloni with Green apple tobiko

15,80€

Carrillera meatballs and cuttlefish in its ink with almond bread and seaweed béarnaise

19,50€

Oxtail cannelloni with boletus and foie gras

19,50€



salads



'Merendero': lettuce alive, avocado, tuna belly, tomato and spring onion (2 PAX)

12,50€

Classic roasted peppers / Tomato Slices with EVOO

9,50€

Prawns salad in thai tempura and wakame seaweed

13,75€

seafood and shellfish



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

2,50€

Prawns from Málaga (grilled or boiled)

12,00€ / 100gr.

Shrimps of Málaga (grilled or cooked)

12,00€ / 100gr

Red Shrimps (Grilled)

13,50€ / 100gr

Daily Shellfish

S/M

Ask our maître



fish from Málaga



Anchovies: Fried or with lemon (250gr)

10,50€

Marinated dogfish (250gr)

9,75€

Fresh squid (250gr)

15,50€

Fresh baby squids (250gr)

15,50€

Red mullet (250gr)

14,50€

Mix of fried fish (2 pax)

28,75€

rice courses



Seafood paella: prawns, octopus, cuttlefish, mussels and fish

18,50€ (P. P.)

Dry octopus and artichoke rice

20,00€ (P. P.)

Anchovy rice in broth

20,00€ (P. P.)

Prawns thick rice and chantarelle

21,50€ (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).*



fishes



Galician style hake in green sauce, mini leeks and razor clams

22,50€

Roman style hake with pepper glass and Koroneiki mayonnaise

18,50€

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€

Sea brass in marine gazpachuelo and mollusc

18,50€

"Salvaje" (salt) with fried potatoes and Green salad

6,50€ / 100gr



meat



Iberian acorn-fed garlic pork with oysters in tempura and chantarelle

21,00€

Steak tartare of beef tenderloin

Elaborated in room with fried potatoes

24,00€

Paul Bocuse sirloin (Foie with salt and mushroom duxelle)

23,00€

Baby goat shoulder from Málaga with 'our style' vegetable hearts

28,00€

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

18,50€

Venison loin with peppers, quince, red fruits and dripping

22,50€



