



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



TASTING MENU

Our meringues

Italian with balsamic vinegar

French made of carrots

Swiss made of Japanese rice

Marinated shrimp with creamy beetroot

Marinated watermelon with a watery chili-based cold
broth

Falafel and yogurt

Shrimp tartar Lebanese style

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



MENU
MESSINA

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

Andalusian shrimp with creamy beetroot

Marinated watermelon 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

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 53€ per person

Cover charge 3.70€ per person

A LA CÀRTE MENU

TASTE TEASERS

Falafel

14€

Andalusian marinated shrimp with creamy beetroot

19€

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

18€

STARTERS

Cauliflower: creamy, grilled and confit

17€

Shrimp tartar Lebanese style

25€

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

23€

Marinated watermelon with a watery chili-based cold

broth

19€

MAIN COURSES

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

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*