

THERE IS  
NO PLACE  
LIKE  
EL PATIO

DINING at

EL PATIO



the Bartender  
is  
SENSATIONAL!



AT  
M.C.H

## RAW, CHARCUTERIE & CHEESE

- Oysters - El Patio mignonette / 27.00.-
- Sea bass ceviche, citrus, kumquat, red onion / 41.00.-
- Sea bream carpaccio, bergamot, chilli, lime caviar / 40.00.-
- Burrata, charred fruit, Iberian bellota ham, basil, pine nuts / 34.00.-
- Finca Pascualeta cheese selection / 32.00.-
- Iberian bellota ham / 49.00.-

## SALADS

- Herb salad, coriander, mint, tarragon, dill, parsley, citrus dressing, toasted almonds, chili **V** / 18.00.-
- Heritage tomatoes, whipped feta, basil, hazelnuts, white balsamic vinegar / 27.00.-
- Chickpeas, fennel, red chilli, preserved lemon, mix herbs, pomegranate molasses, sumac **LF** / 20.00.-
- White kidney beans, samphire, pickled red onion, white balsamic vinegar **LF** / 19.00.-
- Roasted pumpkin, green apple harissa, ricotta / 26.00.-
- Kale and bulgur tabbouleh, broccoli, mint, hazelnuts, lime vinaigrette, pomegranate / 25.00.-
- Fattoush, mixed heritage tomatoes, crispy aubergine, cucumber, pomegranate **V** / 24.00.-

## VEGETABLES

- Baba ganoush, pomegranate, za'atar bread / 22.00.-
- Roasted beetroot, feta, braised seasonal fruit / 20.00.-
- Tenderstem broccoli, ginger & coriander oil, garlic yoghurt, Manchego cheese / 21.00.-
- Roasted aubergine, charred piquillo peppers, salted ricotta, toasted pine nuts / 23.00.-
- Roasted cauliflower steak, capers, dill / 30.00.-
- Charred carrots, spiced nuts, lime yoghurt / 25.00.-
- Wood-roasted baked new potatoes, green herb sauce / 21.00.-
- Grilled leeks, romesco sauce / 23.00.-

## FROM THE FIRE

- Wood fire tiger prawns, garlic, aleppo chilli **GF** / 49.00.-
- Octopus, chilli, pickled shallots, chorizo alioli / 43.00.-
- Whole wild catch of the day, horseradish, pomegranate, pine nuts / 130.00.- per kg
- Marucha Wagyu steak, chimichurri (200gr) **GF** / 49.00.-
- Bavette, yellow muhammara, grilled garlic sprouts (250 gr) / 50.00.-
- Grilled lamb chops, pomegranate, coriander, garlic chips, parsnip pure, horesradish / 49.00.-
- Whole wood-roasted organic corn-fed chicken, grilled red onions, sage (to share) / 90.00.-

## PLATES

- Parmigiana, pesto, tomato, parmigiano fondue, sourdough croutons / 33.00.-
- Galician mussels, lemon confit, Mediterranean herbs, red chilli / 30.00.-
- Seafood linguine, tomato, capers, Kalamata olives, basil, rocket / 48.00.-
- Grilled free-range chicken thighs marinated in honey and lemon and chimichurri sauce / 41.00.-
- Seafood & fennel soup, tiger prawns, seabass, mussels (to share) / 52.00.-
- Veal Milanese, tomato, rocket, lime mayo (600g) / 68.00.-

**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 Ask your waiter about gluten free options.  
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.

THE  
ARTIST!

