



# El Ático

DE MÁLAGA 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  
22,00 €

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  
18,00 €

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  
17,00 €

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 croacker, 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

# 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 €



Lemon pie

Lemon pie

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 €

