

RAW, CHARCUTERIE & CHEESE

Oysters / 27.00.-
El Patio mignonette

Sea bass ceviche, citrus, kumquat,
red onion / 41.00.-

Sea bream carpaccio, bergamot, chilli,
lime caviar / 40.00.-

Burrata, charred fruit, Iberian bellota ham,
balsamic, pine nuts / 34.00.-

Finca Pascualeta cheese selection / 32.00.-

Iberian bellota ham / 49.00.-

SOUP & SANDWICHES

Seafood & fennel soup, tiger prawns,
seabass, mussels / 34.00.-

El Patio burger, Dijonnaise, baby gem lettuce, mozzarella,
pickles, red onion marmalade, Patio fries / 36.00.-

Pulled pork sandwich, barbecue sauce,
coleslaw, skinny fries **LF** / 31.00.-

Sabich pita, roasted aubergine, earl grey boiled egg,
tahini, tomatoes, pickled pepper / 26.00.-

El Patio Club sandwich, marinated
turmeric chicken, speck, fried egg, avocado,
coriander, chilli, skinny fries / 34.00.-

Falafel pita, pickled onions, yoghurt sauce,
tomato, lettuce, mixed herbs / 36.00.-

SALADS

Herb salad, coriander, mint, tarragon, dill, parsley, citrus
dressing, toasted almonds, chili **GF** / 18.00.-

Heritage tomatoes, whipped feta, basil, hazelnuts, white
balsamic vinegar / 27.00.-

Chickpeas, fennel, red chilli, preserved lemon,
mixed herbs, pomegranate molasses, sumac **LF V** / 20.00.-

White kidney beans, samphire, pickled red onion,
white balsamic vinegar / 19.00.-

Watermelon, kalamata olives, feta,
mint, chilli jam / 25.00.-

Kale and bulgur tabbouleh, broccoli, mint, hazelnuts,
lime vinaigrette, pomegranate / 25.00.-

Fattoush, mixed heritage tomatoes, crispy aubergine,
cucumber, pomegranate **LF V** / 24.00.-

Ask your waiter about gluten free options.

We have all the necessary information regarding allergens available upon request.

Prices in EUROS · Appetiser / 5.00.-

A portion of the cover charge will be directly allocated
to the official partner associations of Marbella Club.



Vegan



Gluten free



Lactose free

M.C.H



LUNCH at EL PATIO

VEGETABLES

Baba ghanoush, pomegranate, za'atar bread / 22.00.-

Roasted beetroots, feta,
braised seasonal fruit / 20.00.-

Tenderstem broccoli, ginger & coriander oil,
yoghurt with garlic, Manchego cheese / 21.00.-

Roasted aubergine, charred piquillo peppers,
salted ricotta, toasted pine nuts / 23.00.-

Roasted cauliflower steak, capers, dill / 30.00.-

Globe artichoke, chimichurri, white
balsamic vinegar / 21.00.-

Charred carrots, spiced nuts, lime yoghurt / 25.00.-

WOOD-OVEN PIZZAS

EL BOSS. Confit tomato, mozzarella,
oregano, basil, olive oil / 30.00.-

EL BURRO. Wood roasted aubergine, stracciatella,
cherry tomatoes, basil oil, rocket / 32.00.-

EL CONDE. Tomato, garlic, oregano, capers, black
olives, anchovies / 33.00.-

EL GUIRI. King prawns, tomato, garlic,
mozzarella, prawn alioli / 38.00.-

LA MARI. Baby artichokes,
Iberian ham, rocket / 33.00.-

EL MARIACHI. Spicy chorizo, charred red onions,
tomato, mozzarella / 34.00.-

LA SIMO. Mortadella, pistacchio pesto,
stracciatella / 35.00.-

PLATES

Parmigiana, pesto, tomato, parmigiano fondue,
sourdough croutons / 33.00.-

Galician mussels, lemon confit,
Mediterranean herbs, red chilli / 30.00.-

Seafood linguine, tomatoes, capers,
Kalamata olives, basil, rocket / 48.00.-

Sea bass, roasted cherry tomatoes,
Kalamata olives, black beans alioli / 47.00.-

Veal Milanese, tomato, rocket,
lime mayo (600g) / 68.00.-

Free-range chicken kebab, grilled tomatoes,
fresh herbs / 39.00.-

All our fish comes from sustainable fishing.

