

RAW, CHARCUTERIE & CHEESE

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

Wild sea bass ceviche, citrus, kumquat,
pickled red onions / 30.00.-

Cured sardines, samphire, shaved fennel / 20.00.-

Sea bream carpaccio, bergamot,
chilli, finger lime caviar / 29.00.-

Burrata, charred peaches, Iberian ham,
beetroot leaves, balsamic / 23.00.-

Finca Pascualeta cheese selection / 22.00.-

Iberian bellota ham / 45.00.-

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, pumpkin seeds,
pesto, courgette, spinach / 20.00.-

SALADS

Herb salad, coriander, mint, tarragon, dill, parsley,
citrus dressing, toasted almonds / 12.00.-

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

Chickpeas, fennel, red chilli, preserved lemon,
mixed herbs, pomegranate molasses, sumac / 16.00.-

Gem lettuce, caraway, crème fraîche, courgette,
parsley oil, preserved lemon / 18.00.-

White kidney beans, samphire, pickled red onion,
white balsamic vinegar / 15.00.-

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

Shaved fennel, sugar snap peas,
green peas, ricotta / 16.00.-



LUNCH at EL PATIO

VEGETABLES

Heritage beetroots, feta, charred peaches,
moscatel vinegar / 15.00.-

Tenderstem broccoli, ginger, coriander, olive oil,
garlic, Manchego cheese / 17.00.-

Roasted aubergine, charred piquillo peppers,
salted ricotta, toasted pine nuts / 17.00.-

Red cabbage, stracciatella, mesclun salad, bergamot,
anchovies from Cantabria / 18.00.-

Globe artichoke, chimichurri,
white balsamic vinegar / 14.00.-

Baba ganoush, pomegranate, za'atar bread / 16.00.-

WOOD-OVEN PIZZAS

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,
black 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.-

PLATES

Galician mussels, preserved lemon,
Mediterranean herbs, red chilli / 25.00.-

Seafood linguine, tomatoes, capers,
Kalamata olives, basil, rocket
small 38.00.- / big 55.00.-

Oven baked seabream & chimichurri
35.00.- fillet / 80.00.- per Kg.

Veal Milanese, tomato, rocket,
lime mayo (350g) / 42.00.-

Ask your waiter about gluten free options

DRINKS

COCKTAILS

~to share~  45.00.-

BOTANIC. Vodka Sage, orange liqueur, lime, cava

CHIOTE. Tequila, orange, coriander, camomile, lime

IPA PUNCH. Bergamot 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

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.-

ROSÉ WINES

BORN ROSÉ. Syrah (Barcelona, Spain)
Glass, 8.00.- / Bottle, 35.00.-

CHÂTEAU SAINTE MARGUERITE
Grenache, 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.-

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 (Sicily, 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.-

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 (Lebanon)
Glass, 22.00.- / Bottle, 105.00.-

HACIENDA MONASTERIO.
Tempranillo (Ribera del Duero, Spain)
Glass, 25.00.- / Bottle, 120.00.-

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