

MENU

SHARING PLATES / STARTERS

SPICY TUNA TARTARE 23

Tuna tartare accompanied by crispy sushi rice



PRAWN PIL PIL 17

Prawns served in traditional garlic and chilli oil



CROQUETTES 11

Choice of prawn, cheese, oxtail



MEAT TACOS 16

Braised veal cheek with a touch of habanero sauce



VEGETARIAN TACOS 16

Refried beans, cauliflower and chipotle



PRAWN TACOS 'DEVILED' 18

Spicy prawns served with cream and coriander



VEGETABLE SAMOSAS 11

Crispy pastry parcels filled with curried vegetables



MEAT SAMOSAS 11

Crispy pastry parcels filled with Arabian spiced beef



TUNA TATAKI 28

Served with avocado and a pine nut sauce



GYOZAS - DUCK OR PRAWN 15

Gyozas filled with duck or prawns glazed in a Japanese sauce



SPINACH DIP 18

American style dip served with tortilla chips



IBERIAN HAM 26/17

Iberian ham from Guijuelo served with bread and tomato (full portion / half portion)



CHEESE BOARD 24/15

Selection of cheeses from around the world (full portion / half portion)



SOUPS AND SALADS

CREAM OF VEGETABLE SOUP 14

With vegetables selected from local markets



VEGETARIAN BUDDHA BOWL / TUNA OR SALMON 16/20

Buddha bowl with a daily selection of plant and grain based foods



CESAR SALAD 16/18

Choice of chicken or prawn with anchovies, croutons, parmesan, bacon and cherry tomatoes



GRILLED AVOCADO 18

With feta cheese, diced vegetables and a Japanese sauce



GREEK SALAD 14

Lettuce, peppers, cucumber, feta cheese and balsamic



PASTA AND RICE

MUSHROOM RISOTTO 25

Creamy carnaroli rice, seasonal mushrooms and cheese



PRAWN RISOTTO 26

Creamy carnaroli rice with courgette and red prawns



PENNE 18

Penne pasta with arrabiata or pesto



FISH

SOLE IN A CAPER SAUCE **29**

From the Algeciras market with grilled vegetables



SALMON **25**

Grilled over charcoal stones with mashed potatoes and broccolini



GRILLED LANGOSTINES **28**

Served in garlic and parsley butter



SEA BASS FILLET **31**

In 'Roteña' sauce with peas and potatoes



FRITURA MALAGUEÑA **25**

(Price per person) (min. 2 people)

Local fried fish subject to market availability



Paella on request (order 24 hours in advance)

Seafood platter on request (availability and price according to the market)

MEAT

BEEF SIRLOIN **34**

Matured beef served with mashed potato and vegetables



GLAZED LEG OF SUCKLING LAMB **34**

Prepared at low temperature and glazed with our homemade jus served with baked potato



ENTRECOT **32**

Matured for 30 days with vegetables and baked potato

GRILLED PORK **25**

Served with mashed potato and chimichurri sauce



LEMON CHICKEN **18**

Chinese style chicken, breaded and glazed with a lemon sauce served on a bed of rice and tenderstem broccoli



FRESCO BURGER **20**

Angus premium beef on a brioche bun with tomato, lettuce and cheese, served with fries



VEGETARIAN BURGER **18**

Vegetarian burger on a brioche bun with tomato, lettuce and cheese, served with fries



ADDITIONAL ACCOMPANIMENTS

SAUCES

HOUSE SALAD	7
	
FRENCH FRIES	7
BAKED POTATO	7
	
WHITE RICE	7
CORN	7
GRILLED VEGETABLES	7















PEPPER	4
Pepper, cream and meat stock	
	
MUSHROOM	4
Variety of mushrooms and cream	
	
CHIMICHURRI	4
Traditional Argentinian sauce made with sweet pepper	
	

DESSERTS

CHOCOLATE INGOT	9
Chocolate mousse with almond sponge cake covered in chocolate	
	
RED FRUIT PAVLOVA	9
Meringue with coulis and red fruits	
	
PANNA COTTA	9
Panna cotta with coconut and mango	
	
TIRAMISU	9
Deconstructed Italian tiramisu with white coffee ice cream	
	
AFFOGATO	9
Espresso coffee, vanilla ice cream, liquor of your choice and biscotti	
	
MALAGUEÑA CAKE	9
Puff pastry layered with cream, strawberries, and ice cream	
	
FRESHLY BAKED CAKE	8
Please ask your waiter for the selection of the day	

2.5€ 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	 SO ² Sulphates	 Crustacean