



EL TARDEO at EL PATIO

SNACKS

Croquettes, Kalamata olives, cheese cream / 12.00.-

Hummus, crudités / 16.00.-

Patio fries / 7.00.-

SOUP & SANDWICHES

Green gazpacho, olive oil, toasted walnuts / 16.00.-

El Patio burger, Dijonnaise, baby gem lettuce, mozzarella, pickles, red onion marmalade, Patio fries / 28.00.-

Pulled pork sandwich, barbecue sauce, coleslaw, skinny fries / 22.00.-

Sabich pita, roasted aubergine, earl grey boiled egg, tahini, tomatoes, pickled pepper / 18.00.-

Marbella Club sandwich, marinated turmeric chicken, speck, fried egg, avocado, coriander, chilli, skinny fries / 25.00.-

Ciabatta, mozzarella, tomato, pumpkin seeds pesto, spinach, courgette / 20.00.-



COCKTAILS

~To share~  45.00.-

BOTANIC. Vodka Sage, orange liqueur, lime, cava

CHIOTE. Tequila, orange, coriander, camomile, lime

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

~No-Lo~ 15.00.-

ALBEDO. Martini Vibrante, grapefruit, tonic

FLOR. Elderflower cordial, lime, oat milk, vanilla

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

VID. Muscat dry wine, tonic



TO SHARE

Oysters / 20.00.-
Tomato, olives & red chilli
Cucumber & lime
Pickled & horseradish cream

Watermelon, Kalamata olives, feta, mint, chilli jam / 16.00.-

Heritage tomatoes, whipped feta, basil, hazelnuts, white balsamic vinegar / 19.00.-

Cured sardines, samphire, shaved fennel / 20.00.-

Finca Pascualete cheese selection / 22.00.-

Iberian bellota ham / 45.00.-

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WOOD- OVEN PIZZAS

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EL BOSS. Confit tomato, mozzarella, oregano, basil, olive oil / 20.00.-

EL BURRO. Wood roasted aubergine, stracciatella, cherry tomatoes, basil oil, rocket / 21.00.-

EL CONDE. Tomato sauce, garlic, oregano, capers, Kalamata olives, anchovies / 22.00.-

EL GUIRI. Smoked salmon, rocket, capers, mozzarella, pickled red onions / 28.00.-

LA MARI. Baby artichokes, Iberian ham, rocket / 22.00.-

EL MARIACHI. Spicy chorizo, charred spring onions, tomato, mozzarella / 24.00.-

LA SIMO. Stracciatella, pesto, pickled red onions / 20.00.-



DESSERTS

Pain perdu, vanilla ice cream / 14.00.-

Chocolate Nemesis, crème fraîche / 16.00.-

Tahini ice cream, sesame crackers / 14.00.-

Pineapple carpaccio, mint, yoghurt ice cream / 14.00.-

Ask your waiter about gluten free options



COCKTAILS

~Signature~ 22.00.-

JARDIN VERTICAL

Whisky, orange curaçao, ginger ale,
lemon thyme, vertical garden

ALFONSO MEETS FRIDA

Mezcal, lime, orange liqueur, corn cordial

TRASIEGO

Gin, sherry, sauco, apple

ZOCO

Rum, ras el hanout, mango, passion fruit, lime, orange

TRAVELLER PARADISE

Irish whiskey, Galliano, sumac, lemon, za'atar

VERDASTRO

Vodka, Galliano, lime, vanilla, basil

~Classics~ 22.00.-

NELSON'S NEGRONI

Gin gaugin, sweet vermouth, amaro

RUDI'S ELIXIR

Sweet vermouth, amaro, raspberry soda

CARROT MARY

Vodka Nori, spicy mix, orange, carrot

ESPRESO JEREZANO

Vodka, Diemme coffee, palo cortado, vanilla

MOJITO EL PATIO

White rum, lime, sherry, mint, soda

MARBELLINI

Pomegranate juice, sumac, Champagne



SPARKLING WINES

GRAMONA LA CUVÉE

Brut Nature (Penedés, Spain) / Glass, 9.00.- / Bottle, 35.00-

RAVENTÓS DE NIT ROSÉ

Rosé Brut (Penedés, Spain) / Glass, 12.00.- / Bottle, 54.00-

DELAMOTTE

Blanc de Blancs (Champagne, France)
Glass, 23.00.- / Bottle, 120.00-

PERRIER-JOUËT. Rosé (Champagne, France)

Glass, 28.00.- / Bottle, 135.00-

DRINKS

WHITE WINES

NAIA. Verdejo (Rueda, Spain) / Glass, 8.00.- / Bottle, 34.00-

ALBAMAR. Albariño (Rías Baixas, Spain)

Glass, 9.00.- / Bottle, 44.00-

ANTHILIA. Lucido (Sicilia, Italy) / Glass, 9.00.- / Bottle, 44.00-

FRANÇOISE CROCHET. Sauvignon Blanc (Sancerre, France)

Glass, 14.00.- / Bottle, 56.00-

BLAS MUÑOZ. Chardonnay (Toledo, Spain)

Glass, 14.00.- / Bottle, 56.00-

SEGUINOT BORDET VIELLES VIGNES. Chardonnay (Chablis, France)

Glass, 19.00.- / Bottle, 79.00-

CHÂTEAU DE MELIN. Chardonnay

(Puligny Montracher, France) / Glass, 28.00.- / Bottle, 141.00-

ROSÉ WINES

BORN ROSÉ. Syrah (Barcelona, Spain)

Glass, 8.00.- / Bottle, 35.00-

CHÂTEAU SAINTE MARGUERITE. Garnacha, Cinsault

(Provence, France) / Glass, 17.00.- / Bottle, 82.00-

LUSH BLUSH. Grenache, Cinsault, Vermentino

(Provence, France) / Glass, 21.00.-

Bottle, 103.00- / Magnum, 198.00-

RED WINES

PAGO EL ESPINO. Petit-Verdot, Syrah,
Tempranillo (Málaga, Spain) / Glass, 10.00.- / Bottle, 46.00-

VALENCISO. Tempranillo (Rioja, Spain)

Glass, 12.00.- / Bottle, 51.00-

VAJRA. Nebbiolo (Langhe, Italy)

Glass, 12.00.- / Bottle, 50.00-

SAN COBATE. Tempranillo (Ribera del Duero, Spain)

Glass, 12.00.- / Bottle, 50.00-

CHÂTEAU BRUN. Merlot (Bordeaux, France)

Glass, 19.00.- / Bottle, 85.00-

DAVID DUBANT. Pinot Noir (Burgundy, France)

Glass, 19.00.- / Bottle, 85.00-

CHÂTEAU MUSAR Cabernet-Cinsault (Libanon)

Glass, 22.00.- / Bottle, 105.00-

HACIENDA MONASTERIO Tempranillo (Ribera del Duero, Spain)

Glass, 25.00.- / Bottle, 120.00-