

gijane

TO START

Our sourdough bread with butter	5
Warm “Montes de Málaga” potato salad with pork loin in lard and fried egg	16
Caesar salad with roasted chicken breast, croutons, parmesan and edamame	17
Chargrilled avocado with lemon vinaigrette	16
Pink tomato, spring onion and tuna belly	14
Creamy croquettes with Joselito Iberian pork jowl	13
Angus cured beef (cecina) with shaved parmesan	15

BETWEEN BREAD

Dry-aged katsu burger with Emmy sauce and cured cheese	17
Butter brioche with steak tartar	18
“Mollete Máximo” with red tuna and frieg egg	18
Roast beef and truffled cheese bikini sandwich with Japanese mayo	16

BIG BITES

Sea bass tiradito with yellow chili and peach sauce	17
Japanese-style migas with tuna tartare and fried egg	20
Chicken and pork jowl cannelloni with gratinated béchamel	18
Slow-cooked beef cheek meatballs with la mamma sauce	18
Rigatoni alla vodka with burrata straciatella	18
Singapore laksa with basmati rice and sea bass	18
Burrata straciatella with pork belly and spicy honey	15

BLACK GRILL

All our meats are cooked over oak charcoal

500g dry-aged beef tenderloin Chateaubriand	58
Grilled Iberian pork presa	20
500gr grilled Friesian cow Cube Roll	52
500gr Simmental cow entrecote	45
Angus skirt steak with Moorish-style chimichurri	25

All our meats are served with two sides of your choice:

Hand-cut French fries	5
Mashed potatoes with butter	6
Caramelised piquillo peppers	6
Fresh herb salad with lemon vinaigrette	5

A VERY SWEET ENDING

Winter-style torrija with Nutella and Maria biscuit ice cream	8
Mexican tres leches cake	7
Pistachio cheesecake with Nocciola cream	8