

RAW BAR

OSTRAS GUILLARDEAU

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
Crispy salmon tartar taco		24
Red prawn carpaccio with avocado cream		28
Tuna sashimi on crunchy corn and avocado		20
Red tuna tartar on limes		25

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
Parmesan and gouda cheese fritters with fig jam	

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

SALADS AND VEGETABLES

Seasonal fruit bowl	25
Guacamole with tortilla chips	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
Mortadella focaccia with truffle oil and burrata	19

BARBILLÓN

MARBELLA