

BARBILÓN

MARBELLA

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
Salmorejo with lobster and crispy lobster legs		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 ajoblanco, mojo verde and yakiniku sauce	25

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

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

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

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR INTOLERANCES

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