



A GOURMET EXPERIENCE

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ESTEPONA THALASSO & SPA



STARTERS

Mesclun salad	€ 14
With Payoyo cheese, roasted pumpkin, avocado and mustard vinaigrette	
Caesar salad	€ 14
“Porra antequerana” with grilled avocado and tuna	€ 10
Cold tomato and dried bread soup with boiled egg, veil of ham and extra virgin olive oil	
Acorn-fed Iberian ham, D.O. Guijuelo	€ 33
Homemade croquettes	€ 10
Enquire about the daily variety	
Loaded nachos	€ 15
With cheddar cheese, beef, guacamole, sour cream and “pico de gallo”	
Salmon poke bowl	€ 18
With sushi rice, marinated salmon, avocado, mango, wakame, edamame, carrot and cherry tomatoes	
Vegan poke bowl	€ 20
Two-colour quinoa, grilled seitan, avocado, edamame, peanut, carrot, cherry tomatoes, radish, mango and tahini vinaigrette	
BBQ pork taco	€ 17
With olive and coriander raita	

SANDWICH & BURGER

Club sandwich	€ 15
Aged beef burger	€ 16
With cheddar cheese, bacon, egg, tomato and lettuce	
Veggie burger	€ 15
With tomato, avocado, lettuce and tahini sauce	

RICE, PASTA & PIZZA

Black rice with pink cusk-eel, squid and prawns	€ 18 p.p.
Minimum of 2 people	
“Senyoret” rice with prawns, squid and monkfish	€ 18 p.p.
Minimum of 2 people	
Tagliatelle with grated Parmesan	€ 14
Bolognese or Neapolitan style, your choice	
Choice of pizza	€ 14
Margherita, pepperoni, BBQ or capricciosa	

FISH & MEAT

Glazed salmon with fine herbs	€ 20
Roasted octopus leg	€ 26
With roasted peppers, parmentier potatoes and black garlic mayonnaise	
Marinated churrasco	€ 18
With chimichurri sauce and roasted sweet potatoes	
Aged beef entrecôte	€ 25
With Café de Paris butter and chips	

DESSERTS

Blueberry cheesecake	€ 8
Chocolate lava cake with exotic fruit coulis and vanilla ice cream	€ 8

BREAD

Bread service	€ 2.50
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Prices include VAT



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