



LOBITO de MAR
EL BAR RESALAO DE DANIEL GARCIA

SEAFOOD & VEGETABLES STARTERS

TOMATO

Tomatoes with olive juice, orange and fresh spring onions

- Extra Anchovie 2€ 

Tomato tartare and sourdough bread     

AVOCADO

Guacamole prepared tableside with fried baby shrimps  

King crab and avocado salad    

RUSSIAN SALAD

Russian salad with shrimps     

Russian salad with smoked eel     





ANCHOVIES

Anchovies on bread with sheep's milk butter and leek powder  





Anchovies 0.0 with truffle    


WHITE ANCHOVIES FROM MALAGA

Anchovy Omelette   

Nigiri two-ways (fresh and salted)    



MALAGA WHITE SHRIMP

Shrimp tartare with caviar     

Boiled or grilled 

With garlic, olive oil and chili pepper 

White shrimp omelette finished tableside  

Fried crystal shrimps with Marcona almond  

White shrimps nigiri    

SANLÚCAR PRAWNS

Cocktail of praws, slices of fresh pineapple and Dani García sauce      

Boiled or gilled prawns with salt 

Prawn croquettes    

Sanlúcar prawn nigiri    

BABY SHRIMPS FROM HUELVA with roasted pepper salad and fried eggs.   

PLATER OF FISH COLD CUTS    

AUBERGINES fried without honey 

BIG SCAMPY XXL






Big scampy grilled or boiled 

- Extra Beurre-blanc  

- Extra Beurre-blanc with caviar  

RED SHRIMP FROM PALAMÓS

Red shrimp grilled or boiled 



Red shrimp an caviar sandwich     

QUISQUILLAS FROM MARBELLA

Raw quisquillas with lemon and AOVE 

Quisquilla nigiri 



SCARLET SHRIMPS XXL

Scarlet shrimps Carpaccio, with Payoyo cheese compote and truffled honey    

Grilled scarlet shrimps 

Scarlet shrimps XXL croquettes     

MERLUZA

Fried hake with lemon  

Hake whiting in batter, fish and chips style from Marbella  

RED MULLET





Red mullet from Marbella grilled or espeto 

Fried hake red mullet  

MARBELLA SARDINES

Málaga ajoblanco with grapes and smoked sardines   

LOBITO DE MAR

Marinated lobito de mar (mako shark)    

OCTOPUS

Galician octopus  

SQUID & FAMILY

Fried calamari rings   

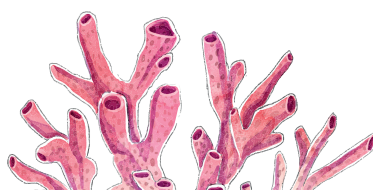
Galician baby squid in ink    

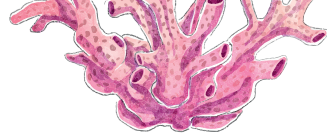
Fried puntillitas   

COD

Cod fritter   

Cod omelette made table side   





SEAFOOD & VEGETABLES STARTERS

COQUINES CLAMS

Grilled coquinas 🍷

Noodles with coquinas 🍷🌿🍷🍷🍷🍷🍷

GALICIAN CLAMS

Noodles with almeja clams 🍷🌿🍷🍷🍷🍷🍷

Grilled Galician clams 🍷

THIN SHELL

Raw thin shell 🍷

Grilled thin shell 🍷

GALICIAN COCKLES

Noodles with cockles 🍷🌿🍷🍷🍷🍷🍷

Fried cockles 🍷🌿🍷🍷🍷

OYSTERS 🍷

Guillardeau

Cadore special

- Extra caviar "Osetra"

MOLLUCS

Raw Bolos 🍷

Galician razor clams grilled 🍷

Sautéed clams 🍷🌿🍷

Cañailas XXL 🍷🌿🍷

GALICIAN BARNACLES

Boiled barnacles 🍷🍷🍷

Barnacles in their juice with caviar 🍷🍷🍷

Noodles with barnacles 🍷🌿🍷🍷🍷🍷🍷

GALICIAN SEA URCHIN 🍷

MUSSELS

Dani García tiger mussels 🍷🌿🍷

Steamed mussels 🍷

Mussels with spicy tomato sauce 🍷

LOBSTER

National Red lobster fried, grilled or boiled

- Extra Formentera 🍷

Boiled crab 🍷

SPINY LOBSTER

National Red spiny lobster fried, grilled or boiled 🍷

- Extra Formentera 🍷

CATCH OF TODAY

(The fish caught vary from day to day, depending on the skill and expertise of our fishermen)

