

SNACKS



- | | | | |
|---|--------|--|------|
| <ul style="list-style-type: none"> ● ● Crunchy Millefeuille Bravas potatoes with black alioli | 10 € | <ul style="list-style-type: none"> ● Malaga anchovies fried with lemon | 14 € |
| <ul style="list-style-type: none"> ● ● Traditional guacamole served with corn chips | 10,5 € | <ul style="list-style-type: none"> ● Traditional stewed potatoes with fried egg & Iberian acorn-fed ham | 16 € |
| <ul style="list-style-type: none"> ● Smoked meat croquettes · 6 croquettes | 11 € | <ul style="list-style-type: none"> ● Andalusian fried Squid | 15 € |

STARTERS



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|--|--------|---|--------|
| <ul style="list-style-type: none"> ● Knife-cut acorn-fed Iberian ham with crystal bread and vine tomato | 33 € | <ul style="list-style-type: none"> ● ● Caprese salad with locally sourced garden tomatoes | 15 € |
| <ul style="list-style-type: none"> ● Salmorejo with Iberian acorn-fed ham, soased cherry tomatoes and caviar of olive oil | 10,5 € | <ul style="list-style-type: none"> ● Crispy prawn salad with coconut, mango, and avocado with kimchi sauce | 17,5 € |
| <ul style="list-style-type: none"> ● ● Maxi Salad Loop & Pool | 14,5 € | <ul style="list-style-type: none"> ● Norwegian salmon poke with Axarquia avocado and edamame | 18 € |
| <ul style="list-style-type: none"> ● Caesar salad with crispy chicken fingers, Parmesan shavings | 16 € | <ul style="list-style-type: none"> ● Smoked cod & baby potatoes salad with orange textures | 17 € |

● Vegetarian
 ● Vegan
 ● Gluten Free

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NONNA'S PASTA



Choose from:
Penne rigate, Spinach Tagliatelle or Spaguetti

- | | | | |
|---|------|--|---------|
| • Genovese pesto with pine nuts and parmesan flakes | 16 € | • Pomodoro with sautéed tomatoes and fresh basil | 15,5 € |
| • Vongole with clams and fresh chilies | 18 € | • Blue cheese, pear, and nuts | 16,75 € |

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Vegan Lovers



- • Crunchy yucca with vegan sauce of caramelized red onions | 10,5 €
- Samosas stuffed of hummus, vegan cheese & spinach wit barbecue beetroot sauce | 12 €
- • Sautéed pumpkin with vegan pesto | 16 €
- • Traditional moussaka with brussels sprouts, cauliflower & raisins | 19 €

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SPECIALTIES

WOKS



To choose: Udon pasta, Noodles or Rice Noodles

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|---|--------|---------------------------------|--------|
| • Seasonal vegetable wok with soy sauce, coconut, fresh ginger and toasted sesame | 16,5 € | • With roasted chicken breast | 17,5 € |
| • With prawns | 18 € | • With Norwegian sockeye salmon | 18,5 € |

SANDWICHES



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|--|--------|---|------|
| • Veggie Sandwich with guacamole, seasonal tomato, arugula, and pumpkin seeds | 16,5 € | The Don Carlos Hotel Premium Burger
(200 grams of juicy minced needle meat, locally sourced tomato, melted cheddar and our secret sauce) | 19 € |
| Smoked salmon & ricotta cheese with strudel over Turkish bread | 16 € | Extra crispy and extra irresistible chicken burger | 17 € |
| Classic club sandwich with grilled bacon, free range chicken breast and old-fashioned mustard mayonnaise | 19 € | Pulled pork brioche in BBQ sauce with crunchy onions & melted cheddar cheese | 17 € |

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PIZZAS



- With charcoal-roasted seasonal vegetables, fresh spinach sprouts and mix of melted cheeses 16 €
 - With 4 extravagant cheeses: gorgonzola, brie, goat cheese and Parmesan Reggiano 16 €
 - With Italian Mortadella, truffle sauce, pistachio, mozzarella & fresh arugula 18,75 €
- Iberian pizza with chorizo and Iberian ham, charcoal confit onion with Manchego cheese and mozzarella 17 €
 - Margarita pizza with cherry tomatoes and fresh basil 16 €

OUR RICE



- Soupy rice with European Lobster 26 €
(min. 2 persons - Price per person)
 - Sticky rice with monkfish & seafood 25 €
(min. 2 persons - Price per person)
- Soupy rice with fresh vegetables & mushrooms 23 €
(min. 2 persons - Price per person)

