

fresco
marina sotogrande

MENU



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SHARING PLATES / STARTERS

SPICY TUNA TARTARE 22

Tuna tartare accompanied by crispy sushi rice



PRAWN PIL PIL 14

Prawns served in traditional garlic and chilli oil



CROQUETTES 10

Choice of prawn, cheese, black pudding, oxtail



MEAT TACOS 14

Braised veal cheek with a touch of habanero sauce



VEGETARIAN TACOS 14

Made with refried beans, cauliflower and chipotle



PRAWN TACOS 'DEVILED' 16

Spicy prawns served with cream and coriander



VEGETABLE SAMOSAS 10

Crispy pastry parcels filled with curried vegetables



MEAT SAMOSAS 10

Crispy pastry parcels filled with Arabian spiced beef



TUNA TATAKI 24

Served with avocado and a pine nut sauce



PROVOLONE CHEESE 15

Provolone cheese with cherry tomato, sweet garlic and oregano



BAO BUN WITH VEAL CHEEK 16

Bao buns filled with veal cheek and a teriyaki sauce



GYOZAS - DUCK OR PRAWN 12

Gyozas filled with duck or prawn glazed in a Japanese sauce



SPINACH DIP 16

American style dip served with tortilla chips



IBERIAN HAM 24/15

Iberian ham from Guijuelo served with bread from Casares and tomato (Full portion / 1/2 portion)




CHEESE BOARD 21/13

Selection of cheeses from around the world (Full portion / 1/2 portion)




















SOUPS AND SALADS

CREAM OF MUSHROOM SOUP	14
With chestnuts, shitake mushrooms and a poached egg   	
RAMEN WITH CHICKEN AND PORK	15
Ramen with Asian flavours, marinated egg, Chinese noodles and vegetables  	
SEAFOOD SOUP	16
Seasonal seafood with coconut aromas   SO² 	
VEGETARIAN BUDDHA BOWL / TUNA OR SALMON	14/18
Buddha bowl with a daily selection of plant and grain based foods       SO²	
FRESCO SALAD	12
Cucumber carpaccio and lettuce dressed with the Chef's special vinaigrette      SO²	
CESAR SALAD	14/16
Choice of chicken or prawn with anchovies, croutons, parmesan, bacon and cherry tomatoes       SO²	
GRILLED AVOCADO	16
With feta cheese diced vegetables and a Japanese sauce      SO²	
RUSSIAN SALAD	10
Salad with tuna, mayonnaise and a touch of lemon     SO²	

PASTA AND RICE

MUSHROOM RISOTTO	20
Creamy arborio rice, seasonal mushrooms and Taleggio Italian cheese   SO²	
PRAWN RISOTTO	24
Creamy arborio rice with courgette and red prawns     SO² 	
GNOCCHI	16
With your choice of arrabiata or mushroom sauce    SO²	
PRAWN RAVIOLI	20
Ravioli parcels filled with prawns, ricotta and spinach    SO² 	
RICOTTA RAVIOLI	20
Ravioli parcels filled with ricotta and spinach        	

FISH DISHES


FRESH MARKET FISH 26 From Algeciras with grilled vegetables 	TUNA IN AN ORIENTAL SAUCE 14 With pickled vegetables    SO ²
SALMON 22 Grilled over charcoal stones 	FRIED JOHN DORY 15 With salad and French Fries      
SEABASS 27 With diced vegetables  SO ²	PRAWNS FROM SANLÚCAR 22 Grilled over charcoal stones      SO ²

MEAT DISHES

BEEF SIROLIN 30 Matured beef 	30
GLAZED LEG OF SUCKLING LAMB 30 Prepared at low temperature and glazed with our homemade jus  	30
ENTRECOT 26 With vegetables and baked potato	26
GRILLED PORK 22 Served with mashed potato and chimichurri sauce  SO ²	22
PORK RIBS 22 Served with a yakiniku sauce   	22
FREE RANGE CHICKEN 16 With cous cous and Moroccan spices  	16
FRESCO BURGER 18 Angus premium beef served on a brioche bun with tomato and cheese   SO ²	18
VEGETARIAN BURGER 16 Vegetarian burger served on a brioche bun with tomato and cheese   SO ²	16
LIVER AND BACON 16 With onion gravy and mashed potatoes  	16

ADDITIONAL ACCOMPANIMENTS

SAUCES

HOUSE SALAD	6
	
FRENCH FRIES	6
BAKED POTATO	6
	
WHITE RICE	6
CORN	6
GRILLED VEGETABLES	6














PEPPER	3.5
Red pepper, cream and meat stock	
 SO ²	
MUSHROOM	3.5
Variety of mushrooms and cream	
 SO ²	
CHIMICHURRI	3.5
Typical Argentinian sauce made with sweet pepper	
 SO ²	

DESSERTS

PAVLOVA	8
Meringue with lemon cream and red fruits	
 SO ²	
RICE PUDDING 2.0	8
Rice Pudding with coconut milk, mango and with a touch of ginger and lemon	
	
CHOCOLATE INGOT	8
Chocolate mousse with almond cake covered in crunchy chocolate	
	
GRILLED APPLE WITH CINNAMON AND SUGAR	8
With coffee ice cream and caramel	
	
AFFOGATO	8
Espresso coffee, vanilla ice cream, liquor of your choice and biscotti	
	
FRESHLY BAKED CAKE	7
Please add ask your waiter for the selection of the day	

2€ cover charge per person (includes bread and accompaniment)

This establishment has an allergen guide. If you have any doubts, please contact your server. Please be aware that our food may contain or have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish.

 Gluten/Wheat	 Egg	 Peanut	 Soya	 Milk	 Nuts	 Fish
 Molluscs	 Mustard	 Sesame	 Lupins	 Celery	SO² Sulphates	 Crustacean