



LA VERANDA



LET'S GO BACK IN TIME AND DISCOVER
THE HISTORY OF THIS RESTAURANT,
ITS ICONIC DISHES AND OUR GUESTS'
FAVOURITES OVER THE LAST 20 YEARS

STARTERS

Beef steak tartare 39

WITH A LIGHT SMOKED TOUCH AND SOUFFLÉ POTATOES

Caramelized foie gras micuit 27

WITH SPICED BREAD AND BLUEBERRY CREAM

Roasted scallops and smoked-bittersweet eel 33

WITH A MUSHROOM RAGOUT COLLECTED FROM MALAGA'S MOUNTAINS

Boletus soup 28

WITH CRISPY COOKIE, MAJORERO CHEESE MOUSSE AND HAM SPRINKLES

Red tuna tartare 32

OVER GRILLED BRIOCHE AND A LIGHT CHERRY CONFIT VINAIGRETTE

Seafood soup 31

SCENTED WITH FINO INOCENTE WINE AND GALICIAN ROASTED CRAYFISH

Roasted beet 23

WITH SALT, TAHINI DRESSING, CARROT HUMMUS SERVED WITH ARABIC BREAD

Grilled Thai purple eggplant 26

WITH BALSAMIC GLAZE, VEGAN CHEESE AND KALAMATA OLIVES

Puff pastry 26

FILLED WITH WITH SEMI-DRIED TOMATOES, PADRON GREEN PEPPERS
AND CARAMELIZED LITTLE ONIONS WITH YOGHURT SAUCE

Vegan  *Local*  *Iconic Favourite* 

PRICES IN EUROS, VAT INCLUDED · ALL OUR FISH ARE SUSTAINABLE



FISH



Sea-bass fillet 44
OVER SOFT LEEKS AND A LIGHT PUMPKIN PUREE

Line-caught hake 42
WITH A CAVA LAYER CONFIT, BLACK PIL-PIL SAUCE AND GRILLED CUTTLEFISH

My version of the classic Thermidor lobster 78
WITH POTATOES



Rock red mullet 49 
WITH GREEN CURRY AND GRILLED SPRING ONION

Creamy rice 33 
WITH SEAWEEDS, MUSHROOMS AND COCONUT MILK

MEATS

Classic simmental beef chateaubriand 46 
WITH SOUFFLÉ POTATOES, GREEN ASPARAGUS AND BEARNAISE SAUCE

Roasted lamb shoulder 45 
WITH ITS GRILLED GIZZARDS AND TENDER BEANS

Veal shank cooked at low temperature min / 2 pax 74
BUTTER CONFIT POTATO, SUGAR SNAP AND BABY CARROTS

Araix pigeon 47
WITH PUFF PASTRY AND FOIE GRAS, PEARS WITH PEDRO XIMÉNEZ WINE AND ITS TRUFFLED JUICE

Creamy rice 37
WITH IBERIAN CHEEK STEW AND ROASTED SWEET ONION

Vegan sirloin 29 
MARINATED IN TERIYAKI SAUCE WITH SOUFFLÉ POTATOES, GREEN ASPARAGUS AND BÉARNAISE SAUCE

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BREAD MENU

*Artisanal breads baked daily
in the village of Algatocin (Ronda area)* 5

Vegan 🌿 *Local* 📍 *Iconic Favourite* 🌿
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DESSERTS

Crêpe Suzette 21
WITH HENNESSY V.S.O.P. AND PAR NARANJA WINE ICE CREAM




Classic Grand Marnier soufflé 15
WITH WORCESTERSHIRE VANILLA TAHITI SAUCE



Mini Sacher cake 16
WITH APRICOT JAM AND CHOCOLATE WITH ALMONDS

Profiterole 15
WITH CRAQUELIN FILLED WITH RED BERRIES,
PISTACHIO CREAM AND WHITE CHOCOLATE

Raspberry vegan cake 15 
DATES WITH CARAMELIZED NUTS AND COCOA SAUCE

National cheese variety 18 
WITH NUTS, HOMEMADE JAMS AND CRACKERS

Assortment of home made ice creams 14
TAHITI VANILLA - STRAWBERRY
GOLD CARAMEL CHOCOLAT WITH PECAN NUTS
COOKIE - MALAGA WINE AND RAISIN

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SPANISH SWEET WINES BY THE GLASS

Victoria Nº2 | 2019 12
D.O. MÁLAGA - MOSCATEL DE ALEJANDRÍA

Don PX | 2002 16
D.O. MONTILLA-MORILES - PEDRO XIMÉNEZ

Par Naranja 10
D.O. CONDADO DE HUELVA - ZALEMA, PEDRO XIMÉNEZ

Gramona Vi De Glass | 2018 10
D.O. PENEDES - GEWÜRZTRAMINER

INTERNATIONAL SWEET WINES BY THE GLASS

Taylor's Tawny 10 Años 12
PORTUGAL, OPORTO - TOURIGA NACIONAL, TOURIGA FRANCA,
TINTA BARROCA, TINTA RORIZ

Château Lafaurie-Peyraguey | 2017 21
FRANCE, A.O.C. SAUTERNES - SÉMILLON, SAUVIGNON BLANC, MUSCADELLE

Tokaji Aszú 5 Puttonyos | 2017 13
HUNGARY, CHÂTEAU DERESZLA, TOKAJ-HEGYALJA - FURMINT, HÁRSLEVELÜ, ZÉTA

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