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FISH



- | | | | |
|--|------|--|------|
| Tempura Cod Fish & Chips served with chips | 20 € | • Grilled Norwegian salmon with sautéed Thai vegetables and basmati rice by OMBÚ | 24 € |
| • Grilled sea bass with vegetables marinated in fennel and Mediterranean herbs | 24 € | • Monkfish & King Prawns skewer with chimichurri sauce | 23 € |
| • Grilled squid with grilled seasonal vegetables | 23 € | | |

MEAT



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|---|------|---|------|
| • Roasted deluxe piece from iberian acorn-fed pork shoulder steak with vegetables | 25 € | • Chicken milanese with straw potatoes and charcoal-roasted peppers | 22 € |
| • Free range chicken breast confit at low temperature with Mediterranean herbs and finished on the grill with baby potatoes | 20 € | • Steak from Argentinian beef with green peppers & sauted cherry tomatoes | 29 € |

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FITTINGS

- | | | | |
|---------------------------------------|-------|-------------------------|-------|
| • • Selection of steamed vegetables * | 5,5 € | • • Potato parmentier * | 4,5 € |
| • • White rice * | 4 € | • • Chips * | 6 € |

SAUCES

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|---------------|-----|--------------------------------------|-----|
| • • Aioli | 2 € | • • Old-fashioned mustard mayonnaise | 2 € |
| • • Mojo rojo | 2 € | • • Spicy tomato | 2 € |

BREAD

- | | | | |
|-----------------------|-------|---|-------|
| • Assortment of bread | 3,5 € | • Crystal flatbread with vine tomato and extra virgin olive oil | 4,5 € |
|-----------------------|-------|---|-------|

DESSERTS



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|---|-----|---------------------------------------|-----|
| • • Fresh fruit salad with mint leaves and kefir-lime ice cream | 7 € | • Passion for chocolate in 5 textures | 8 € |
| • • Cheesecake with red fruit coulis | 7 € | • Don Carlos Lemon Pie | 8 € |

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BEER

Victoria Barril	Caña 5 €	Pinta 6 €
Victoria O.O		6 €
Daura · Sin Gluten		6 €
Heineken		7 €
Coronita		7 €
Paulaner		8 €



APÉRITIFS

Yzaguirre Blanco / Rojo	7 €
Campari	7 €
Aperol Spritz	12 €
Ricard	7 €
Wine Spritzer	7 €
Tinto de verano	8 €



COCKTAILS

Mojito	13 €
Mojito de fresa	13 €
Piña colada	13 €
Royal banana	13 €
Sex of the beach	13 €
Tequila Sunrise	13 €
Pink Panther (Gin, Schweppes Hibiscus, piel de naranja)	13 €
Tonic Touch of gin (Gin Schweppes toque de lima, piel de lima)	13 €
Moscow Mule (Vodka, lima, Schweppes Ginger beer & Chili)	13 €

FROZEN

Daiquiri de mango	13 €
Fresa Colada	4,5 €
Tropicana	13 €

NON-ALCOHOLIC

Beach Frappé	13 €
Smoothie de frutas del bosque	13 €
Smoothie de mango	13 €
Revital	13 €
Vitamix	13 €

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SANGRÍA

Sangría · Cava	Glass · 10 €	Jug · 30 €
Sangría · Red Wine	Glass · 9 €	Jug · 28 €
Sangría · White Wine	Glass · 9 €	Jug · 28 €

SPARKLING WINE

D.O. Penedès

Codorniu Brut Nature Macabeo, Xarel·lo, Perelada	Glass · 7 €	Bottle · 28 €
Codorniu Grand Rose Pinot noir, Xarel·lo		39 €
Codorniu Blanc de Blancs Chardonnay, Xarel·lo, Perelada		38 €

D.O. Champagne

Moët Chandon Brut · 750ml Chardonnay, Pinot noir, Meunier		95 €
Moët Chandon Rosé Imperial Chardonnay, Pinot noir, Meunier		130 €
Veuve Cliquet Brut Pinot noir, Chardonnay, Pinor meunier		100 €
Don Perignon Chardonnay, Pinot noir		320 €

WHITE WINE

D.O. Rueda

Verdeo Verdejo		28 €
Legaris verdejo Verdejo	Glass · 6,5 €	Bottle · 30 €
El Perro Verde Verdejo		34 €
Fenomenal Sauvignon blanc		36 €
Marqués de Riscal Sauvignon blanc	Glass · 7 €	Bottle · 38 €

D.O. Navarra

Castillo de Monjardin Chardonnay		32 €
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D.O. Cataluña

Idoia Xarel·lo, garnacha, Chardonnay, Macabeo		38 €
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D.O. Bourgogne

Drohuin Laforet Borgogne 2020 Chardonnay		39 €
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D.O. Rías Baixas

