



MENU

We have created 3 different “Tasting Menus” Every dish can be also ordered “À la carte” and are on the last pages of this menu together with their prices.

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

We really hope you enjoy it.

Mauricio Giovanini



TASTING MENU

Crispy yucca ceviche

Salsify, marinated shrimp and its broth

Manioc flower Mediterranean style cheese bread

Crayfish with foie gras and sea urchin

Lamb “roast beef” and its jelly

“Zabaglione” Onion soup

Creamy yolk, poultry broth and cured duck breast

Grilled red mullet with vegetables and citrus juices

Spiced Iberian pork with tomatoes curry

Helado de manzana roja asada, bizcocho borracho y oloroso

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

Price per person 75€ IVA (tax) included

Wine pairing 29€ per person

Cover charge 3.50€ 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

Crayfish with foie gras and sea urchin

Albacore, kumquat and dried mustard

Pickled beetroot with Giant red shrimp

Lamb “roast beef” and its jelly

Salmon roe with concentrated essential celery juices

“Zabaglione” Onion soup

Creamy yolk, poultry broth and cured duck breast

Grilled red mullet with vegetables and citrus juices

Spiced Iberian pork with tomatoes curry

Creamy citrus

Chocolate with nougat ice cream

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

Price per person 93€ IVA (tax) included

Wine pairing 39€ per person

Cover charge 3.50€ per person



MENU
GRAN MESSINA

Dishes marked in bold are added to the previous menu

Lemon potatoes

Crispy yucca ceviche

Salsify, marinated shrimp and its broth

Manioc flower Mediterranean style cheese bread

Crayfish with foie gras and sea urchin

Albacore, kumquat and dried mustard

Pickled beetroot with Giant red shrimp

Lamb “roast beef” and its jelly

Salmon roe with concentrated essential celery juices

“Zabaglione” Onion soup

Creamy yolk, poultry broth and cured duck breast

Tomato essential juices with katsuobushi

Grilled red mullet with vegetables and citrus juices

Lobster

Pigeon with mole sauce

Creamy citrus

Roasted red apple ice cream with Oloroso sherry

Chocolate with nougat ice cream

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

Price per person 135€ IVA (tax) included

Wine pairing 45€ per person

Cover charge 3.50€ per person

M|

A LA CÂRTE MENU

TASTE TEASERS

Crayfish with foie gras and sea urchin
14€

Salmon roe with concentrated essential celery juices
12€

Tomato juices with katsuobushi
15€

STARTERS

"Zabaglione" Onion soup
14€

Creamy yolk, poultry broth and cured duck breast
18€

Albacore, kumquat and dried mustard
16€

Pickled beetroot with Giant red shrimp
20€

Lamb roast beef and its jelly
22€

M|

MAIN COURSES

Grilled red mullet with vegetables and citrus juices
28€

Lobster
44€

Iberian pork seasoned in curry
28€

Pigeon with mole sauce
34€

DESSERTS

Creamy citrus
9€

Roasted red Apple ice cream with Oloroso sherry
10€

Chocolate with nougat ice cream
10€

Cheese selection
14€

Cover charge 3,50€ per person. Includes bread, olive oil and snacks