



LUNCH at EL PATIO

RAW, CHARCUTERIE & CHEESE

Galician Plana Oysters / 16.00.-
Tomato, olives & red chilli
Cucumber & lime
Pickled & horseradish cream

Marinated sardines, fennel seeds, chilli,
dill, orange salad / 17.00.-

Wild seabass carpaccio, bergamot, chilli,
finger lime caviar / 25.00.-

Burrata, charred peaches, Iberian ham,
beetroot leaves, balsamic / 19.00.-

Finca Pascualete cheese selection / 18.00.-

Iberian acorn-fed ham / 40.00.-

SANDWICHES

El Patio burger, Dijonnaise, baby gem lettuce,
mozzarella, pickles, red onion marmalade / 22.00.-

Pulled pork sandwich, barbecue sauce, coleslaw,
pommes allumettes / 18.00.-

Sabich pita, roasted aubergine, Earl grey boiled egg,
tahini, tomatoes, pickled pepper / 16.00.-

Marbella Club sandwich, marinated turmeric
chicken, smoked speck, fried egg, avocado,
coriander, chilli / 21.00.-

Crispy pita & crushed chickpeas,
tahini, lemon, chilli / 16.00.-

SALADS

Herb salad, coriander, mint, tarragon,
citrus dressing / 10.00.-

Heritage tomatoes, whipped feta, basil, hazelnuts,
white balsamic vinegar / 16.00.-

Red cabbage, stracciatella, mesclun salad,
bergamot, anchovy / 18.00.-

Chickpeas, fennel, red chilli, preserved lemon,
mixed herbs, pomegranate, molasses, sumac / 14.00.-

White kidney beans, samphire,
pickled red onion, white balsamic vinegar / 14.00.-

Watermelon, Kalamata olives, feta, mint,
lime chilli jam / 12.00.-

VEGETABLES

Heritage beetroots, feta, charred peaches,
za'atar, moscatel vinegar / 15.00.-

Grilled fennel, braised orange, cherry vinegar,
goat cheese / 12.00.-

Roasted aubergine, charred *piquillo* peppers, salted
ricotta, toasted pine nuts / 15.00.-

Globe artichoke, chimichurri, white
balsamic vinegar / 12.00.-

WOOD-OVEN PIZZAS

EL BOSS. Confit tomato, oregano,
basil, olive oil (VG) / 17.00.-

EL BURRO. Wood-roasted aubergine,
stracciatella, cherry tomatoes, basil oil,
rocket (V) / 19.00.-

EL CONDE. Anchovy, egg yolk, mozzarella,
confit tomato / 20.00.-

EL GUIRI. Isla Cristina raw shrimps,
buffala ricotta, finger lime caviar,
spirulina / 28.00.-

LA MARI. Baby artichokes,
Iberian ham, rocket / 20.00.-

EL MARIACHI. Sobrasada, charred spring onions,
tomato, mozzarella, spicy chorizo / 20.00.-

LA SIMO. Stracciatella, pesto,
red jam onions (V) / 18.00.-

PLATES

Galician mussels, preserved lemon, Kalamata olives,
kale, red chilli / 20.00.-

Paccheri cacio e pepe, Isla Cristina
white prawns / 25.00.-

Veal Milanese, tomato, rocket / 30.00.-

Catch of the day, green leaves salad, garlic olive oil,
thyme, parsley / 28.00.-

DRINKS

~Cocktails to share~

BOTANIC. Vodka sage, orange liqueur lime, cava / 45.00.-

CHIOTE. Tequila, orange, coriander, camomile, lime / 45.00.-

IPA PUNCH. Bergamot liqueur grapefruit, tonic, IPA syrup / 45.00.-

~No-Lo~

ALBEDO. Martini Vibrante, grapefruit, tonic / 12.00.-

FLOR. Elderflower cordial, lime, oat milk, vanilla / 12.00.-

SMOKE PUNCH. Lapsang Souchong tea, kaffir lime leaves, galanga / 12.00.-

VID. Muscat dry wine, tonic / 12.00.-

SPARKLING WINES (by the glass)

GRAMONA LA CUVÉE
(Penedés, Spain) / 8.00.-

RAVENTÓS DE NIT ROSÉ
(Penedés, Spain) / 10.00.-

DELAMOTTE
Blanc de Blancs (Champagne, France) / 21.00.-

MARC HEBRAT
Rosé (Champagne, France) / 27.00.-

ROSÉ WINES (by the glass)

BORN ROSÉ
Syrah (Barcelona, Spain) / 7.00.-

CHÂTEAU SAINTE MARGUERITE
Garnacha, Cinsault (Provence, France) / 15.00.-

WHITE WINES (by the glass)

NAIA
Verdejo (Rueda, Spain) / 7.00.-

ALBAMAR
Albariño (Rías Baixas, Spain) / 8.00.-

ANTHILIA
Lucido (Sicily, Italy) / 9.00.-

BLAS MUÑOZ
Chardonnay (Toledo, Spain) / 12.00.-

FRANCOISE CROCHET
Sauvignon Blanc (Sancerre, France) / 13.00.-

CHÂTEAU DE MELIN
Chardonnay (Puligny Montrachet, France) / 26.00.-

CHÂTEAU MUSAR
Obaideh Merwah (Lebanon) / 20.00.-

RED WINES (by the glass)

PAGO EL ESPINO
Petit Verdot, Syrah, Tempranillo (Málaga, Spain) / 9.00.-

SAN COBATE
Tempranillo (Ribera del Duero, Spain) / 10.00.-

VALENCISO
Tempranillo (Rioja, Spain) / 11.00.-

VAJRA
Nebbiolo (Langhe, Italy) / 11.00.-

CHÂTEAU BRUN
Merlot (Bordeaux, France) / 16.00.-

LES GRANDS CHAILLOTS
Pinot Noir (Burgundy, France) / 19.00.-

CHÂTEAU MUSAR
Cabernet-Cinsault (Lebanon) / 20.00.-

HACIENDA MONASTERIO
Tempranillo (Ribera del Duero, Spain) / 25.00.-

We also have a larger selection of wines from The Grill.
Please ask your waiter.