

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

Andalusian tomato, roasted leek, almond ajo blanco, green oil 21

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

Dry-aged beef tataki (Japanese style), artisan mustard 42

Sides: French fries, arugula salad with tomato & Parmesan, seasonal vegetables 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

Wagyu beef burger, potato brioche, foie gras, truffle, shallot 35

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

Vegan hot dog, vegan brioche, homemade ketchup, fermented cabbage 24

DESSERTS

Exotic fruit platter, citrus jelly, thyme lemon sorbet 14

Flambéed pineapple with Cognac, coconut custard 12

Nonna's ice creams 4



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