

APPETIZER Gazpacho

STARTER

Guacamole with crystal shrimp prepared at the table
Smoked sardines, ajoblanco and grapes
Ribeye carpaccio with 'al ajillo' fried egg
Grilled local clams
Marinated Lobito de Mar

MAIN TO CHOOSE ONE:

Grilled tuna Mormo with roteña potatoes Smoked rice with iberian pork ribs and mushrooms

DESSERT

Fresh cheesecake with black truffle

WINE CELLAR

Menade Verdejo 2023 Izadi Selección Reserva 2019 Cocktail Water, beer, soft drinks, coffee or tea

60€ PER PERSON

*10% VAT Included

*Bread and olive oil are included

*Menu subject to changes



MENU II

APPETIZER Gazpacho

STARTER

King crab and avocado salad
White anchovies from Málaga in vinegar and yellow
pepper with olive
Carpaccio de chuletón de atún
Grilled local clams
japonica clam in seafood sauce
Octopus galician style

MAIN TO CHOOSE ONE

Smoked rice with matured cow chop Grilled tuna loin with red bell pepper and green beans

DESSERT

Fresh cheesecake with black truffle

WINE CELLAR

Menade Verdejo 2023 Izadi Selección Reserva 2019 Cocktail Water, beer, soft drinks, coffee or tea

65€ PER PERSON

*10% VAT Included

*Bread and olive oil are included

*Menu subject to changes



APPETIZER Gazpacho

STARTERS

Guacamole with crystal shrimp prepared at the table
Tuna steak carpaccio
Chirlas sauted with manzanilla wine
Marinated Lobito de Mar
White shrimp croquettes

MAIN TO CHOOSE ONE

Grilled sea bass with Robuchon purée and lemon vinaigrette
Smoked rices with chicken coquelet

DESSERT

Fresh cheesecake

WINE CELLAR

Menade Verdejo 2023 Izadi Selección Reserva 2019 Cocktail Water, beer, soft drinks, coffee or tea

70€ PER PERSON

*10% VAT Included

*Bread and buitre are included

*Menu subject to changes



CONDITIONS

TIMETAMBLE

From Monday to Sunday, events held in the morning will enjoy the space from 13:00h and events held in the evening will enjoy the space from 20:00h.

If your reservation is between 20:00h-21:00h it will have a maximum duration of 2.30h.

These conditions here exposed, come into force from December 1, 2024 to January 5, 2025, and may be modified, especially in relation to the exclusivity of the premises and its schedule.

BOOKING CONDITIONS

Full table menu: the group has to choose one menu for all diners, there is no option to choose different menus.

The main course must be chosen in advance of the reservation.

Menus valid for reservations of 8 people. To confirm the reservation the client must provide his/her credit/debit card details.

If the chosen menu has a main course to choose from, the group must indicate their choice at least 5 days prior to the reserved date; otherwise, the restaurant reserves the right to serve the number of each option according to product availability.

The menus can only be modified in case of allergies and intolerances.

FORM OF PAYMENT

Full payment for services can be made by wire transfer prior to the date of the event or by direct payment at the restaurant.

*Cash or credit card payments are accepted.

CANCELLATION POLICY

The reservation can be cancelled 72 hours before the date of the event without any additional cost. If you cancel later, we will charge 25 euros per person to the card provided. If the number of guests of the reservation is modified during the last 24 hours, the menu will be charged in full.

FURTHER INFORMATION

For any type of information please contact: reservas@grupodanigarcia.com

Telephone: 951 55 45 54

Schedule: Monday to Sunday 11:00h to 22:00h;

For all those data that you wish to know about Lobito de Mar.

www.grupodanigarcia.com