Terras Guada Albariño Albariño, Caiño	Glass · 8 €	Bottle · 40 €
Mar de Frades Albariño		44 €

D.O. Sierras de Málaga

Fabio Coulet Secuencial Moscatel, Pedro Jimenez, Doradilla		42 €
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ROSÉ WINE

D.O. Cataluña

De casta Cariñena, Garnacha	Glass · 6,5 €	Bottle · 28 €
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D.O. Castilla

Sospechoso rosado 2021 Tempranillo, Bobal	Glass · 7 €	Bottle · 32 €
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D.O. YGP Pays d'oc

Gris Blanc Granache gris, Granache noir		34 €
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D.O. Provence

Domaine d'Eole Rose 2022 Garnatxa, Syrah, Cariñena, Cinsault		39 €
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D.O. Rioja

XF Sandra Falco Garnacha, Tempranillo, Sauvignon blanc, Viura		39 €
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RED WINE

D.O. Rioja

Viña Pomal Glass · 6,5 € Bottle · 28 €
Tempranillo

Izadi 36,5 €
Tempranillo

Sierra Cantabria 38 €
Tempranillo

La Locomotora 42 €
Tempranillo

D.O. Castilla

Sospechoso 29,5 €
Tinta fina

D.O. Somontano

Enate 29 €
Merlot, Cabernet sauvignon

D.O. Ribera del Duero

Celeste Glass · 7 € Bottle · 35 €
Tinta fina

Pago de los Capellanes 56 €
Tempranillo

Hacienda Monasterio 76 €
Tempranillo, Cabernet, Sauvignon

PSI Dominio de Pingus 79 €
Tinta fina, Garnacha

Flor de Pingus 165 €
Tempranillo

D.O. Burdeos

Chateau Marjosse Glass · 8 € Bottle · 40 €
Rouge
Merlot, Cavegnet sauvignon

D.O. Bierzo

Pétalos del Bierzo Glass · 9 € Bottle · 46 €
Mencia

D.O. Bourgogne

Drohuin Laforet 42 €
Pinot noir

D.O. Málaga

Fabio Coulet Ingenito 54 €
Garnacha

D.O. Priorat

Dofi 110 €
Garnacha, Cariñena

DESSERTS WINE

Oporto

Niepoort LBV 2018 (EST) Glass · 7,5 €
Amarela, Touriga

D.O. Sierras de Málaga

Ordoñez & CO n1 2021 Glass · 7,5 €
Moscatel de Alejandría

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FOR KIDS

STARTERS



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|---|--------|---|-------|
| <ul style="list-style-type: none">• Natural vegetable cream | 8,75 € | To choose: spaghetti - fusilli -
penne rigate: | 9,5 € |
| <ul style="list-style-type: none">• Spanish omelette | 12 € | <ul style="list-style-type: none">• Pomodoro sauce | |
| Grandma´s cocido croquettes | 10 € | <ul style="list-style-type: none">• Bolognese prepared with nacional
premium beef | |
| | | <ul style="list-style-type: none">• Traditional creamy carbonara sauce | |
| | | <ul style="list-style-type: none">• Aglio e olio sauce with fresh hot
pepper and extra virgen olive oil | |

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SANDWICHES



Don Carlos mixed sandwich	10,5 €	• Meatballs with pomodoro sauce	14 €
Cheeseburger with romaine lettuce and homegrown tomatoes	17 €	• Chicken fingers with french fries	16 €
Crispy chicken burger	16 €	• Fish & Chips with tartara sauce	20 €

DESSERTS



• • Fresh fruit salad	7 €	• • Ice cream selection (price per ice cream scoop)	3 €
• • Our cake of the day	8 €		

