



EL TARDEO

at

EL PATIO

SNACKS

- Kalamata olives & labneh croquettes / 12.00.-
 Baba ghanoush, pomegranate, za'atar bread  / 19.00.-
 Patio fries / 11.00.-

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  / 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.-



COCKTAILS

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

- BOTANIC.** Vodka Sage, orange liqueur, lime, cava
CHIOTE. Tequila, orange, coriander, camomile, lime

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

~No-Lo~ 18.00.-

ALBEDO. Martini Vibrante, grapefruit, tonic

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

ROOIBOS HIGBALL. Noilly prat vermouth, banana, green rooibos



TO SHARE

Oysters / 27.00.-
 El Patio mignonette

Roasted pumpkin, green apple harissa, ricotta / 26.00.-

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

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

Finca Pascualeta cheese selection / 32.00.-

Iberian bellota ham / 49.00.-

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 sauce, 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.-



DESSERTS

Pain perdu, vanilla ice cream / 23.00.-

Chocolate Nemesis, crème fraîche / 21.00.-

Tahini ice cream, sesame crackers / 18.00.-

Pineapple carpaccio, mint, yoghurt ice cream / 20.00.-

All our fish comes from sustainable fishing. Most of our products are locally sourced. We have all the necessary information regarding allergens available upon request. This establishment complies with the Royal Decree 1420/2006 regarding the prevention of parasitism by Anisakis.

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

DRINKS

COCKTAILS

~Signature~ 28.00.-

ALFONSO MEETS FRIDA

Mezcal, lime, orange liqueur, corn cordial

TRASIEGO

Gin, sherry, sauco, apple

ZOCO

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

VERDASTRO

Vodka, Galliano, lime, vanilla, basil

P DE PALOMA

Tequila silver, mezcal, amontillado, grapefruit, lime, agave

~Classics~ 28.00.-

NELSON'S NEGRONI

Gin gaugin, sweet vermouth, amaro

GARDEN MARY

Basil & rosemary-infused gin, lemon, agave, tomato water

ESPRESSO JEREZANO

Vodka, Diemme coffee, palo cortado, vanilla

MOJITO EL PATIO

White rum, lime, sherry, mint, soda

MARBELLINI 30.00.-

Pomegranate juice, sumac, Champagne

SPARKLING WINES

GRAMONA LA CUVÉE

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

RAVENTÓS DE NIT ROSÉ (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.-

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.-

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.-

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 MOULIN DELAGNET. Merlot (Bordeaux, France)

Bottle, 132.00.-

HAUTES-CÔTES DE BEAUNE, PARIGOT.

Pinot Noir (Burgundy, France)
Bottle, 130.00.-

CHÂTEAU MUSAR. Cabernet-Cinsault (Libanon)

Bottle, 135.00.-

CELIA. Tempranillo (Ribera del Duero, Spain)

Glass, 47.00.- / Bottle, 184.00.-