

SOL & SOMBRA

Sabor
del Sur

Our bread comes from the village bakery of Algotocín (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

Creamy Spanish omelette 18

White shrimp, octopus and carabinero salad, citrus gazpachuelo 35

Red prawns, Guadalhorce orange, olive oil potato emulsion 38

Salmon, corn cream, leche de tigre, 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

🌿 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, 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 emulsion 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
- 🌿 Crispy pulled jackfruit, avocado & lime cream, fresh herbs, mild chili powder 24

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 1420/2006)

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 28
- ★ Wagyu burger "Don Carlos", aged Cheddar, pickles, caramelised onion, PX mayonnaise 32

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

Vegan burger, portobello mushroom, baby spinach, sun-dried tomato, cashew vegan cheese 28

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