

MARINES & VEGETABLES STARTERS

TOMATO

- Tomato **salad**, green olives juice, orange and fresh onion
- Tomato **tartare** and sourdough bread

AVOCADO FROM MÁLAGA

- **Guacamole** with crystal shrimp prepared at the table

RUSSIAN SALAD

- With shrimps
- With smoked eel and piparra peppers

FRIED AUBERGINES without honey

SMOKED SARDINES FROM MARBELLA, ajoblanco and grapes

ANCHOVIES 0,0 from Cantabria

- Anchovies 0,0 on bread toast and butter
- Anchovies 0,0, green olives juice and fresh orange

WHITE ANCHOVIES FROM MÁLAGA in vinaigrette, aji amarillo and EVOO

HUELVA SHRIMP with fried eggs and red pepper salad

GALICIAN STYLE OCTOPUS

MARINATED LOBITO DE MAR

HAKE

- Fried bits with lemon
- Fried hake tail

BABY SQUIDS CROQUETTES

Fried SQUID

OYSTERS

- Amélie
- +Extra UMAI caviar (minimum 5g)
- +Extra Château D' Y quem 2016

Natural VENUS CLAM

STEAMED BARNACLE

Grilled COQUINAS FROM SANLÚCAR

GALICIAN CLAMS

- In seafood sauce
- Steamed

LOCAL CLAMS

- Grilled
- Raw

CHIRLAS FROM SANLUCAR sautéed with sherry wine

BABY SHRIMPS FROM MARBELLA dressed with lemon, pepper and EVOO mayo

WHITE SHRIMPS FROM MÁLAGA

- Boiled or grilled
- Al ajillo
- Croquettes

FRIED CRYSTAL SHRIMP with Marcona almond

KING PRAWNS FROM SANLÚCAR

- Boiled or grilled

ALISTADA PRAWN FROM HUELVA

- Boiled or grilled

XXL CRAYFISH

- Boiled or grilled

* Extra beurre blanc

* Extra Beurre-blanc with UMAI caviar

XXL JUMBO SCARLET SHRIMP

- Grilled

RICE & NOODLES

(MINIMUM 2 PEOPLE)

DRY RICE

Fish and Seafood

SMOKED RICE

Coquelet chicken
De chuleta (600g)
Iberian pork rib and mushrooms
Smoked eel, pork belly and nori seaweed

MELLOW RICE

Lobster rice with horn of plenty mushroom

FIDEO ROSSEJAT

Black rossejat with grilled octopus

SMOKED OR MELLOW RICE OF THE DAY

Ask our Lobitos which is the chef's rice for the day

Servicio de pan y Aceite de Oliva Virgen Extra 3,5€ p.p.
PRECIOS EN EUROS CON I.V.A. INCLUIDO

Lobito de Mar somete a congelación a aquellos productos de la pesca afectados por 1021/2022 de 1 de diciembre sobre prevención de la parasitosis por anisakis

ODE TO RED TUNA

RAW

LOIN TARTAR WITH SEASONED POTATO   

LOIN TARTAR with EVOO  

O'TORO TARTAR with EVOO  

O'TORO TARTAR with Umai caviar (15g) in a toast     

TARTAR DUO with pipirrana (belly and loin)   

TARTAR TRIO with pipirrana (belly, loin and roe)   

RIBEYE CARPACCIO with olive oil  

RIBEYE CARPACCIO WITH AL AJILLO FRIED EGG   

TAPAS & STEWS

TUNA BURGER      

PEPITO with grilled tuna belly, green pepper and quail fried egg     

TUNA MEATBALLS in gourd sedes   

GRILL

- Grilled **BELLY** 200gr  

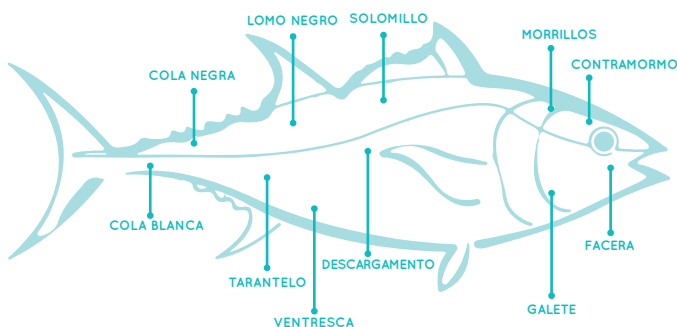
- Grilled **TARANTELO** 200gr  

- Grilled **STEAK** 300gr  

- Grilled **PARPATANA** 500gr  

- Grilled **RIBEYE** 600gr  











- Grilled **MORRILLO** 200gr  








FISHING OF THE DAY

CATCH OF THE DAY

(The fishmarket comes with roteña potatoes and fresh lettuce)

- Grilled sole  
- Grilled red porgy bream for one  
- Grilled red sea bream for one  
- Grilled galician alfonsino bream for one  
- Grilled wild turbot  

LOBITO DE MAR SPECIALTY

- Sea bass in black salt crust 
- Fried red scorpionfish from Conil    

BLUE TAIL LOBSTER

Lobster from our coasts that you will be able to enjoy:

Fried, grilled, steamed or sautéed  

*Extra formentera   

RED SPINY LOBSTER

Fried, grilled, steamed or sautéed 

*Extra formentera   

GARNISHES TO FISH




- Robuchon mashed potatoes 
- Sautéed veggies
- French fries

DESSERTS

HOMEMADE CAKES


Dark chocolate tart    

Homemade cheesecake    

Homemade cheesecake with black truffle    

HOMEMADE GRANDMA DESSERT

Custard pudding Lobito  

Rice pudding 

ICE CREAM

Happy Hippo   

FRUIT

Balsamic pineapple