SOL&
SOMBRA Sabor
del Sur

SOL

FOOD MENU

STARTERS

Cantabrian anchovy (per piece) 7

Gilda with gordal olive, piparra and red tuna 6

100% Iberian acorn-fed ham from Extremadura (100g), Paula Rubio selection 38

★ Bluefin tuna tartare, heritage tomato, fried egg 31

Fried Squid 26

Malaga-style fried fish 28

Cecina croquettes (4 pcs) 14

SALADS

Roasted beetroot, stracciatella, egg yolk, honey & mustard vinaigrette 21

Grilled Málaga avocado, local tomato, nut vinaigrette 25

★ Classic Caesar salad, romaine lettuce, grilled chicken breast, Parmesan, croutons, traditional Caesar dressing 24

Russian salad, white shrimp, homemade mayonnaise, piparras & gordal olives 22

FISH & MEAT

(served with sautéed vegetables and roasted potatoes)

★ Grilled octopus, arbequina olive oil 40

Grilled Wagyu short rib, charcoal-roasted vegetables 48

Sides: French fries, truffle mashed potatoes, arugula salad with tomato & Parmesan, seasonal vegetables, stir-fried rice with seeds 8

SANDWICHES

(served with hand cut French fries)

★ Classic Club Sandwich, free-range chicken, crispy bacon, lettuce, Rosa tomato, mayonnaise 32

★ Wagyu burger “Don Carlos”, aged Cheddar, pickles, caramelised onion, PX mayonnaise 33

Vegan burger, portobello mushroom, baby spinach, sun-dried tomato, cashew vegan cheese 30

DESSERTS

Exotic fruit platter, citrus jelly, thyme lemon sorbet 14

★ Flambéed pineapple with Cognac, coconut custard 12

Nonna’s ice creams 6

Fish · Gluten · Milk · Egg · Sulphites · Sesame · Molluscs · Mustard · Soy · Nuts · Celery · Crustaceans

Prices in EUR, VAT included
Bread & olive oil, EUR 4

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)

★ Signature dishes (our recommendation) Vegan dishes