Most of our products are locally sourced.

This establishment complies with the Royal Decree 1420/2006
regarding the prevention of parasitism by Anisakis.

DRINKS

COCKTAILS

~to share/single~  55.00.- / 28.00.-

BOTANIC. Vodka Sage, orange liqueur, lime, cava

CHIOTE. Tequila, orange, coriander, camomile, lime

IPA PUNCH. Bergamot liqueur, grapefruit, tonic, IPA syrup

~No-Lo~ 18.00.-

ALBEDO. Martini Vibrante, grapefruit, tonic

SMOKE PUNCH. Lapsang Souchong tea, kaffir lime leaves, galanga

ROOIBOS HIGHBALL. Noilly prat vermouth, banana, green rooibos

SPARKLING WINES

GRAMONA LA CUVÉE
Brut Nature (Penedés, Spain)
Glass, 16.00.- / Bottle, 68.00.-

RAVENTÓS DE NIT ROSÉ
Rosé Brut (Penedés, Spain)
Glass, 17.00.- / Bottle, 75.00.- / Magnum, 148.00.-

DELAMOTTE
Blanc de Blancs (Champagne, France)
Glass, 33.00.- / Bottle, 150.00.-

FRANCK BONVILLE ROSÉ
(Champagne, France)
Glass, 29.00.- / Bottle, 140.00.-

ROSÉ WINES

BORN ROSÉ
Syrah (Barcelona, Spain)
Glass, 16.00.- / Bottle, 53.00.- / Magnum, 110.00.- / Double M, 215.00.-

CHÂTEAU SAINTE MARGUERITE FANTASTIQUE
Garnacha, Cinsault (Provence, France)
Bottle, 125.00.-

LUSH BLUSH
Grenache, Cinsault, Vermentino (Provence, France)
Glass, 23.00.- / Bottle, 115.00.-

WHITE WINES

NAIA
Verdejo (Rueda, Spain)
Glass, 16.00.- / Bottle, 48.00.- / Magnum, 99.00.-

TERRAS DE LANTAÑO
Albariño (Rías Baixas, Spain)
Glass, 16.00.- / Bottle, 59.00.-

PIERRE PRIEUR
Sauvignon Blanc (Sancerre, France)
Glass, 22.00.- / Bottle, 79.00.-

BLAS MUÑOZ
Chardonnay (Toledo, Spain)
Glass, 18.00.- / Bottle, 64.00.-

DOMAINE COLBOIS
Chardonnay (Chablis, France)
Glass, 25.00.- / Bottle, 96.00.-

CHÂTEAU DE MELIN
Chardonnay (Puligny Montrachet, France)
Glass, 41.00.- / Bottle, 165.00.-

RED WINES

PAGO EL ESPINO
Petit-Verdot, Syrah, Tempranillo (Málaga, Spain)
Glass, 16.00.- / Bottle, 61.00.- / Magnum, 132.00.-

VALENCISO
Tempranillo (Rioja, Spain)
Glass, 17.00.- / Bottle, 65.00.- / Magnum, 139.00.-

VAJRA
Nebbiolo (Langhe, Italy)
Glass, 16.00.- / Bottle, 65.00.-

SAN COBATE
Tempranillo (Ribera del Duero, Spain)
Glass, 17.00.- / Bottle, 62.00.-

CHÂTEAU MUSAR
Cabernet-Cinsault (Libanon)
Bottle, 135.00.-

CELIA
Tempranillo, (Ribera del Duero, Spain)
Glass, 47.00.- / Bottle, 184.00.-

We also have a larger selection of wines from The Grill.
Please ask your waiter.