

SERENAY

— MÁLAGA —

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Starters

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Artisanal Cheese Selection.	  	14.00
Iberian Ham.		21.00
Cantabrian <i>Gilda</i> (Anchovy).	 	4.50
Seafood <i>Gilda</i> (Octopus).	  	6.00
Russian Salad with tuna belly.	   	12.00
Soria <i>Torrezno</i> (Crispy Pork Belly), chipotle mayo, pickled onion, and fresh herb mix.	  	16.00
Extra creamy Iberian ham croquettes.	    	11.00
Our spicy fried potatoes (patatas bravas).	    	9.00

Salads and Creams

Tomato salad with tuna belly, basil, and mint oil.	 	11.00
Caesar Salad, carasau bread, crispy chicken, and Iberian "dust".	   	14.00
Stracciatella Burrata, orange <i>salmorejo</i> (chilled tomato soup), strawberries, and dried tomatoes.	  	13.00
Málaga-style Coconut-Lime <i>Ajoblanco</i> (cold almond soup) with red tuna tartare, grapes, and mango pearls.	   	22.00

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Burgers & Fusion

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Mini Burgers - Iberian: Iberian ham, manchego cheese, and quail egg. _____	   	16.50
Mini Burgers - Classic: Cheddar, arugula, and red onion. _____	   	14.50
Prawn and mushroom wok. _____	       	16.50
Chicken and snow pea wok. _____	       	16.50
Spicy red tuna <i>Mollete</i> (local bun) with Japanese mayo and red onion. _____	     	18.00
Black Angus Brioche with Japanese BBQ sauce, citrus, and fried onion. _____	      	17.00

Meat & Fish

Aged beef Entrecôte, potatoes, and Padrón peppers. _____		27.00
Stewed Iberian pork cheek with cane honey, muhammara, and snow peas. _____	    	18.50
Low-temperature Iberian <i>Secreto</i> (pork cut), roasted cauliflower purée, mushrooms, and crunchy hazelnuts. _____	    	21.00
Oxtail and mushroom <i>Filloa</i> (pancake) with tom kha sauce. _____	    	24.00
Crunchy Sea Bass marinated in light "escabeche" with lime and coconut emulsion. _____	  	23.00
Grilled Octopus, creamy potato, romesco, and smoked mayonnaise. _____	      	24.00
<i>Extra Sides: French fries, mashed potatoes, Padrón peppers, or caramelized piquillo peppers.</i> _____		4.50

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Meat & Fish

Cod confit "al pil-pil", Robuchon-style mash, caramelized piquillo peppers, and garlic chips.    18.50

Crusted Salmon, lemon-beurre blanc, and green asparagus.     19.00

Extra Sides: French fries, mashed potatoes, Padrón peppers, or caramelized piquillo peppers. 4.50

Desserts

Homemade creamy caramelized cheesecake.      8.50

Three-milk brioche *Torrija* (Spanish French toast).     7.50

Passion fruit "Torrija" and Greek yogurt ice cream.     7.50

Extremadura-style Flan, toffee, and almonds.    7.50

Ice Cream: Mango, raspberry, salted caramel, nougat (turrón), hazelnut, Greek yogurt, or vanilla.     7.00

Four Textures Chocolate.   8.50

Artisanal bread service, signature EVOO (Extra Virgin Olive Oil).  2.40
Extra. 1.00

(Both Prices Per Person)

Prices in Euros (€).
VAT included.

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Coffees

Espresso.	2.00
Coffee with milk.	2.50
Cappuccino.	2.80
Hot chocolate.	2.80
Latte Machiatto.	4.00
TTea and Herbal Teas.	2.50
Irish Coffee.	6.95

Soft Drinks

Still Water 0.5L	3.50	Nestea Lemon	2.50
Still Water 0.33L	2.50	Nestea Passion Fruit	2.50
Sparkling Water 0.5L	3.50	Aquarius Lemon	2.80
Coca-Cola	2.50	Aquarius Orange	2.80
Coca-Cola Zero	2.50	MMaid Sel. Peach	2.50
Fanta Orange	2.50	MMaid Sel. Orange	2.50
Fanta Lemon	2.50	MMaid Sel. Pineapple	2.50
Sprite	2.50	Tomato Juice	2.50

Beers

Victoria 0.33L.	3.00	Victoria Pasos Largos (Radler)	3.00
Small Beer	3.50	Carlsberg	4.00
Pint	4.50	Turia (Toasted)	4.00
Victoria 10 (Reserve)	3.00	Daura (Gluten-Free)	3.00
Victoria 0.0 Toasted 0.33L.	3.00		

Allergens



NUTS



LACTOSE



GLUTEN



EGGS



SOYA



FISH



CRUSTACEAN / SHELLFISH



SULPHITE



SESAME



HOT



FUNGUS



CELERY