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.

BREAD & OLIVE OIL, EUR 4

STARTERS

Grilled lobster salad 34
Grilled lobster salad with persimmon, pomegranate and pistachio vinaigrette
CRUSTACEANS, TREE NUTS, SULPHITES

Classic steak tartare 38
Classic steak tartare with soufflé potatoes
SULPHITES, EGG, MUSTARD

Fish soup 24
Fish soup with Huelva seafood and shellfish head coral
FISH, CRUSTACEANS, MOLLUSCS, DAIRY

Chargrilled Conil artichokes 24
Chargrilled Conil artichokes with Iberian pork cream and cured pork jowl
DAIRY

Low-temperature free-range egg 26
Low-temperature free-range egg with sautéed mushrooms and chicken jus
SULPHITES, DAIRY, EGG

Chargrilled cauliflower 24
Chargrilled cauliflower with roasted cream, hazelnuts and rich vegetable broth
TREE NUTS, DAIRY, EGG · VG

Josper-grilled baby vegetables 24
Josper-grilled baby vegetables served with romesco sauce
TREE NUTS, SULPHITES · VG

FROM THE SEA

Josper-Grilled Turbot 8
Josper-grilled turbot (priced per 100g)
FISH

Wild Sea Bass 38
Josper-grilled wild sea bass
FISH

Dover Sole Meunière 40
Echiré clarified butter, capers and preserved lemon
DAIRY, SULPHITES, FISH

PRICES IN EUR, VAT INCLUDED

Sustainably sourced fish. All raw or undercooked products have been previously frozen in accordance with current regulations to guarantee food safety (Royal Decree 1021/2022)

FROM THE IBERIAN PASTURES

Málaga Suckling Goat 44
Slow-cooked Málaga Suckling Goat shoulder
DAIRY, SULPHITES

Beef Tenderloin 40
Beef tenderloin with classic peppercorn sauce
DAIRY, SULPHITES, CELERY

Prime Rib-Eye 42
Josper-grilled ribeye steak

Dry-Aged Beef 14
Josper-grilled Wagyu/Marela beef (100 g), minimum 600 g

Coquelet 34
Josper-grilled coquelet with lemon and thyme
SULPHITES

SIDES

Homemade bakery-style potatoes · VG 6
Josper-grilled wild green asparagus · VG 8
Caramelised piquillo peppers · VG 6
Confit shallots sautéed with thyme DAIRY · VG 6
Sautéed mushrooms MUSHROOMS · VG 8

DESSERTS

Turrón 12
Turrón, anise and citrus
GLUTEN, EGG, DAIRY, TREE NUTS

Bitter orange cream 12
Bitter orange cream with citrus sponge cake and mandarin sorbet
DAIRY, EGG · VG, GF

Chocolate textures 14
Chocolate textures with pistachio
DAIRY, EGG, TREE NUTS, GLUTEN

Chestnut, chocolate and meringue milk 12
DAIRY, EGG, TREE NUTS, GLUTEN

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DONCARLOS

MARBELLA

SINCE 1969