

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



TUNA TERRINE FROM almadraba and iberian



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

ALLERGENS



MANY OF OUR FRIED DISHES CAN BE MADE WITHOUT
GLUTEN, **ASK OUR STAFF!**

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  

DESSERTS

Happy Hippo   

Rice pudding 

Orange mousse with pistachio and mint  

Custard pudding "Lobito"  

Homemade cheesecake    

Homemade cheesecake with
black truffle    

Dark chocolate cake    











Homemade lemon tart    

Balosamic pineapple






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

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