

Sea Grill

Immerse yourself in a culinary experience where trust is the main ingredient. At our restaurant, every bite is a tribute to the unmatched freshness of the sea, with locally sourced products that come straight from the local fish market to your table. We guarantee complete traceability and apply the Japanese Ikejime method to most of our catches. This careful process preserves the integrity and optimal texture of the fish, ensuring supreme quality and authentic flavor in every dish. We place our trust in the expertise of our chef, who decides on the best method for each product on a daily basis.



FISH MARKET OF THE DAY

Choose your style

GRILLED Over charcoal

SALT Baked in a salt crust

A LA ROTEÑA Cooked with tomatoes, onions & peppers

FRIED Classic Andalusian style

BILBAÍNA Pan-fried with garlic, chili, & olive oil

CRUDO Our chef will recommend the best option.

Oysters	Girardeau- Josephine- Tia Maraa	10€/unid
Clams	O' Grove	14€/100g
Brown crab	Marbella	9€/100g
Razor clams	O' Grove	14€/100g
Concha finas	Fuengirola	12€/unid
Sea urchin	O' Grove	15€/unid
King crab	Fuengirola	9€/100g
Langoustine	Marbella	32€/100g
XL red prawn	Marbella	25€/100g
XL red shrimp	Marbella	34€/100g
Blue Lobster	O' Grove	25€/100g
Seabass	Punta Umbría	15€/100g
Red seabream "Virrey"	Donostia	26€/100g
Red Mullet	Marbella	16€/100g
Scorpion fish	Tarragona	16€/100g
Spider crab	Marbella	8€/100g

THE SEAGRILL FARM

At our restaurant, we celebrate the land: all our vegetables come from local producers and our own garden, where the freshness that gives soul to each dish is born.

Wild asparagus	Cádiz, Málaga · Antonio	29€
Baby peas	Puente Romano · Domingo	60€
Seasonal tomato	Coín, Málaga · Emilio	25€
White endives	Puente Romano · Domingo	23€
Baby onions	Marbella, Málaga · Teresa	27€



Fresh Mediterranean ingredients, carefully selected and cooked to your liking.
A culinary journey inspired by the rich tradition of Andalusia.

SNACKS

Cantabrian anchovy & boquerón	20€
100% Ibérico ham	44€
Homemade smoked salmon	24€

TUNA CRUDO

Smoked tuna with orange	32€
Tuna belly carpaccio	38€
Tuna tartare	32€

APPETIZERS

"Ajoblanco" with grapes	14€
Simon's seafood soup	24€
Spicy pipirrana	22€
Lobster cocktail	48€
Seafood "Salpicón"	40€
Tuna "Ensaladilla"	35€
Foie micuit	38€
Steak tartar	32€
Fried calamari	24€
Pil pil prawns	24€
Croquettes price per unit	6€
Lobster bisque soufflé 2 or 4 people	30€ · 60€

Caviar

Oscietra	50g · 125g	150€ · 375€
Kaluga	50g · 125g	230€ · 550€
Beluga	50g · 125g	350€ · 850€

MAINS

Pan-seared seabass	40€
Grilled turbot "Basque style"	120€ / kg
Dover sole meunière	60€
Grilled baby chicken	36€
Grilled beef tenderloin	44€
Black Angus T-Bone 1.2 kg	190€ / kg
Galician Striploin Steak	42€

SPECIAL OF THE DAY...

Chateaubriand 2 people	60€/pax
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SIDES

Mille-feuille potatoes 16€ · Glazed carrots 12€ · Broccolini 12€ · Lettuce and onion salad 12€
Robuchon potato purée 12€ · Creamed spinach 14€ · Roasted vegetables 14€ · Grilled green asparagus 14€