

BARBILLÓN

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

King Crab cooked or grilled 25/100 grs

Seafood Platter (King Crab, Lobster, Red Prawn, white shrimp, shell depending on season) for two people	250
Add on 50grs of caviar	395

Red prawn carpaccio, maracuya cream and avocado	28
Contramar style red tuna toast	20
Red tuna tartare on limes	25
Sea bass tiradito madrileña style	22
Lobster salpicon with its crunchy legs and salmorejo	32

CAVIAR OSETRA

Imperial 30grs -50grs - 100grs 120/ 180/ 320
Served with blinis, sour cream and chives

TO SNACK BETWEEN MEALS

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
Red prawn brioche with quail egg (3 und)	21
Lobster Roll our way (3 und)	22
Croquettes Ham & Ham	16
Steak tartar nigiri with quail egg	22
Shrimp tails in Japanese tempura and kimchi mayonnaise	21

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

ENSALADAS Y VERDURAS

Seasonal fruit bowl	25
Grilled edamame with miso vinaigrette	14
Finished guacamole on table with totopos	22
Hummus trio with crudites	22
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

ENTREPANES

Wagyu Hamburguer	25
Caesar club sandwich with roast chicken, green apple, provolone cheese and prosciutto	22
Pastrami, arugula and mustard sauce sandwich	24
Mortadella, truffle oil and burrata focaccia	19

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR INTOLERANCES

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