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ALLERGENS

● Egg	● Fish	● Peanuts	● Soy	● Dairy	● Nuts	● Celery	● Mustard	● Sesame	● Sulfites	● Molluscs	● Lupin	● Gluten	● Crustaceans
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SNACKS													
Crunchy Millefeuille Bravas potatoes with black alioli	●			●	●					●		●	
Smoked meat croquettes	●			●	●					●		●	
Malaga anchovies fried with lemon		●										●	
Traditional stewed potatoes with fried egg & Iberian acorn-fed ham	●									●			
Andalusian fried Squid										●		●	
STARTERS													
Knife-cut acorn-fed Iberian ham with crystal bread and vine tomato										●		●	
Salmorejo with Iberian acorn-fed ham, soaked cherry tomatoes and caviar of olive oil										●			
Maxi Salad Loop & Pool	●	●								●			
Caesar salad with crispy chicken fingers, Parmesan shavings	●	●		●	●	●	●			●		●	
Caprese salad with locally sourced garden tomatoes					●					●			
Crispy prawn salad with coconut, mango, and avocado with kimchi sauce				●	●	●	●	●	●	●		●	●
Norwegian salmon poke with Axarquia avocado and edamame		●		●									
Smoked cod & baby potatoes salad with orange textures	●	●								●			
NONNA'S PASTA													
Genovese pesto with pine nuts and parmesan flakes	●				●	●				●		●	
Vongole with clams and fresh chilies	●									●	●	●	
Pomodoro with sautéed tomatoes and fresh basil	●											●	
Blue cheese, pear, and nuts	●				●	●				●		●	
VEGAN LOVERS													
Crunchy yucca with vegan sauce of caramelized red onions										●			
Samosas stuffed of hummus, vegan cheese & spinach with barbacue beetroot sauce				●		●	●	●				●	
Sauted pumpkin with vegan pesto			●	●	●					●			
WOKS													
Seasonal vegetable wok with soy sauce, coconut, fresh ginger and toasted sesame				●				●					
With prawns				●				●					●
With roasted chicken breast				●				●					
With Norwegian sockeye salmon		●		●				●					
SANDWICHES													
Veggie Sandwich with guacamole, seasonal tomato, arugula, and pumpkin seeds					●							●	
Smoked salmon & ricotta cheese with strudel over Turkish bread		●		●	●			●	●			●	
Classic club sandwich with grilled bacon, free range chicken breast and old-fashioned mustard mayonnaise	●			●	●			●	●	●		●	
The Don Carlos Hotel Premium Burger	●			●	●		●	●				●	
Extra crispy and extra irresistible chicken burger	●			●	●			●				●	
Pulled pork brioche in BBQ sauce with crunchy onions & melted cheddar cheese				●	●	●	●	●	●			●	
PIZZAS													
With charcoal-roasted seasonal vegetables, fresh spinach sprouts & mix of melted cheeses					●							●	
With 4 extravagant cheeses: gorgonzola, brie, goat cheese and Parmesan Reggiano					●							●	
With Italian Mortadella, truffle sauce, pistachio, mozzarella & fresh arugula					●	●			●			●	
Iberian pizza with chorizo and Iberian ham, charcoal confit onion with Manchego cheese & mozzarella					●				●			●	
Margarita pizza with cherry tomatoes and fresh basil					●							●	
OUR RICE													
Soupy rice with European Lobster		●											●
Sticky rice with monkfish & seafood		●								●			●

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ALLERGENS

Egg	Fish	Peanuts	Soy	Dairy	Nuts	Celery	Mustard	Sesame	Sulfites	Molluscs	Lupin	Gluten	Crustaceans
●	●	●	●	●	●	●	●	●	●	●	●	●	●

FISH													
Tempura Cod Fish & Chips served with chips	●	●		●	●					●			●
Grilled sea bass with vegetables marinated in fennel and Mediterranean herbs		●											
Grilled squid with grilled seasonal vegetables		●	●	●		●				●			
Grilled Norwegian salmon with sautéed Thai vegetables and basmati rice by OMBÚ		●	●	●									
Monkfish & King Prawns skewer with chimichurri sauce		●		●		●		●	●				●
MEAT													
Chicken milanese with straw potatoes and charcoal-roasted peppers	●				●								●
FITTINGS													
Potato parmentier *					●								
SAUCES													
Aioli Oli	●			●				●		●			
Old-fashioned mustard mayonnaise	●			●				●		●			
BREAD													
Assortment of bread													●
Crystal flatbread with vine tomato and extra virgin olive oil													●
DESSERTS													
Cheesecake with red fruit coulis	●				●								
Passion for chocolate in 5 textures	●				●	●							●
Don Carlos Lemon Pie	●				●	●							●

ALLERGENS

●	●	●	●	●	●	●	●	●	●	●	●	●	●
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FOR KIDS													
STARTERS													
Spanish omelette	●												
Grandma 's cocido croquettes	●		●	●	●	●	●	●	●				●
Pomodoro sauce	●												●
Bolognese prepared with nacional premium beef	●												●
Traditional creamy carbonara sauce	●				●								●
Aglio e olio sauce with fresh hot pepper	●												●
SANDWICHES													
Don Carlos mixed sandwich					●					●			●
Cheeseburger with romaine lettuce and homegrown tomatoes				●						●			●
Crispy chicken burger	●			●	●			●		●			●
Meatballs with pomodoro sauce	●									●			
Chicken fingers with french fries	●			●	●			●		●			●
Fish & Chips with tartara sauce	●	●		●	●					●			●
DESSERTS													
Our cake of the day	●				●	●							●
Ice cream selection	●		●	●	●								

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