



## 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.

Each tasting menu is divided in five different stages, which have singular and distinctive crockery from the next one, 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

Italian with balsamic vinegar

French made of carrots

Swiss made of Japanese rice

Falafel and yogurt

Shrimp tartar Lebanese style

Belly of sea bass and beetroot

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

Grilled sea bass with vegetables and 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 43€ per person*

*Cover charge 3.70€ per person*

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**MENU**  
**M E S S I N A**

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

Our meringues

Italian with balsamic vinegar

French made of carrots

Swiss made of Japanese rice

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

Falafel and yogurt

Shrimp tartar Lebanese style

**Cauliflower**

**Lobster's leg with creamy "Tom kha kai"**

Belly of sea bass and beetroot

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

**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 53€ per person*

*Cover charge 3.70€ per person*

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## A LA CÂRTE MENU

### TASTE TEASERS

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*Falafel*

14€

Belly of sea bass and beetroot

19€

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

18€

### STARTERS

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*Cauliflower: creamy, grilled and confit*

19€

*Shrimp tartar Lebanese style*

25€

*Lobster's leg with creamy "Tom kha kai"*

23€

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

21€



## 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*