



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 some 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 – Poget	10€/unit
Clams	Fuengirola	14€/100g
Brown crab	Arousa	9€/100g
Smooth clam	Fuengirola	12€/unit
Tiger prawn	Cádiz	21€/100g
Langoustine	Huelva	32€/100g
XL Red prawn	Marbella	25€/100g
XL Scarlet prawn	Cádiz	34€/100g
National lobster	O' Grove	26€/100g
Spiny lobster	A Guarda	30€/100g
Seabass	Punta Umbría	15€/100g
Red seabream "Virrey"	Donostia	26€/100g
Red Mullet	Marbella	16€/100g
Scorpion fish	Tarragona	16€/100g
Spider crab	O' Grove	8€/100g
Snapper	Marbella	16€/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.

Beetroot salad with goat cheese and hazelnuts	32€
Baby onion Tatin	38€
Courgette flowers with spiny lobster mousseline	48€
Basque green peppers with fried eggs and melanosporum truffle	40€
Heirloom tomato with white blasamic vinaigrette	32€



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 <i>carved tableside</i>	24€

TUNA CRUDO

Smoked tuna with orange	32€
Tuna belly carpaccio	38€
Tuna tartare	34€

APPETIZERS

Almond cold soup "Ajoblanco" with grapes	14€
Simon's seafood soup	24€
Spicy mix vegetable salad "pipirrana"	22€
Lobster cocktail salad	48€
Seafood salad "Salpicón"	40€
Steak tartar	32€
Fried calamari	24€
Pil pil prawns	24€
Clams in marinara sauce	32€
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, beurre blanc sauce	40€
Grilled turbot "Basque style"	120€ / kg
Dover sole meunière	85€
Grilled chicken with morel mushrooms	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
Australian melanosporum truffle	20€ / 5g

SIDES

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

