SOL & SOMBRA Sabor del Sur

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.

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.

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

STARTERS

Cantabrian anchovy (per piece) 7

Gilda with gordal olive, piparra and red tuna 6

Andalusian gazpacho, garnish, Málaga goat's cheese ice cream 14

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

★ Bluefin tuna tartare, heritage tomato, fried egg 31

Prawns pil pil 25

Fried Squid 26

Malaga-style fried fish 28

Cecina croquettes (4 pcs) 14

SALADS

Burrata, "huevo de toro" tomato, pine nut and arugula pesto, black truffle 28

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

Wild sea bass loin, fennel velouté, confit tomato 38

Grilled Wagyu short rib, charcoal-roasted vegetables 48

FISH OF THE DAY (MARKET SELECTION)

Cooking styles: Salt-baked, butterflied, Malaga-style fried, or Roteña-style

Sauces: Jus, hollandaise, green pepper, chimichurri 5

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

FROM THE GARDEN

Grilled seasonal baby vegetables, herb emulsion, reduced vegetable jus 24

Charcoal-roasted pumpkin, toasted cashew cream, citrus & chia vinaigrette 23

RICE " A LA LLAUNA"

(price per person)

Seafood rice 34

Iberian pork rice with artichokes 32

Black rice with baby squid 34

Vegetable rice 30

SANDWICHES

★ 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

Nonna's ice creams 6

Chocolate, olive oil & salt, inverted puff pastry 12

Flambéed pineapple with Cognac, coconut custard 12

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


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