

# LOS NARANJOS

ALMA MEDITERRÁNEA

## RAW & MARINATED DISHES

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### Sea bass tiradito €22

Pickled vegetables, coconut leche de tigre and Málaga mango

### Tomato and codfish salad €18

Kalamata olives

### Raw oyster €5/pc

### Cardinal prawn carpaccio €36

Bottarga, EV00, salt, lemon and sprouts

### Cured red seabream €24

In salt, with basil pesto, cherry tomatoes in fino and EV00

### Signature trio €25

Raw oyster, crispy caviar fritter and mini lobster tempura brioche bun

### Assorted cold meats and Iberico cheeses €22

### Bluefin tuna cubes €18

Cucumber and pepper tartare

### Retinta beef €27

tenderloin steak tartare

Truffle and crispy chips

### Lobster roll €22

Peppermint aioli, Málaga avocado and quail egg

### Tuna steak €30

Mediterranean pickled vegetables yakiniku and ponzu citrus dressing

## GARDEN VEGETABLES BURSTING WITH FLAVOUR

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### Roast pumpkin carpaccio €14

Roast macadamia nuts, ricotta cheese, pomegranates and aromatic herb vinaigrette

### Creamy burrata €24

Tomato confit with basil

### Chargrilled artichokes €18

With romesco sauce and hazelnut vinaigrette

### Labneh with baba ganoush €16

Lebanese bread and couscous

### Living lettuce €19

Málaga avocado, prawns, pineapple and spicy cocktail sauce

### Barley risotto €24

Mushrooms and esparagus

### Mezze from the vegetable garden €21

Pumpkin hummus, aubergine hummus with baby vegetables

## WHEAT & RICE DISHES

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### Iberico pork shoulder rice 34€

Foie gras and artichoke confit

### Risotto with red prawn carpaccio 32€

Seafood and cuttlefish

### Rigatoni alla carbonara 22€

Iberico pork chorizo Payoyo's cheese

### Iberico ham pinsa 26€

Tomato, fior di latte cheese and cherry tomato confit

### Burrata and mortadella pinsa €28

Fior di latte cheese, pesto and pistachios

### Oxtail ravioli €26 | XL €45

Glazed in its own jus and mature cheese cream

### Lasagne bolognese with ragù €21 | XL €36

Sheep's milk béchamel sauce with parmesan au gratin

## CHARGRILLED & CRISPY DISHES

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<b>Retinta beef strip steak</b> With green peppercorn sauce	€34	<b>Chargrilled tuna secreto</b> Warm smoked aubergine purée and olive gremolata	€32
<b>Turbot filets</b> Chargrilled with béarnaise sauce	€38	<b>Crispy Beef Milanese XL</b> Poached egg and lemon vinaigrette with aromatic herbs	XL €44
<b>Chargrilled lobster</b> With celeriac cream and Mediterranean sauce	€58	<b>Mediterranean style sirloin tagliata</b> Aromatic herb vinaigrette and nuts	€28   XL €48
<b>Josper chargrilled free-range chicken</b> Thai curry and mango salad	€26		
<b>Rack of lamb</b> Pistachio crust and its jus with apricots and Ras el Hanout	€36		

## SIDES

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<b>Potato and root vegetable crisps</b>	€6	<b>Crudités with tahini lemon mayonnaise</b>	€6
<b>Roast potatoes and root vegetables</b>	€6	<b>Creamy paprika and mustard sauce</b>	€4
<b>Asparagus with almond aioli</b>	€8	<b>Spicy mayonnaise</b>	€4

## DESSERTS

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<b>Torrija tres leches</b> Meringue and red berry sorbets	€11	<b>Tarte tatin</b> Puff pastry and cinnamon ice cream	€10
<b>Cheesecake</b> Lemon and cardamom	€12	<b>Flan</b> Payoyo goat's milk cheese and rosemary chantilly cream	€9
<b>Cannolo</b> Pistachio and white chocolate	€9	<b>Pastela</b> Crème pâtissière and cinnamon	€15
<b>Chocolate sablé</b> Gianduja and chocolate textures	€10		

We hope you enjoy your meal:

\* Please speak to the team for information on the allergens of the dishes on this menu.

\* All prices are VAT inclus.

