

Miniature

- GILDA OF ANCHOVY FROM SANTOÑA

with olives and piparra with vermouth

5,90 €
- AMELIE SPÉCIALE DE CLAIRE OYSTER

Ponzu or tiger milk 1€ extra

6,20 €
- AMÉLIE COCKTAIL OYSTER

5,80 €
- SCALLOP

cured in tiger's milk with coriander oil

10,50 €
- ROASTED ARTICHOKE FLOWER

artichoke cream, romesco sauce and fried ham

9,00 €
- MARRIAGE TOAST

anchovies in vinegar with slow-roasted ratatouille

9,00 €
- CHAPATA OF TUNA

quail egg and mayo kimchee

9,50 €
- LOBSTER BRIOCHE

with seafood and trout roe

11,00 €
- WAGYU PASTRAMI BRIOCHE

gherkin chutney, mustard vinaigrette and parmesan pickled chives

11,00 €
- IBERIAN HAM CROQUETAS (4 PCS)

with tomato jam

14,00 €
- BEEF BURGER

port onion, truffle pomade, classic cheddar

16,00 €
- FRIED OXTAIL EMPANADILLAS

with pico de gallo and guacamole (2 pcs)

15,00 €

Wine Tasting

WINE MENU “PAGOS”

3 glasses of wine

18,00 €

WINE MENU “TERROIRS”

5 glasses of wine

30,00 €

WINE MENU “PARCELA”

7 glasses of wine

42,00 €

Daily selection by our sommelier Raúl Villabrille

For Sharing

- ANCHOVY “00” CASA SANTOÑA SELECTION

with cow's butter and brioche beard

34,00 €
- THE MOST AGED JAMÓN IN THE WORLD

10 years of curing in a natural cellar. Remedios Sánchez limited edition of 46 pieces

120€
- IBERIAN BOARD REMEDIOS SÁNCHEZ (LIMITED ED.)

loin, salchichón, spicy chorizo and 100% acorn-fed pork shoulder

28,00 €
- POTATO SALAD WITH SMOKED EEL

with green pepper

18,00 €
- AVOCADO CANELON

stuffed with spicy red tuna in a citrus-apple sauce

24,00 €
- ATLANTIC SEA BASS CEVICHE

with its tiger's milk and curried chickpeas

24,00 €
- TUNA & SALMON SASHIMI CHIRASHI

tempered rice with ikura and cured egg yolk

33,00 €
- TUNA TENDERLOIN TARTAR

with ponzu dressing wakame seaweed and wakame seaweed

27,00 €
- TUNA TATAKI

with piparras mayonnaise, tapenade and ponzu sauce

26,00 €
- STEAK TARTAR

with our mustard dressing and amontillado-cured yolk

26,00 €
- GRILLED OCTOPUS

with roasted pepper hummus, green asparagus and paprika oil

27,00 €
- TRADITIONAL SPANISH POTATO OMELET

with red prawns in garlic and caramelised onion

25,00 €
- BEEF TENDERLOIN (LOW LOIN)

*all allergen
sliced in roasted pepper pil-pil and potato gratin

36,00 €
- DUROC PORK CHEEK

slow-cooked and glazed with 'malaga' trasañejo wine reduction, served with “causa limeña”

26,50 €

Sushi 8 pieces

- URAMAKI ROLL MARBELLA

pink cusk-eel tempura, stewed spider crab mayo, flambéed shrimp tartare with a touch of eel sauce

26,00 €
- URAMAKI SALMON SPICY ROLL

togarashi salmon tartare, pickled cucumber and avocado with flambéed salmon sashimi

25,00 €
- EEL HOSOMAKI

16,00 €
- URAMAKI TUNA CRUNCH ROLL

marinated tuna tartare, pickled pickle and avocado

28,00 €

Nigiri Moriawase

- SALMON

6,00 €
- TUNA

with avocado cream

7,00 €
- TUNA BELLY

with ponzu (+ extra caviar 10€)

8,00 €
- SCALLOP

with truffle mousse, jalapeño, lime and yuzu pearls

8,00 €
- SHRIMP

and tempura of their heads

12,00 €
- BEEF TENDERLOIN

with foie

9,00 €

Cheese Boards

- THREE CHEESE BOARD

24,00 €
- SIX CHEESE BOARD

42,00 €
- PREMIUM BOARD

three cheeses of extraordinary uniqueness by technology and origin

28,00 €

With their garnishes, according to different origins and types of animal.
Daily selection by our fromelier Raúl Villabrille and his team.

Desserts

- DARK CHOCOLATE COULANT

with vanilla ice cream

10,00 €
- CHEESE CAKE

goat's milk from Malaga

11,00 €
- FLAN

yolk flan with chantilly

9,00 €
- ROASTED PINEAPPLE IN TEXTURES

with its sorbet

9,00 €
- TORRIJA OF BRIOCHE

with meringue milk ice-cream

11,00 €

* Bread, double fermented gran reserva bread, selection of extra virgin Andalusian olive oils and artisan butter

3,90€ pp

- 1

CELERY

2

GLUTEN

3

CRUSTACEANS

4

EGGS

5

FISH

6

LUPIN

7

MILK

8

MOLLUCS

9

MUSTARD

10

NUTS

11

PEANUTS

12

SESAME

13

SOY

14

SULPHITES
- LA TIENDA CASA CURRO
C. Pantaleón, 5, 29601 Marbella, Málaga