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EL  
**CLUB**  
RESTAURANT

## ENTRANTES / *STARTERS*

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Ensalada de burrata con tomate rosa del Guadalhorce, aderezo de vinagre balsámico y piñones

7, 8

Jamón de bellota acompañado de tomate rallado y pan crujiente

Tartar de atún rojo de almadraba con aguacate y mango

4, 6, 11

Steak tartar de solomillo de ternera Angus con yema curada y su mollete crujiente

3, 10

Ceviche de corvina con crema de jalapeños y plátano

4, 9

Gambones salteados, toque ajo y jengibre y velo ibérico

2

Burrata salad served with tomatoes from Guadalhorce, pine nuts, basil leaves and sweet balsamic vinegar dressing

7, 8

Premium Iberian acorn-fed ham with graded tomato & extra virgen olive oil and toasted crystal bread

Red Tuna Tartare from almadraba with avocado, mango & sesame seeds

4, 6, 11

Steak Tartare Angus tenderloin with condiments and a marinated egg yolk served with crispy bread

3, 10

Croaker ceviche on a jalapeño pepper cream and plantain

4, 9

Sauteed prawns with a touch of ginger and garlic under an iberian veil

2

## PESCADO / FISH

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Lomo de lubina asado con shitakes y judías verdes

4

Pargo a la plancha sobre crema de hinojo y puerro

4

Carabinero asado con fettuccine nero di sepia y su salsa cremosa

1, 2, 4, 7

Chipirones salteados, pisto y jamón de bellota

14

Roasted Seabass with shitakes and green beans

4

Grilled Galician Snapper with a cream fennel and leek

4

Roasted scarlett shrimp with tagliatelle nero di sepia in a creamy sauce

1, 2, 4, 7

Fresh Grilled Squid with a vegetable ratatouille and diced Iberian acorn-fed ham

14

## CARNE / MEAT

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Solomillo de ternera Angus, Parmentier de patata trufada y salsa de vino tinto D.O. Sierra de Málaga

7, 9, 12

Jarrete de cordero cocinado a baja temperatura, glaseado y acompañado de cous-cous con verduritas

7, 9, 12

Chateaubriand de ternera acompañado de salsa bearnesa y patatas fritas naturales

3, 7

Magret de pato con salsa de higos al vino Málaga Virgen

9, 12

Grilled Beef tenderloin of Angus truffled potatoe Parmentier and a red Sierras de Málaga wine sauce

7, 9, 12

Lamb shank cooked at low temperture glazed with vegetables cous-cous

7, 9, 12

Beef Chateaubriand with homemade bearnaise sauce and freshly cut french fries

3, 7

Pan Seared Duck Breast with a sweet wine fig sauce

9, 12

## POSTRES / *DESSERTS*

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Nuestra tradicional cheesecake  
horneada acompañada de frutos rojos

1, 3, 7

Carpaccio de piña especiada con helado  
de jengibre

7, 8

Tabla de quesos artesanos 100% oveja de  
Finca Pascualete

7

Helado de yogur búlgaro con miel,  
crumble de frutos secos y almendras  
garrapiñadas

1, 3, 7

Brownie de chocolate, crema inglesa y  
helado de vainilla

3, 7, 8

Homemade Cheesecake served with  
berries

1, 3, 7

Spiced pineapple carpaccio with ginger  
ice cream

7, 8

Selection of Finca Pascualete sheep  
cheese served with a local quince paste

7

Bulgarian yoghurt ice cream with  
honey, sprinkle of nuts and caramelized  
almonds

1, 3, 7

Homemade Brownie with crème Anglaise  
accompanied with vanilla ice cream

3, 7, 8

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### Alérgenos /Allergens

1. Gluten/Gluten

2. Crustáceos/Shellfish

3. Huevos/Eggs

4. Pescado/Fish

5. Cacahuetes/Peanuts

6. Soja/Soy

7. Lácteos

/Dairy products

8. Frutos de cáscara

/Shelled nuts

9. Apio/Celery

10. Mostaza/Mustard

11. Sésamo/Sesame

12. Sulfitos/Sulphites

13. Altramuces/Lupins

14. Moluscos/Molluscs