



Please ask for our daily Wellness menu,
serving fresh and seasonal dishes.

2 course menu 55 € / 3 course menu 60 €

Bread Service Charge: 3,5 €

 Vegetarian (*Ovo-Lacto*) |  Healthy |  GF Gluten Free

We have all the necessary information regarding allergens available upon request.

All our fish comes from sustainable fishing.

STARTERS

Andalusian Gazpacho · <i>Traditional Garnish</i>	13
‘MC Beach’ Summer Salad · <i>Feta Cheese & Nuts</i>	18
Quinoa Salad · <i>Avocado, Rocket, Broccoli & Pomegranate with Tahini-Lemon Vinaigrette</i>	19
Spinach Salad · <i>Organic Cherry Tomatoes, Avocado & Crispy Bacon</i>	19
‘MC’ King Prawn Cocktail · <i>Apple & Avocado</i>	28
Spanish Tomato & Tuna Belly · <i>Red Onion & Olive Oil Vinaigrette</i>	27
Organic Vegetable Crudités · <small>MINIMUM 2 PEOPLE</small> <i>Gorgonzola Sauce, Anchovy & Tapenade</i>	19 p.p.
Fried Padron Peppers · <i>5J Ham Shavings</i>	18
Caesar Salad · <i>with Grilled Chicken Breast</i>	25
‘MC Beach’ Almadraba Tuna Tartare · <i>Guacamole</i>	35
Shrimp Fritters · <i>Hummus topped with Chilli Oil</i>	23
Sautéed Baby Mussels · <i>Lemongrass & Fresh Coriander</i>	22
Steamed Clams · <i>Sautéed with Garlic & Fino Wine</i>	27
Jumbo Prawns ‘Pil Pil’ · <i>Chili Sherry</i>	29
Melon with Iberian Ham · <i>5J</i>	32
Platter of Iberian Ham 5J · <i>Grated Raf Tomato</i>	40

FIREWOOD AND ROCK SALT SKEWERS · *Served with Vegetables & New Potatoes*

Classic Sardines	19
Red Mullet · 400GR.	36
Sea Bass · 500GR.	35
Gilthead Bream · 500GR.	33

FISH AND SEAFOOD

Fried Fish 'Malagueña' Style · <i>Alioli</i>	28
Grilled Tiger Prawns · <i>Salad y Wakame Mayonnaise</i> · 300GR.	GF 33
Grilled Crayfish · <i>Grilled Peppers</i> · 450GR.	GF 38
Tuna Tataki · <i>Seasonal Vegetables & Oyster Sauce</i>	GF 36
Grilled Squid · <i>Sautéed Vegetables & Thai Sauce</i>	GF 28
Grilled Octopus Tentacle · <i>Sautéed Vegetables & Red Mojo</i>	GF 28
Grilled Swordfish · <i>Baby Potatoes & Pepper Salad</i>	25
Grilled Turbot Loin · <i>Herbal Oil & Green Pods</i>	GF 35
Catch of the Day · <i>Salted or 'Roteña' Style</i> · MINIMUM 2 PEOPLE	GF 45

OUR CHOICE OF SPAGHETTI OR PENNE · *Gluten free also available*

Burrata · <i>Tomato, Burrata</i>	28
Puttanesca · <i>Tomato, Anchovies, Chilli Flakes, Capers, Black Olives</i>	27
Sea Bass · <i>Tomato, Sea Bass</i>	32
Lobster · <i>Tomato, Lobster</i>	45
Vongole · <i>Steamed Clams, Garlic, Sherry</i>	29

RICE AND PAELLAS · *Minimum 2 Persons, Price per Person*

Paella · <i>Fish & Seafood</i>	31
Paella · <i>Chicken & Organic Vegetables</i>	27
Paella · <i>Quinoa & Vegetables from our Orchard</i>	27
Rice in Broth · <i>Lobster, Prawn & Saffron</i>	36
Black Rice · <i>Baby Squid, Prawn & Alioli</i>	29
Iberian Prey & Foie-Gras Rice	35

FROM OUR CHARCOAL GRILL · *Served with Vegetables, Roast Potatoes & Argentine Sauce*

Grilled Simmental Entrecôte · <i>45 Days Matured</i>	36
Grain Chicken Breast Basmati Rice · <i>with Coconut & Lime Sauce</i>	26
Rack of Lamb · <i>Mint Sauce</i>	35
Beef Tournedos · <i>Bretagne Grey Salt</i>	42
Grilled Châteaubriand · MINIMUM 2 PEOPLE	45 p.p.

Edamame	GF   7
Spicy Edamame	GF   9
Wakame Salad	GF 18
Osaka Salad	GF 18
Soft Shell Crab · <i>Quinoa, Hijiki Seaweed, Teriyaki Sauce & Sesame</i>	GF 29
Spicy Red Tuna · <i>Teriyaki Sauce & Sesame</i>	GF  35
Oysters · 6 PCS	GF 42

Sashimi GF 


Salmon	29
Sea Bass	29
Tuna	32
Assortment	35

Temaki GF

Salmon	14
Tuna	14
California	14






Nigiri · 2 PCS GF 

Salmon	10
King Prawn	12
Tuna	14
Eel	14
Wagyu	18

Nigiri Premium · 2 PCS GF 

Fatty Salmon	16
Toro Tuna	18

Rolls GF

California	 24
California Vegetable	  24
California Tempura	26
California Hosho	 27
'MC' Acevichado	29
Dragon	 27
Spicy Toro Tuna	29
Spider	29
Quinoa	25
Maki	19

DESSERTS

'MC' Chocolate Mousse · <i>Crème Anglaise</i>	V 13
Lime Tart · <i>Italian Meringue and Mint</i>	V 13
Pavlova · <i>Red Berries</i>	V 13
Ferrero Cake · <i>Almond Cream</i>	V 13
Assortment Ice Cream and Sorbet · <i>Red Berries</i>	GF V 12
Seasonal Fruit Platter	GF V V 15
Daily Cake	13

