



**M** *el*  
*merendero*  
ANTONIO MARTIN

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## starters

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ACORN-FED IBERIAN LOIN JABUGO (60 GR./100 GR.) 10,00€ / 16,00€



WAGYU JERKY WITH EVOO KORONEIKI (60 GR.) 18,00€

HARD GOAT CHEESE OF RAW MILK "MÁLAGA MOUNTAINS"  
(60 GR./100 GR.) 8,25€ / 12,50€



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SAUSAGE TARTAR FROM MÁLAGA WITH WAFFLE CHIPS (MIDLY SPICY) 9,75€



RUSSIAN SALAD WITH BULLET TUNA FILLET 5,90€ / 10,50€



HOMEMADE FOIE MI-CUIT WITH BRIOCHE AND  
MUSCATEL GELÉE 10,50€ / 16,50€



SMOKED EEL TERRINE WITH WILLIAMS PEAR 12,50€ / 19,00€



ACORN-FED IBERIAN HAM CROQUETTES 6,50€ / 12,50€



BARBECUED ARTICHOKE HARD CHEESE "MÁLAGA MOUNTAINS" 9,50€



SEASON MUSHROOMS WITH CHARCOAL EGG YOLKAL 17,50€



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MERENDERO: FRESH LETTUCE, AVOCADO, TUNA BELLY, TOMATO  
AND SPRING ONION (2 PAX) 14,00€



WARM SALAD OF PRAWNS TEMPURA 15,50€



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## seafood and shellfish

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CLAMS FROM MÁLAGA ('ONE CLAM IN TWO PARTS')

2,90€ / UD



GILLARDEAU OYSTER N° 2

4,00€ / UD



PRAWNS FROM MÁLAGA (GRILLED OR BOILED)

12,00€ / 100 GR.



GARRUCHA PRAWNS ON THE GRILL

12,00€ / 100 GR.



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## raw and marinated

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BUTTERFLY ANCHOVY FROM DE CANTABRIAN SEA IN ICE AND LIME

2,90€ / UD



MARINATED SALMON WITH PERUVIAN YELLOW PEPPER, MENTAIKO  
Y PICKLED RED ONION

18,50€



AVOCADO AND RED TUNA CANNELONI WITH GREEN APPLE-TOBIKO

16,80€



RED PRAWN TARTAR, PONZU AND FRUIT SHEETS









22,50€



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## fish from Málaga

























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ANCHOVIES: FRIED OR WITH LEMON (250 GR.)	11,50€
 	
MARINATED DOGFISH (250 GR.)	9,75€
 	
FRESH SQUID (250 GR.)	16,50€
 	
FRESH BABY SQUIDS (250 GR.)	16,50€
 	
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ROASTED PEPPERS WITH SPRING ONION AND SHERRY VINEGAR	5,00€ / 9,50€

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## first courses













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“GAZPACHUELO” SOAP FROM MÁLAGA WITH SCALE FISH, CLAMS, POTATO AND WHITE PRAWN	13,50€
    	
RED TUNA IN COLORED BUTTER WITH FRIED EGGS	18,50€
   	
CARBON ROASTED OCTOPUS WITH POTATOES STEW AND PAYOYO CHEESE CROQUETTE	19,50€
    	
OXTAIL CANNELLONI WITH BOLETUS EDULIS AND FOIE GRAS	19,50€
   	
CHEEK MEATBALLS AN CUTTLE FISH IN ITS INK WITH ALMOND BREAD AND SEAWEED BÈARNAISE	19,50€
     	

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## rice and noodles courses

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PAELLA OF "MASTER": ANGLERFISH, CUTTLEFISH AND WHITE PRAWN	18,50€ P.P
 	
DRY RICE: OCTOPUS, RABBIT, LEEKS AND ARTICHOKE	20,00€ P.P
	
CREAMY RICE WITH LOBSTER	24,00€ P.P
	
IBÉRIAM RICE: IBERIAN PLUMA, EDAMAME AND ACORN-FED IBERIAN HAM	19,50€ P.P
	
BLACK FIDEUÁ WITH HERB ALI-OLI AND FRIED BABY SQUID	17,50€ P.P
   	
FIDEOS TOSTADOS CON GAMBA ROJA BRASEADA	19,50€ P.P
  	

RICE COURSES ARE PREPARED FOR A MINIMUM OF TWO PERSON (30 MIN.)

