



## MENU

We have created 2 different Tasting Menus.

Every dish from these menus can be also ordered “À la carte” which are on the last pages of this menu.

We use crockery created by designers from all over the world, including Malaga.

We really hope you enjoy it.

**Mauricio Giovanini**

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## TASTING MENU

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Our meringues

French made of carrots

Italian with balsamic vinegar

Swiss made of Japanese rice

Thin sliced squid, creamy cuttlefish and cold seaweed  
broth

Marinated melon with a watery chili-based cold broth

Falafel and yogurt

Giant red shrimp tartar Lebanese style

Grilled sea bass with its broth and vegetables in  
butter noisette

Baby Goat, chickpeas and mint

Chocolate with nougat ice cream

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

*Price per person 95€ IVA (tax) included*

*Wine pairing 46€ per person*

*Cover charge 3.70€ per person*

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## MENU MESSINA

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*Dishes marked in bold are added to the previous menu*

Our meringues

French made of carrots

Italian with balsamic vinegar

Swiss made of Japanese rice

### **Andalusian shrimp with creamy beetroot**

Marinated melon with a watery chili-based cold broth

### **Smoked scallops with pickled sweet tomato and grilled onion juices**

Thin sliced squid, creamy cuttlefish and cold seaweed broth

Falafel and yogurt

Giant red shrimp tartar Lebanese style

### **Cauliflower**

Grilled red mullet with vegetables and citrus juices

Beef with mushrooms in béarnaise sauce

### **Pear mille feuille**

Chocolate with nougat ice cream

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

*Price per person 117€ IVA (tax) included*

*Wine pairing 57€ per person*

*Cover charge 3.70€ per person*

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## A LA CÂRTE MENU

### TASTE TEASERS

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*Falafel*  
14€

*Thin sliced squid, creamy cuttlefish and cold seaweed  
broth*  
18€

*Andalusian marinated shrimp with creamy beetroot*  
18€

### STARTERS

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*Cauliflower: creamy, grilled and confit*  
19€

*Shrimp tartar Lebanese style*  
25€

*Smoked scallops with pickled sweet tomato and  
grilled onion juices*  
23€

*Marinated melon with a watery chili-based cold broth*  
19€

## MAIN COURSES

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*Grilled red mullet with vegetables and citrus juices*  
32€

*Grilled sea bass with its broth and vegetables in  
butter noisette*  
32€

*Baby Goat, chickpeas and mint*  
34€

*Beef with mushrooms in béarnaise sauce*  
35€

## DESSERTS

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*Creamy citrus*  
13€

*Pear mille feuille*  
13€

*Chocolate with nougat ice cream*  
13€

*Andalusian Cheese selection*  
19€

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