

SEAFOOD & VEGETABLES STARTERS

TOMATO			
- Tomatoes salad with olive juice, orange and fresh spring onions	15		
- Tomato tartare and sourdough bread + Extra anchovies	16	4 Unit	
AVOCADO from Málaga			
- Guacamole prepared at the table with fried baby shrimps	19		
- King crab and avocado salad	22		
RUSSIAN SALAD			
- With shrimps	15		
- With smoked eel	17		
FRIED AUBERGINES without honey	10		
SPICE FRIED PEPPER "Piparras"	10		
SMOKED SARDINES from Marbella with Málaga AJOBLANCO with grapes	15		
CANTABRIAN ANCHOVIES			
- Anchovies on bread with sheep's milk butter and leek powder	19	4Unit	
WHITE ANCHOVIES from Málaga			
- In vinegar and yellow pepper with olive	15		
- Anchovy with piparra and caramelized onion omelette prepared at the table	12		
- Fried Málaga anchovies	12		
OCTOPUS galician style	24		
Marinated LOBITO DE MAR	16		
HAKE			
- Fried with lemon	19		
- Baby crumbed hake from Marbella	17		
COD			
- Cod Omelette prepared at the table with caramelized onion and potatoes	12		
- Baby cod fried omelette	12		
Fried BABY RED MULLET from Marbella	14		
SQUID & FAMILY			
- Fried calamari rings	20		
- Baby squid croquettes	12		
SORLUT OYSTER			
+ Chateau D'Yquem 2019	5	Unit	
+ Extra caviar	6		25 10g
Raw BOLOS			3 Unit
SEA SNAILS XXL			6 Unit
Grilled COQUINES			24
Grilled galician CLAMS			16
LOCAL CLAMS			
- Raw			6 Unit
- Grilled			6 Unit
RAW SWEET SHRIMPS from Marbella dressed with lemon, pepper and AOVE mayonnaise	42		
WHITE SHRIMP from Málaga			
- Shrimp croquettes			12
- Omelette finished at the table			14
- Fried with Marcona almond			15
- Boiled or grilled			26
- With garlic			26
ALISTADA PRAWNS from Huelva			
- Grilled			19,5 100g
- Carpaccio with garlic			26
PRAWNS from Sanlúcar Boiled			19 100g
BIG SCAMPY			
- Boiled or grilled			24 100g
+ Extra Beurre Blanc			2,5
+ Extra Beurre Blanc with caviar			30 10g
SCARLET PRAWNS XXL			
- Grilled			26 100g

TAPAS

Tuna ROLL	7
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LOBITO de MAR

EL BAR RESALAO DE DANI GARCIA

Bread and Extra Virgin Olive Oil Service 4€ p.p.

PRICE IN EUROS VAT INCLUDED

Lobito de Mar freezes all those products affected by RD 1021/2022 from the 13rd of December, laying down certain hygiene requirements for the production and commercialization of food products in retail establishments.



ODE TO RED TUNA RAWS



PORTERHOUSE

- Tuna steak carpaccio with olive oil 30
- Tuna steak carpaccio with garlic fried eggs 32

DESCARGAMENTO (LEAN RED TUNA)

- Marinated potatoes with tartare 20
- Tuna tartare 28

VENTRESCA (BELLY LOIN)

- Wager- thin slices of dressed tuna belly with bread and tomato 29
- Tuna O'toro Tartare 34
- Tuna O'Toro tartare with caviar (10g) with toasted bread 36

POLYAMORY

- Tuna trio tartare (belly loin, lean red tuna and tuna roe) with "pipirrana" 28
- Tuna duo tartare (belly loin and tuna loin) with "pipirrana" 30

GRILL

Our tuna is accompanied by roteña potatoes and fresh lettuce

- Grilled **TARANTELO** (200gr) 30
- Grilled **LOIN** (200gr) 30
- Grilled **MORMO** (200gr) 29
- Grilled **BELLY** (200gr) 32
- Grilled **NECK** (200gr) 34
- Grilled **PARPATANA** (500gr) 52
- Grilled **CHULETÓN** (600gr) 76

IT'S SUSHI TIME

AVAILABLE FROM 13:00 TO 16:00
AND FROM 20:00 TO 23:00



NIGUIRIS (2 pieces)

- Tuna O'toro 8
- Roast lightly tuna O'toro 9
- Descargamento 8
- Chütoro 8

GUNKAN (2 pieces)

- Descargamento 9
- O'toro 10

TUNA MAKI (6 pieces)

12

SASHIMI

- **Descargamento**
 - Portion 35
 - Half portion 22
- **Tuna O'toro**
 - Portion 50
 - Half portion 30

Extra wasabi

5

CATCH OF THE DAY

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(The fish is accompanied by roteña potatoes and fresh lettuce)

- Grilled sole **42**
- Grilled Red-Snapper for one **48**
- Grilled Wild Turbot **89** Kg

LOBITO DE MAR SPECIALITY

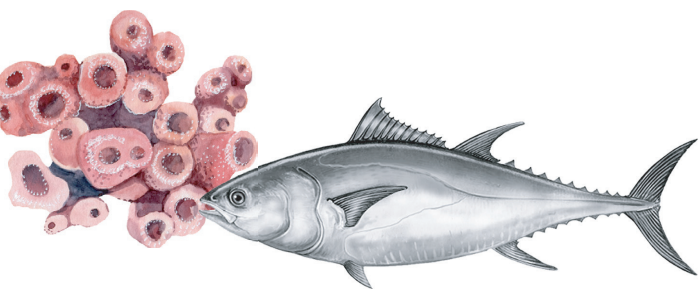
- Grilled Red mullet **9,5** 100gr
- Sea bass in black salt crust **82** Kg
- Fried Red fish from Conil **89** Kg

NATIONAL LOBSTER

- Fried, grilled or boiled or pan - fried **35** 250gr.
- + Extra Formentera **8** p.p.

SIDES DISHES FOR FISH

- French fries **4,5**
- Sauteed vegetables **4,5**
- Robuchon mashed potatoes **4,5**
- Fresh lettuce **4,5**



RICES & NOODLES

(minimum 2 people)

RICES

- With red tuna t-bone from Almandraba **24** p.p.
- With fish and seafood **25** p.p.
- Black with monkfish, squid and ink **27** p.p.

SMOKED RICES

- With chicken coquelet **25** p.p.
- With iberian pork ribs and mushrooms **25** p.p.
- With smoked eel, lardo and crispy nori **28** p.p.
- With matured cow chop **36** p.p.

CREAMY RICES

- Creamy Scarlet prawns rice with "Black trumpets" mushrooms **38** p.p.
- Creamy lobster rice with "Black trumpets" mushrooms **40** p.p.

ROSSEJAT NOODLES

- Squid ink noodles with roast octopus (thin noodles) **27** p.p.