

LOS NARANJOS

Our bread comes from the village bakery of Algatocín (Ronda), where it is crafted using traditional wood-fired ovens, local flours, and long fermentations that honour the time and care of true craftsmanship.

Sustainably sourced fish completes a menu that pays tribute to the product, the land, and the respect owed to every ingredient.

The free-range eggs from Cobardes y Gallinas, raised on a carefully considered diet enriched with flaxseed and paprika, bring depth and character to our recipes.

STARTERS

Almadraba bluefin tuna tartare 32
Bluefin tuna tartare, almond cream, apricot and basil
Fish, nuts, sulphites

Chargrilled Conil artichokes 28
Chargrilled artichoke, Wagyu cecina and nut vinaigrette
Nuts

Free-range egg
with wild mushrooms 26
Slow-cooked free-range egg, mushroom ragout and black truffle
Egg, sulphites

Steak tartare 35
Beef tartare, cured egg yolk, mustard and bone marrow
Egg, mustard, sulphites

Málaga avocado 25
Grilled avocado and scarlet prawns
Shellfish

Roasted pumpkin 22
Roasted pumpkin with basil, vanilla and cardamom
Sulphites

Grilled seasonal vegetables 20
Selection of grilled baby vegetables, extra virgin olive oil and Maldon sea salt

FROM THE SEA

Grilled wild red-banded seabream 40
Wild Conil red-banded seabream, grilled over charcoal
Fish

Josper-grilled turbot 7
Josper-grilled turbot (priced per 100g)
Fish

Wild sea bass 37
Josper-grilled wild sea bass
Fish

Dover sole Meunière 38
Echiré clarified butter, capers and preserved lemon
Dairy, sulphites, fish

FROM THE IBERIAN PASTURES

Málaga suckling goat 42

Slow-cooked Málaga suckling goat,
rosemary jus
Dairy, sulphites

Beef tenderloin 38

Truffled potato mille-feuille, green asparagus,
classic peppercorn sauce
Dairy, sulphites

Prime rib-eye 40

Josper-grilled prime rib-eye
Egg, mustard, gluten, dairy, sulphites

Dry-aged beef 12

Josper-grilled Wagyu or Marela beef
(priced per 100g)
Dairy

Coquelet 33

Josper-grilled coquelet with lemon and thyme

SIDES

Traditional bakery potatoes 6

Homemade bakery-style potatoes
Fish, dairy

Wild green asparagus 8

Josper-grilled wild green asparagus
Fish, sulphites

Caramelised piquillo peppers 6

Caramelised piquillo peppers
Fish, dairy

Confit shallots 6

Confit shallots sautéed with thyme
Dairy

DESSERTS

Lemon Cloud 12

Lemon cloud, mint sorbet, raspberry
Gluten, egg, dairy

Andalusian orange dessert 12

Bitter orange cream, citrus sponge cake,
mandarin sorbet (VG)
Gluten

Chocolate textures with pistachio 14

Gluten, egg, dairy, nuts

Mango spiral 12

with white chocolate and passion fruit
Gluten, egg, dairy