Wild loin sea bass grilled 🍷

Wild sea bass loin 🍷

Grilled sole 🍷

Elver carbonara 🍷🌿🍷

Elver caviar 🍷

Grouper loin 🍷

Sea bass butterfly 🍷

Sea bass in black salt crust 🍷

Snapper from Conil grilled 🍷🍷🍷

Fried chicken from Conil

San Pedro from Conil Iron 🍷🍷🍷

Wild turbot grilled 🍷

Galician grilled Virrey 🍷

SIDES FOR FISH

Robuchón mashed potatoes 🍷





ODE TO RED TUNA

PORTERHOUSE

Tuna steak carpaccio with olive oil 🐟 🌿 🥑

Tuna steak carpaccio with garlic fried eggs 🐟 🥑

Red tuna T-Bone from Almadraba grilled 🐟

DESCARGAMENTO (LEAN RED TUNA)

Natural lean red tuna 🐟 🌿

Wager-thin slices of dressed lean red tuna with bread and tomato 🌿 🍞 🐟 🌿 🥑

Rose of lean red tuna and ají amarillo chili 🐟 🌿

Dressed potatoes with lean red tuna 🐟 🌿 🥑

Marinated potatoes with tuna tartar 🌿 🍞 🐟 🌿 🥑

Nigiri lean red tuna and O'toro 🌿 🐟 🌿 🥑

Tuna white tail loin nigiri 🌿 🐟 🌿 🥑

Loin sashimi 🐟

- Half portion

- Portion

VENTRESCA (BELLY LOIN)

Wager-thin slices of dressed tuna belly with bread and tomato 🌿 🍞 🐟 🌿 🥑

Grilled tuna belly 🐟

O'toro tuna tartar 🐟

Toast tuna O'toro with caviar (10gr) 🐟 🌿 🥑

Tuna belly nigiri 🌿 🐟 🌿 🥑

Tuna belly nigiri with umeboushi seared with binchontan 🌿 🐟 🌿 🥑

Tuna belly gukan 🌿 🐟 🌿 🥑

Tuna belly sashimi 🐟

- Half portion

- Portion

EL POLYAMORY

Tuna tartar duo (belly loin and tuna loin) with "pipirrana" 🐟 🌿

Tuna tartare trio (belly loin, lean red tuna and tuna roe) with "pipirrana" 🐟 🌿

Grilled tuna plate(sirloin, tarantelo and mormo) 🐟

Double coat of tuna loin and tuna belly nigiri 🌿 🐟 🌿 🥑

Tuna loin and belly nigiri 🌿 🐟 🌿 🥑

CONTRAMORMO (TOP OF HEAD)

Shredded Andalusian-style 🐟

TUNA MEAT BALL with tomate souce 🐟 🌿 🌿 🥑 🍞

PASTY FRIED TUNA 🌿 🐟 🌿 🥑

RED TUNA PUDING WITH IBERICAN PORK 🐟 🌿 🥑 🌿 🍞 🌿





RICES AND NOODLES

DRY RICE

Fish and seafood rice 🐟🐠🐡

Black rice with monkfish, squid and ink 🐟🐠🐡🐙

SMOKE DRY RICE...

TBone 🐟🐠🐡

Chicken coquelet rice

Smoked eel, lardo and crispy nori rice 🐟

With ibérico pork rib and mushrooms

With matured cow chop

CREAMY RICE

Creamy lobster rice with “trumpets of death” mushrooms 🐟🐡

ROSSEJAT NOODLES

Squid ink noodles with roast octopus(cabello de angel models) 🐙🐡

DESSERTS

ICE CREAM

Frozen lemon Lobito style with cava

Lobito de Mar Happy Hippo ice-cream 🍌🌾🍌

GRANDMA'S DESSERTS

AVanilla rice pudding 🍌

Orange mousse with pistachio 🍌🍌

Egg flan “Lobito” 🍌🍌

OUR HOMEMADE CAKES

Fresh -cheese cake 🍌🍌🍌🌾

Fresh - cheese cake with black truffle 🍌🍌🍌🌾

Black chocolate cake 🍌🍌🍌🌾

LOBITO CHEESE SELECTION

Half portion 🍌

Whole portion 🍌

FRUIT

Balsamic pineapple





COCKTAILS

Andaluces y Marineros 

Marinero agua dulce 

Sherry Cobler 

Spritz Marinero 

La Farola 

David Jones 

Cartaginesa

S'Nice Cream  

Mume 

Virgen del Carmen 

ALCOHOL-FREE

Pineapple Express


Prehistórico

DG CLASSICS

Whisky Sour de Calabaza 

El Viejo Negroni 

Apple Tennessee Fizz 

DG Martini 

ALLERGENS



A LOT OF OUR FRITTER STARTERS CAN BE
COOKED WITHOUT GLUTEN **ASK OUR STAFF!**

