

El Atico

DE MALAGA PALACIO

AT FIRST GLANCE

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

White sturgeon Prestige caviar 2.2-2.7ø
10g. 30.00 € / 30g. 80,00 €

Four artisanal cheeses, pumpkin jam, nuts and cranberry bread
21,00 €

Traditional Russian salad, olive oil mayonnaise, pickled anchovies and trout roe
16,00 €

Crystal bread toast with marinated white anchovy and anchovy fillet with roasted peppers
18,00 €

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

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

Broken eggs with mushrooms and cured Iberian bacon
17,00 €

Beef sirloin tartare with mustard emulsion, and brioche bread
25,00 €

SEA VIEW

Shrimp mussels, and monkfish in creamy "salpicón" with chopped vegetables
23,00 €

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

Wild red tuna tartare, Japanese pickled cucumber, avocado cream and trout roe
24,00 €

Wild red tuna tataki, wakame seaweed, soy emulsion and avocado cream
24,00 €

Knife - cut marinated salmon, toasted bread and Arbequina olive oil
19,00 €



TRADITIONAL ANDALUSIAN VIEW



Traditional salmorejo, Iberian cured ham and quail egg
16,00 €

Málaga-style ajo blanco, mango ice cream, black grapes and olive powder
17,00 €



GREEN VIEW

Salad with fresh lettuces, avocado, mango and raisins
18,00 €

Salad with smoked eggplant, marinated cod, Kalamata olives, and fresh lettuces
19,00 €

Salad with three color quinoa, radish, mint, green beans and orange
17,00 €

Salad with selected tomato, piparras, red onion, tuna belly and Arbequina olive oil
17,00 €



HARBOUR VIEW

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

Grilled salmon, citrus butter, and sautéed vegetables
25,00 €

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



MOUNTAIN VIEW

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

Veal tenderloin, mushroom purée, grilled shiitake and demi-glace sauce
28,00 €

Iberian acorn-fed pork shoulder cooked at low temperature, shiso chimichurri,
corn cream, and sautéed vegetables
26,00 €

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

Bread service 2.50 € per person

10% VAT included

Available upon request a menu with allergen information

