





BREAD

Pitta bread	4
Sourdough bread	5

MEZZE

Assorted Mezze to Share Mix of kalamata, manzanilla sherry, and chupadados olives, drizzled with olive oil	18
Babaganush Traditional roasted aubergine purée, blended with tahini, lemon juice, and a touch of extra virgin olive oil	4,5
Tzatziki Yogurt dip with spearmint and crisp cucumber	
Tirokofteri Spicy blend of piquillo peppers, feta and padron peppers	4,5
Hummus Smooth and creamy blend of cooked beans, tahini, olive oil, and cumin	4,5
Olives Mix of kalamata, manzanilla sherry, and chupadados olives, drizzled with olive oil	4

HAM MONTARAZ

Ham with Bread and Tomato	42
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RAW BAR

Tuna Tartar Refined tartare of wild Almadraba bluefin tuna, delicately marinated in citrus and Mediterranean herbs	28
Corvina Ceviche	22
Carpaccio Sea Bream with Herbs Delicate slices of fresh sea bream, dressed with aromatic herbs and extra virgin olive oil	27
Dry-Aged Beef Carpaccio Thinly sliced aged beef carpaccio with truffle mayonnaise, and parmesan cheese	23
Tuna Belly Carpaccio Delicate slices of tuna belly with green perilla and shiso sauce	25

COLD STARTERS

Gazpacho with Red Prawns Traditional Andalusian gazpacho, accompanied by red prawns that elevate its refreshing character	14
Greek Salad Cucumber, seasonal tomatoes, red onion, green pepper, olives, feta cheese, capers, and caper berries, dressed with hondashi vinaigrette	22
Salad with tomatoes Seasonal tomatoes paired with olive jus	17
Watermelon Salad with Feta Cheese Watermelon, feta, drizzled with honey and olive oil, topped with pine nuts, almonds, mint, and basil	18
Octopus Salad with Potatoes Grilled tender octopus served over baby potatoes, finished with a light vinaigrette and extra virgin olive oil	26

HOT STARTERS

Croquettes with Iberian Ham Traditional creamy croquettes crafted with premium Montaraz Iberian ham	14
Manouri Cheese with Truffle & Honey Manouri cheese drizzled with honey and topped with seasonal truffle	16
Artichoke Artichoke confit served with coral eggs and iberian ham	16
Clams with Garlic Sauce Clams in a garlic and manzanilla wine sauce	22
Malaga Shrimps with Garlic Sauce Fresh prawns sautéed in olive oil with garlic and a hint of chili pepper	22
Fried Calamari Crispy Andalusian-style calamari, paired with yuzu-infused aioli	18

PASTA

Linguini with Black Truffle	22
Freshly made pasta sautéed in a delicate seasonal truffle cream, finished with aged Parmesan	
Spaghetti with Lobster	69
Artisanal spaghetti served with fresh lobster in a rich tomato and garlic sauce	
Orzo with Seafood	32
Orzo pasta, prepared in risotto style with Mediterranean seafood	

SIDES

French Frites	9
Mashed Potatoes	9
Candied Piquillo Peppers	10
Broccoli Grilled with Romanesco	10
Green Salad	9

FISH AND SEAFOOD FROM THE MARKET
(PLEASE CHECK WITH OUR TEAM)

MAIN DISHES

Moussaka with Artichoke	24
Layers of roasted aubergine, artichoke, stewed beef, tomato, potato and béchamel	
Baked Leg of Goat	48
Tender and juicy oven-roasted kid goat, delicately seasoned with traditional herbs and spices	
Lobster Formentera Style	60/120
Fresh seafood cooked Formentera-style in a rich tomato and brandy sofrito	
Turbot Grilled with Pilpil Sauce 100gr	12
Freshly grilled turbot served with a traditional Basque sauce of garlic and chili	
Sea Bass in Oven with Potato Confit 100gr	10
Delicately oven-baked sea bass served with olive oil–confit potatoes	
Truffled Chicken	30/50
Spicy chicken with truffle sauce, seasonal truffle, aromatic herbs and olive oil	
Beef Tartar	26
Ribeye Steak on the Bone 100gr	18
Premium grilled ribeye, showcasing the deep, refined flavor of dry-aged beef	
Grilled Lamb Chops	42
Succulent marinated lamb ribs, perfectly grilled and finished with a Mediterranean-style chimichurri	

DESSERTS

Yoghurt Ice Cream with Sides	32
Orange Granita	12
Greek Cheesecake	14
Milhoja	16
Fruit Platter	30
Baklava with Ice Cream	16

