



MENU

We have created 2 different “Tasting Menus” Every dish that are part of these menus can be also ordered “À la carte” which are on the last pages of this menu.

Each tasting menu is divided in five different stages, which have a singular and distinctive crockery form the next one, created by designers from all over the world, including Malaga.

We really hope you enjoy it.

Mauricio Giovanini



TASTING MENU

Crispy yucca and ceviche emulsion

Salsify, marinated shrimp and its broth

Manioc flower Mediterranean style cheese bread

Shrimp tartar Lebanese style

Lamb “roast beef” and its jelly

Falafel and yogurt

Thin slices of cured duck breast, creamy yolk and poultry
broth

Grilled red mullet with vegetables and citrus juices

Angus beef with mushrooms in béarnaise sauce

Roasted red apple ice cream with Oloroso sherry

This menu is to be served to all diners on the table

Price per person 85€ IVA (tax) included

Wine pairing 39€ per person

Cover charge 3.70€ per person



MENU
MESSINA

Dishes marked in bold are added to the previous menu

Crispy yucca ceviche

Salsify, marinated shrimp and its broth

Manioc flower Mediterranean style cheese bread

Our version of a Waldorf Salad

Scallops lemon pie

Crayfish with foie gras and clams

Shrimp tartar Lebanese style

Lamb “roast beef” and its jelly

Falafel and yogurt

Thin slices of cured duck breast, creamy yolk and poultry broth

Grilled red mullet with vegetables and citrus juices

Beef with mushrooms in béarnaise sauce

Roasted red Apple ice cream with Oloroso sherry

Chocolate with nougat ice cream

This menu is to be served to all diners on the table

Price per person 105€ IVA (tax) included

Wine pairing 48€ per person

Cover charge 3.70€ per person

A LA CÀRTE MENU

TASTE TEASERS

Falafel

14€

Our version of a Waldorf Salad

17€

Scallops lemon pie

19€

STARTERS

Crayfish with foie gras and clams

25€

Shrimp tartar Lebanese style

25€

Lamb "roast beef" and its jelly

25€

Thin slices of cured duck breast, creamy yolk and
poultry broth

21€



MAIN COURSES

Grilled red mullet with vegetables and citrus juices
32€

Angus beef with mushrooms in béarnaise sauce
35€

Pigeon with mole sauce
37€

DESSERTS

Creamy citrus
11€

Roasted red Apple ice cream with Oloroso sherry
13€

Chocolate with nougat ice cream
13€

Andalusian Cheese selection
18€

Cover charge 3,70€ per person. Includes bread, olive oil and snacks