



# El Ático

DE MÁLAGA PALACIO



## AT FIRST SIGHT

100% Iberian acorn-fed ham D.O.P. Guijuelo, toasted bread, Arbequina olive oil and tomato  
27,00 €

Prestige white sturgeon caviar 2.2–2.7ø  
10g. 30,00 € / 30g. 80,00 €

Four artisanal cheeses, pumpkin jam, dried fruits and cranberry bread  
22,00 €

Traditional potato salad, homemade mayonnaise, marinated anchovies and trout roe  
16,00 €

Crystal bread toast, roast beef, horseradish and yogurt cream,  
hazelnut vinaigrette and Port demi-glace  
18,00 €

Cantabrian anchovies 00, brioche bread and butter  
4 pcs. 16,00 € / 8 pcs. 30,00 €

Homemade croquettes of Iberian ham or cod  
6 pcs. 15,00 €

Truffled broken eggs with mushrooms, cured Iberian bacon and Parmesan cheese  
18,00 €

Tempura artichokes, foie foam, low-temperature egg and croutons  
22,00 €

Confit leeks, sour cream, Béarnaise sauce and pistachios  
19,00 €

Beef tenderloin tartare, mustard emulsion and brioche bread  
25,00 €



## SEA VIEW

Grilled octopus, smashed potatoes, sauerkraut and Andalusian dressing  
21,00 €

Wild red tuna tataki, Disaronno ajoblanco, avocado emulsion and seaweed powder  
24,00 €

Hand-cut marinated salmon, toasted bread and Picual olive oil  
19,00 €





## TRADITIONAL ANDALUSIAN VIEW



Traditional salmorejo, Iberian ham and quail egg  
17,00 €

Chickpea stew with prawns pil-pil, basil oil and piparra pepper  
19,00 €

Andalusian stew broth with mint and its traditional garnishes  
16,00 €



## GREEN VIEW

Fresh leaf salad with avocado, mango and raisins  
18,00 €

Eggplant salad with smoked sardine, arugula, pumpkin seeds,  
tahini yogurt and honey mustard vinaigrette  
19,00 €

Warm quinoa salad with pumpkin ragout, asparagus and smoked cheese  
17,00 €



## PORT VIEW

Wild red tuna, glazed shallot, mint pea cream and périgueux sauce  
26,00 €

Grilled salmon, herb persillade, light leek cream and roasted broccoli  
25,00 €

Roasted meagre, light fennel purée and snow peas  
26,00 €



## MOUNTAIN VIEW

Beef sirloin, spiced potatoes and Padrón peppers (approx. 350 g)  
28,00 €

Beef tenderloin, mushroom purée, shiitake and demi-glace  
28,00 €

Slow-cooked Iberian pork shoulder, corn cream, miso with cane honey and crispy corn  
26,00 €

Iberian pork ribs, bourbon barbecue and roasted potatoes  
25,00 €



Bread service 2.50 € per person

10% VAT included




We have a menu with allergen information available




# VISTA DULCE

Sweet view



Baba en almíbar de ron,  
ganache de chocolate blanco,  
crema de vainilla y frutos rojos   
Rum syrup baba, white chocolate ganache,  
vanilla custard, and red berries  
8,00 €

Tarta de queso casera, frutos rojos y crumble de galleta  
Homemade cheesecake, red berries, and cookie crumble  
8,00 € 

Lingote de chocolate y avellana  
Chocolate and hazelnut bar   
8,00 €

Mousse de cerezas y vainilla  
Cherry and vanilla mousse   
8,00 €

Mousse cremoso de mango y fruta de la pasión  
Creamy mango and passion fruit mousse  
8,00 € 

Helados o sorbetes   
Ice creams or sorbets  
8,00 €

Ensalada de fruta fresca de temporada  
Seasonal fresh fruit salad  
8,00 €

Sorbete helado y líquido de limón al cava  
Frozen lemon and cava sorbet  
7,00 €