P.P / PRICE PER PERSON

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## fish

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SOLE FISH "A LA MEUNIÈRE"

6,50€ / 100 GR.



ROMAN STYLE HAKE WITH PEPPER GLASS AND  
KORONEIKI MAYONNAISE

21,00€



SAINT PETER'S FISH LOIN WITH TOMATO CARPACCIO, PICKLES  
AND BILBAO SAUCE

23,00€



ANGLERFISH ON THE GRILL WITH CRAYFISH CREAM AND  
ARTICHOKES

24,00€



SALT BAKED 'SALVAJE' WITH FRIED POTATOES AND  
GREEN SALAD




6,50€ / 100 GR.



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## meat

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STEAK TARTARE OF BEEF TENDERLOIN ELABORATED IN ROOM	24,00€
	
BEEF SIRLOIN WITH FOIE WITH SALT, MUSHROOM DUXELLE AND ROBUCHÓN MASHED	24,00€
	
ROASTED PIG WITH CRISPY SKIN AND APPLE CHUTNEY	28,00€
	
ANTONIO MARTÍN'S OXTAIL WITH XL FRIED POTATOES IN EXTRA VIRGIN OLIVE OIL	19,50€

## grilled

IBERIAN ACORN-FEED PREY D.O GUIJUELO	21,00€
T-BONE MATURED COW STEAK (I.G.P FROM EXTREMADURA)	5,50€ / 100 GR.
CANADIAN GRILLED PREY BEEF (PIECES FROM 300 GR. TO 500 GR.)	9,00€ / 100 GR.
ROASTED BONE MARROW BEEF & SOURDOUGH BREAD	11,50€

\* ALL GRILLED MEATS ARE ACCOMPANIED BY FRIED POTATOES IN EVOO

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PIQUILLO PEPPERS ROASTED OVER WOOD	5,00€
ROASTED TOMATO	5,00€
SOUFFLE POTATOES	7,00€

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## desserts

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### AYYY SE ME CAYÓ...

CHOCOLATE CAKE, CREAMY PISTACHIO, CHANTILLY  
WITH CHOCOLATE ICE CREAM AND SHORT PASTRY



7,50€

### CARAMELIZED MILLE-FEUILLE

WITH VANILLA FROM TAHITÍ



6,50€

### BAKED CHEESECAKE

COOKIE, CREAM AND PARMESAN CHEESE WITH MELT-IN TEXTURE



7,50 €

### PIONONO DE SANTA FE

WHITE CHOCOLATE SOUP AND MEXICAN VANILLA ICE CREAM



5,50 €



# booking information

BOOKING PHONE 951 776 502

DUE TO THE LIMITED CAPACITY AND FOR YOUR SAFETY IT IS NECESSARY  
TO MAKE AN ADVANCE RESERVATION

## EVENTS Y GROUPS

CARLA SUÁREZ DE PUGA | 635 26 11 13 | [COMERCIAL@GORKI.ES](mailto:COMERCIAL@GORKI.ES)  
ROCÍO MONTES DE OCA | 608 32 27 56 | [DIRECCIONCOMERCIAL@GRUPOGORKI.ES](mailto:DIRECCIONCOMERCIAL@GRUPOGORKI.ES)



# delivery service

YOU CAN SCAN THIS CODE TO CONSULT DELIVERY MENU



# allergens

 EGG

 SHELL FRUITS

 GLUTEN

 FISH

 MUSTARD

 MILK

 MOLLUSCS

 SESAME

 SOY

 CRUSTACEANS

 LUPINS

 PEANUTS

 SULFITES

 CELERY