

GUILLARDEAU OYSTER

Natural		
Half a dozen		35
Dozen		65
With tiger milk, passion fruit, and fried corn	(unt)	7
Accompanied by a shoot of our bloodymary	(unt)	9
Add on 5grs of caviar	(unt)	+20

Barbillón seafood platter (Products according to market)	190
with 50grs of caviar	350

Red prawn carpaccio with avocado cream	28
Tuna sashimi on crunchy corn and avocado	20
Red tuna tartare on limes	25
Seabass and strawberry ceviche	22
Lobster salpicon with crispy claws and salmorejo	32

CAVIAR OSETRA

Imperial 30grs - 50grs - 100grs	120/ 180/ 320
Served with blinis and toasts, accompanied by sour cream and butter	

TO SNACK BETWEEN MEALS

(For 2 people)

100% Acorn-fed Iberian ham from Dehesa de Extremadura	34
100% Acorn-fed Iberian pork tenderloin	26
24-Month Parmigiano Reggiano	21
Bologna IGP mortadella with pistachio	19
Barbillón Board: 100% Acorn-fed Iberian ham, presa Loin, 24-Month parmigiano, and bologna mortadella	32
Ded prawn brioche with quail egg (3 pcs)	21
Lobster roll our way (3 pcs)	22
"Ham - ham" croquettes	16
Steak tartar nigiri with quail egg (4 pcs)	22
Tempura prawn tails with kimchi mayonnaise	21

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

SALADS AND VEGETABLES

Seasonal fruit bowl	25
Grilled edamame with miso vinaigrette	14
Guacamole finished at the table with tortilla chips	22
Trio of hummus with crudités	22
Authentic burrata, confit tomatoes, and hazelnut pesto	22
Baby spinach salad with seasonal tomato, parmesan, and french vinaigrette	18
Best seasonal tomatoes with avocado gazpacho, anchovies, and orange	22
Caesar salad with crispy chicken finished at the table (for sharing)	28

SANDWICHES

Wagyu burger	25
Arugula chicken clubhouse sandwich	22
Pastrami sandwich with rocket and mustard sauce	24
Mortadella focaccia with truffle oil and burrata	19

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR INTOLERANCES.

BARBILLÓN

MARBELLA