

MANERO

Marbella · Don Carlos

TERRACE



















**MENU
2026**

MANERO




























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OUR MANERO PRESERVES

Razor clams in olive oil	 	18
Cockles	 	18
Anchovies in vinegar	 	19
Premium mussels	 	19
Spicy mussels	 	19
Anchovies from Santoña	   	32
Premium cockles	 	39

GOURMET SANDWICHES

Pastrami sandwich	    	16
Pesto sandwich, wild asparagus and parmesan cheese	  	16
Kobe beef mini-burger	   	15
MANERO Calamari Roll	   	15
“MINI” beef Pepito with truffle butter	  	12
MANERO Lobster roll	       	39

MANERO TAPAS

Iberian cured ham croquette	  	3,9
Oxtail croquette	  	3,9
Boletus croquette	  	3,9
Gilda	 	5
MANERO Russian salad	   	10
Seafood salad with red prawns	   	15
Garlic prawns	  	25

Table service, bread and extra virgin olive oil tasting: €5 per person




Add 10g of caviar to any dish: €20 · Dom Pérignon Vintage 2015 Glass: €59 Bottle: €299 · Prices in euros · VAT included

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OSCIETRA GOLDEN CAVIAR

Tin 20gr 	49
Tin 50gr 	99
Tin 100gr 	190
Add 10g of caviar to any dish	20

SELECTION OF BITES WITH CAVIAR TRAY

Selection of bites with Caviar, 6 pcs 	80
Selection of bites with Caviar, 12 pcs 	145

CAVIAR BITES SELECTION























Capela Caviar Oscietra 5 gr 	15
Oyster No. 2 Daniel Sorlut, with Oscietra Caviar 5 gr  	15
Smoked Salmon with Oscietra Caviar 5 gr 	15
Beef Cecina with Caviar Oscietra 5 gr 	15
Sheet of red tuna and Oscietra Caviar 5 gr     	15
Baby potatoes, sour cream and Oscietra Caviar 5 gr  	15
King Crab with Oscietra Caviar 5 gr  	15
Seafood Russian salad with Oscietra Caviar 5g        	15

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





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SELECTED SEAFOOD

Daniel Sorlut n°2 Oyster 	7
Santa Pola shrimp boiled in sea water, 100g  	25
Red Prawn Carpaccio  	29
Boiled king crab, 100g    	35
MANERO seafood platter: Oysters, prawns, king crab and 20gr of Caviar           	140

PURE ACORN-FED IBERIAN HAM, CURED MEATS AND CHEESES

Cheese board MANERO  	22
Beef jerky with parmesan  	25
Iberian cured meat MANERO board - Maldonado 	25
Acorn-fed Iberian Ham MANERO - Maldonado	28

SALADS AND VEGETABLES












Confit artichoke 	7
Selected tomatoes with piparras 	15
Grilled confit leek    	19
Zucchini carpaccio   	24
Tomato selection with Manero bonito belly  	29
Lobster and salmon     	45

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STARTERS

Open omelette with prawns		25
Mediterranean bluefin tuna tartare		29
Carpaccio Manero's Bar		29
Slice of tuna belly		35



STEWES AND SPOON DISHES

MANERO pumpkin and black truffle cream soup		15
Carlos Mother's Cannelloni		18
El Huevo Bistró, smoked fried egg, caviar and cauliflower purée		20
Lentils with foie gras escalope and red prawns		25

MANERO RICE DISHES, ALICANTE STYLE

Dry rice dishes

Paellas for 2 or 4 servings

Arroz a banda (rice dish), price per person		27
Vegetable rice, price per person		27
Señoret rice with prawns and bluefin tuna, price per person		29

Sweet rice dishes

Paellas for 2 or 4 servings

Creamy rice with prawns, price per person		29
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Table service, bread and extra virgin olive oil tasting: €5 per person








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FISH

Hake 	(grilled or Roman-style)	35
Grilled wild sea bass 	(1/2 piece)	39
Hake Wellington     	(for 2 people or sharing)	65

MEATS

Manero grilled spicy chicken 		35
Warm sirloin carpaccio with Mediterranean herbs		35
Manero's Entrecôte		35
Grilled sirloin steak		35
Suckling kid shoulder		45

SIDE DISHES




Mashed potatoes 		12
Green leaf salad with spring onion and vinaigrette 		12
Very crispy potatoes 		12
Grilled green asparagus		12

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DESSERTS

Chocolate strip  	6
Cheese flan  	12
French toast with vanilla ice cream    	12
Tiramisu Manero with Aspe salted milk ice cream     	12
Affogato Manero (decaffeinated option)  	12
Mille-feuille with vanilla ice cream and red berries   	12
Super Profiterole with vanilla ice cream and hot chocolate sauce    	15
Espresso Martini (decaffeinated option)	18

ICE CREAM











Bourbon Vanilla Ice Cream  	9
Chocolate ice cream  	9
Jijona nougat ice cream   	9
Aspe Merengada Milk Ice Cream   	9

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KIDS MENU

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TO GET STARTED

Iberian cured ham croquette (2 units) 	6
MANERO Russian salad 	8
Andalusian-style fried squid 	8

MAIN

Mini beef sirloin sandwich 	12
Kobe beef mini-burger 	12
Mixed ham and cheese bikini 	12
Pasta with tomato and parmesan cheese 	12
Grilled spicy chicken (half) 	14
Roman-style hake 	14

SIDE DISH

Crispy chips or mashed potatoes 	6
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DESSERTS

Artisanal ice cream - Chocolate or Vanilla 	6
Chocolate bar 	6
Cheese flan 	6

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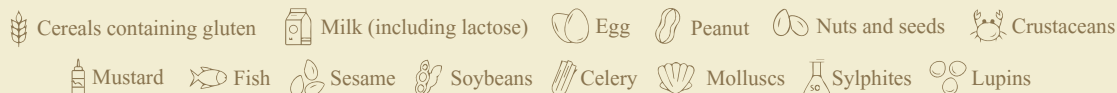
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ALLERGIES AND INTOLERANCES

If you have allergies or intolerances, it is important that you let us know before starting, thank you.

**All our dishes may contain some ALLERGENS food among their ingredients.
(EU Regulation 1169/2011)**



In this establishment all fish products to be consumed raw or undercooked have been previously frozen at a temperature equal to or lower than -20°C for at least 24 hours or -35°C for at least 15 hours, in order to destroy possible parasitism by anisakis or its larvae, or they come from aquaculture systems that guarantee that they are free of anisakis.

IN COMPLIANCE WITH THE INFORMATIVE OBLIGATIONS OF R.D. 1021/2022.

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