

RAW BAR

GUILLARDEAU OYSTER

Natural		
Half a dozen		35
A dozen		65
With tiger milk, passion fruit and fried corn	(und)	7
Accompanied by a shoot of our bloodymary	(und)	9
	Add on 5grs of caviar (und)	+20
Red prawn carpaccio, maracuya cream and avocado		28
Sea bass tiradito madrileña style		22
King Crab cooked or grilled, with its sauces and mayonnaise		25/100grs
Lobster salpicon with its crunchy legs and salmorejo		32

CAVIAR OSETRA

Imperial 30grs -50grs - 100grs	120/ 180/ 320
With blinis and toast, accompanied by sour cream and butter	

BALFEGÓ RED TUNA

the best tuna in the world

In toast, CONTRAMAR style	20
In tartar on limes	25
With potatoes, fried egg and grated seasonal truffle	32
In carpaccio, seasoned at the table	25
In tataki with coconut garlic, green mojo and yakiniku sauc	25

OUR CHARCUTERIE

100% acorn-fed Iberian ham form Dehesa de Extremadura	34
100% acorn-fed Iberian loin	26
Parmigiano reggiano 24 months	21
Mortadella bologna with pistacchio	19
Barbillón Table 100% Iberian Ham, Pork Loin, Parmigiano 24 months and Bologna Mortadella	32

BREAD AND APERITIVO SERVICE 4€
PRICES IN € WITH VAT INCLUDED

BARBILLÓN

MARBELLA

STARTERS

Great Gilda Barbillón	14
Red prawn brioche with quail egg (3 und)	21
Cazon Bienmesabe with Tartare Sauce	18
Lobster Roll our way (3 und)	22
Steak tartar, egg yolk cured "in oloroso", croissant and bearnesa	24

BARBILLÓN CLASSICS

My mother's russian salad with shrimp omelette	16
	Add on tuna tartar +5
	Add on 10grs of caviar +40
Croquettes Ham & Ham	16
Andalusian-style baby squid with eggs	21
Steak tartar nigiri with quail egg	22
Shrimp tails in Japanese tempura and kimchi mayonnaise	21
Garlic shrimp	24
Anchovy and boqueron divorce	9
Grilled artichoke in the montillana style	9

VEGETABLES

Real burrata, confit tomato and hazelnut pesto	22
Baby spinach, seasonal tomato, parmesan and honey mustard vinaigrette salad	18
The best seasonal tomatoes with avocado, anchovies and orange gazpacho	22
Caesar salad with crispy chicken dressed on the table (to share) Recommended for 2 persons	28

PASTA

False parmesan riso and grated seasonal truffle	26
Fusilli with pesto, grilled aubergine, roasted tomato and burrata	24
Linguini alle vongole	24

ALLERGEN INFORMATION AVAILABLE UPON REQUEST

EN PAELLA

(Price per person minimum 2 persons)

Señoret rice	32
Add on Lobster	+8
Add on Carabinero XXL	+10
Rice with Iberian prey	27
Rice with free-range chicken and red shrimp	30
Fideuá with baby squid and monkfish	28

FISH

National rape 1.2 kg approx	65
Grilled salmon with tartar and grilled bimi	26
Daily market fish	S/M

MEAT

All our meats are grilled

National beef tomahawk (1.6kg approx)	85 /kg
Grilled beef sirloin steak	32
Wagyu Hamburger	25
Diced sirloin steak sautéed with vegetables	26

GARNISH

Baked potato with hollandaise au gratin	7
Double-cooked crisps	7
Sautéed vegetables	7
Batavia Salad	7

DESSERTS

Our classic arabic cake	12
Baked white chocolate and cheese cake	12
Grilled pineapple	35
Chocolate fondant ice cream and toppings	35
Waffle biscuit with mascarpone and Nutella a	14

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR INTOLERANCES