El Ático
DE MÁLAGA PALACIO

AT FIRST GLANCE

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

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

Four artisanal cheeses, angel hair squash jam, nuts and crystal bread
22,00 €

Traditional Russian salad, olive oil mayonnaise, smoked sardine and piparra pepper dressing
16,00 €

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

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

Roasted artichokes, hazelnut romesco and pan-seared foie
24,00 €

Broken eggs with mushrooms and cured Iberian bacon
18,00 €

Au gratin fish crêpes with smoked cheese béchamel and green apple
20,00 €

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

Fire-roasted white asparagus, asparagus vichyssoise and crispy pork crackling
19,00 €

SEA VIEW

Grilled octopus, mashed potatoes, Bilbao-style sauerkraut and Andalusian dressing
22,00 €

Wild red tuna tartare, lime and truffle emulsion, trout roe and crispy toasts
24,00 €

Wild red tuna tataki, coconut ajoblanco and mango emulsion
24,00 €

Knife-cut marinated salmon, toasted bread and Picual olive oil
20,00 €

TRADITIONAL ANDALUSIAN VIEW

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

Chickpea stew with cuttlefish and king prawns
19,00 €

Traditional Andalusian puchero broth with fresh mint and garnishes
16,00 €

GREEN VIEW

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

Marinated aubergine, red pesto, Ronda-style creamy cheeese, sun-dried tomatoes, pine nuts and pita bread
19,00 €

Warm smoked imperial trout salad with endives, avocado, tomato jam and Iberian pork jowl
21,00 €

HARBOUR VIEW

Wild red tuna, slow-cooked onion in Oloroso sherry and Korean barbecue glaze
26,00 €

Braised salmon, creamy celeriac purée and sautéed bimi
26,00 €

Roasted croaker and baby squid, squid and onion stew, and beurre blanc
26,00 €

MOUNTAIN VIEW

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

Veal tenderloin, sweet potato purée, tomato and sautéed asparagus with demi-glace sauce
29,00 €

Iberian acorn-fed pork roasted corn, corn and miso cream and sugar cane honey
26,00 €

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

Bread service 2.50 € per person

10% VAT included

A menu with allergen information is available upon request
Dear customer, we would like to remind you that you may request a takeaway container for any food you have not consumed.