



GRILL

“Dressing for dinner is like  
taking off the day’s worries  
and slipping into a relaxed and  
celebratory evening mood.”

Prince Alfonso von Hohenlohe

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## COLD STARTERS

100% acorn-fed Iberian dry cured ham <sup>GF</sup> <sup>LF</sup> · 49

Half a dozen oysters <sup>GF</sup> <sup>LF</sup> · 50  
*Sherry vinegar mignonette, shallot*

Osetra caviar · 240  
*Blinis, sour cream, garnish (50 g)*

MC smoked salmon · 46  
*Mimosa, sour cream, toast*

Foie gras terrine · 48  
*Mango chutney, brioche toast*

Steak tartare · 49  
*Classic beef fillet seasoned at your table*

Lobster salad <sup>GF</sup> <sup>LF</sup> · 55  
*Champagne vinaigrette, avocado, mesclun*

Tender leaf salad <sup>V</sup> · 27  
*Balsamic vinaigrette, goat cheese, roasted pears,  
pomegranate, toasted pine nuts*

Burrata <sup>V</sup> · 39  
*Mixed tomatoes, tomato cream, basil pesto, balsamic oil*

King crab <sup>LF</sup> · 65  
*Pipirrana, semi-dried tomatoes, pink sauce*

Tomato tartare <sup>V</sup> · 29  
*Semi-dried, roasted, and fresh tomato in a tomato cream dressing, sesame*

Sea bass ceviche <sup>GF</sup> <sup>LF</sup> · 43  
*Leche de tigre, sweet potato, red chili*

Tuna tartare <sup>LF</sup> · 45  
*Grill style dressing*

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## WARM STARTERS

Beef consommé <sup>GF</sup> <sup>LF</sup>  
*Truffle gnocchi*  
34

Fish and seafood soup <sup>GF</sup> <sup>LF</sup>  
*Saffron, Pernod*  
39

Cheese soufflé <sup>V</sup> <sup>GF</sup>  
*Parmesan cream (20 minutes)*  
35

Fresh lobster pasta  
*Seafood cream, basil*  
60

Spinach and feta ravioli <sup>V</sup>  
*Tomato pesto cream, pine nuts*  
35

Green asparagus risotto <sup>V</sup> <sup>GF</sup>  
*Green asparagus cream, pea shoots, parmesan cheese*  
40

Grilled carabinero  
*Sauce Maitaise*  
55

Grilled scallops <sup>GF</sup>  
*Rock fish suquet sauce, salicornia, almonds*  
41

Seared foie gras  
*Cumberland sauce, sweet potato purée, red berries*  
45

FROM THE GRILL

Char-grilled boneless free-range chicken <sup>GF</sup>  
43

Suckling lamb chops <sup>GF</sup> (200 g)  
52

Veal paillard <sup>GF</sup> (180 g)  
51

Veal cutlet <sup>GF</sup> (400 g)  
63

Beef fillet skewer <sup>GF</sup>  
*Mixed peppers, onion (200 g)*  
47

Beef tenderloin <sup>GF</sup>  
*Argentinian sauce (250 g)*  
63

Dry-aged sirloin steak <sup>GF</sup>  
*Grilled bone marrow (300 g)*  
65

Bone-in Simmental entrecôte Roque style <sup>GF</sup>  
*45 days dry-aged (500 g)*  
60

FROM THE GRILL

Châteaubriand <sup>GF</sup>  
*Béarnaise sauce*  
70

Jersey beef entrecôte <sup>GF</sup>  
*60 days dry-aged (500 g)*  
72

Wagyu ribeye steak <sup>GF</sup>  
*Chilean MB 8*  
195

Bone-in Frisona steak <sup>GF</sup>  
*30 days dry-aged for 2 people (1kg)*  
145

Bone-in Angus steak <sup>GF</sup>  
*30 days dry-aged for 2 people (1kg)*  
160

T-Bone Black Angus <sup>GF</sup>  
*USDA Prime for 2 people (1kg)*  
199

Ribeye steak selected by our grill master, Roque <sup>GF</sup>  
*Ask your server for our selection*

## MAINS

Sole meunière  
*Steamed potato, vegetables*  
72

Roasted turbot **GF**  
*Green asparagus, turbot sauce with sherry*  
65

Bogavante **GF**  
*Thermidor sauce, mushrooms*  
75

Roasted sea bass **GF**  
*White wine sauce, caviar*  
62

Fillet of salmon **GF**  
*Potato, courgette, sauce vierge*  
49

Glazed aubergine **V LF**  
*Sautéed bimi, cashews, rocket*  
45

Roast duck with orange **GF**  
*New potatoes, stewed fruit, vegetables*  
59

Tournedos Rossini  
*Foie gras, brioche, truffle sauce*  
66

Veal tenderloin **GF**  
*Morel sauce, seasonal vegetables*  
62

Suckling lamb shoulder **GF**  
*Sweet potato purée, piquillo peppers*  
52

Beef Wellington for 2 people  
*Chasseur sauce, mashed potato*  
120

## SIDE DISHES

Soufflé potatoes **V**  
*On request*  
38

Mashed potatoes **V GF**  
12

Potato gratin **V**  
14

Mexican potatoes **V**  
14

Homemade French fries **V**  
12

Creamed spinach **V GF**  
16

Sautéed spinach, raisins, pine nuts **V LF GF**  
15

Steamed broccoli **V GF**  
12

Grilled vegetables **V GF**  
24

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**V** **GF** **LF**  
Vegan Gluten free Lactose free

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.

All our fish comes from sustainable fishing. Most of our products are locally sourced.

*Prices in EUROS · Appetizer €5 · All prices are inclusive of VAT*

Part of the cover charge will directly benefit nonprofit organizations that are partners of the Marbella Club.

