

RAW & SALAD SELECTION

GUACAMOLE, burrata and soya beans
19

BIMI AND KALE SALAD with citrus
and black sesame dressing 18

OYSTERS au nature or Mignonette
6 units 36
12 units 72

YELLOW CORVINA CEVICHE with fresh
corn, apple, and jalapeños 23

SMOKED SALMON TARTAR NOMA 24

WARM QUEEN PRAWNS with olive oil
and marinade 24

BIBO STEAK TARTAR with straw
potatoes and a cup of sherry broth 31

SCALLOP CARPACCIO with
mediterranean dressing 31

TRIO WITH CAVIAR 20g caviar with
o'toro tuna, salmon and sea bass 70

LOBSTER SALAD and endives 38

SEAFOOD TOWER

6 oysters, 1 lobster, 12-14 Sanlucar prawns, 16-18 white prawns, 4 small
langoustines, 12-14 mussels, 6 scallops, tuna tartar 180



DANI GARCÍA'S FAVOURITES

OX-TAIL BRIOCHE® with original
Bull sauce (2 units) 18

COJONUDO BRIOCHE® chorizo,
chipotle and quail egg (2 units) 14

FRIED CHICKEN BRIOCHE with
Ras el hanout (2 units) 17

BABY HOT DOG, tarragon tartar
sauce (3 units) 17

CREAMY HAM CROQUETTES 14

CREAMY INK CROQUETTES 14

ROBUCHON QUEEN PRAWNS AND
BASIL 22

FRIED MARINATED SEA BASS 31

FISH AND CHIPS BURGER 26



THE **LENA** BURGER THAT MEANT IT ALL MADE SENSE
Baby burgers, Bull sauce, pretzel and havarti cheese (2 units.) 26

Inspired by the hamburger served at the Dani García Restaurant 3 Michelin Stars



SOMETHING SWEET

NUTELLA TO DIE FOR Nutella ice cream, caramel popcorn and hazelnuts,
toffee caramel, coconut cake and lemon jam 14

MARBELLA'S SUN orange blossom, marcona almond cream, orange and orange
blossom mousse 17

CHOCOLATE MOUSSE 70% chocolate mousse and vanilla chantilly 19