

# SOL & SOMBRA

## Sabor del Sur

Our bread comes from the village bakery of Algotocin (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

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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

Creamy Spanish omelette 🍳 18

White shrimp, octopus and carabinero salad, green gazpacho 🍤🍤🍤 35

Salmon, corn cream, tiger's milk, pickled onion, coriander 🐟🍷 27

Galician aged beef tartare, wholegrain mustard, shallot, cured egg yolk, brioche 🍷🍷 32

Fried Squid 🍤🍤🍷 26

Malaga-style fried fish 🍷🍷🍷🍷 28

Cecina croquettes (4 pcs) 🍷🍷🍷 14

### SALADS

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

National lobster salad, organic pipirrana, Jerez vinaigrette 🍷 43

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

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

## 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 Asian aubergine, citrus tahini, cashew vegan ricotta 22

- 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

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

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 4

Chocolate, olive oil & salt, inverted puff pastry 12

Flambéed pineapple with Cognac, coconut custard 12

Orange, almond, Málaga wine 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)



Fish



Gluten



Milk



Egg



Sulphites



Sesame



Molluscs



Mustard



Soy



Nuts



Celery



Crustaceans