



CARTA



# PROMESA

## STARTERS

|  | Small Plate | Large Plate |
|--|-------------|-------------|
| Gillardeau oyster n2<br>Seasoned with soy sauce, yuzu and trout roe              |             | 4,5<br>6    |
| Smooth clam gilda (chilli pepper, olive and anchovy skewer)                      |             | 6           |
| Dehesa de los Monteros acorn-fed 100% Iberian ham                                |             | 24          |
| Dehesa de los Llanos aged sheep cheese   | 8           | 15          |
| Cheese board   |             | 18          |
| López costeras de primavera anchovies<br>(Cantabrian anchovies caught in spring) |             | 4           |
| Arturo Sánchez acorn-fed Iberian salchichón (cured sausage)                      | 8           | 14          |
| Joselito Iberian coppa   | 9           | 18          |
| Russian salad with tuna and shrimps  | 7           | 12          |
| Foie terrine<br>with beetroot, almonds and blackberry salad                      |             | 18          |
| Pig's trotters brioche sandwich with shrimp tempura                              |             | 7           |
| Cuttlefish and potato stew brioche sandwich                                      |             | 8           |
| Oloroso sherry shrimp croquettes   |             | 9           |
| Our version of tuna omelette   |             | 16          |

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## FIRST COURSES

|  |    |
|--|----|
| <b>Fuengirola shrimp tartare</b><br>with Iberian pork dewlap and truffle                                   | 17 |
| <b>Barbecued white asparagus</b><br>with comté cheese and trout roe  | 16 |
| <b>Red mullet from Barbate</b><br>slightly roasted with roteña sauce                                       | 22 |
| <b>Sirloin steak tartare</b><br>with roasted eel and barbecued yolk  | 16 |
| <b>Almadraba</b> <i>(traditional fishing method)</i> tuna<br>Tuna steak with roast marrow and spring onion | 24 |
| <b>Stew of the day</b><br>Coles malagueñas (cabbage soup) with chanterelle mushrooms                       | 14 |

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## SECOND COURSES

|  |    |
|--|----|
| <b>Scarlet shrimp</b><br>with chistorra (cured sausage) and patatas a la importancia (stewed potatoes) | 25 |
| <b>Wild meagre</b><br>in miso and manzanilla sherry gazpachuelo (fish broth with mayonnaise)           | 18 |
| <b>Cantabrian hake</b><br>with trout roe-creamed spinach   | 18 |
| <b>Barbecued Joselito Iberian pork tenderloin</b><br>with red mojo sauce and snow peas                 | 22 |
| <b>Kid goat from Malaga</b><br>Shoot-roasted shank   | 25 |
| <b>Black pepper sirloin steak (Trasacar)</b>   | 22 |

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## Desserts

|   |   |
|---|---|
| Sour cream Spanish mille-feuille with red berries   | 5 |
| Lime pie  | 6 |
| <b>Vanilla torrija</b> <i>(milk-soaked bread slice dusted with cinnamon and sugar)</i><br>with peach and raspberry - A tribute to Auguste Escoffier | 5 |
| Chocolate and EVOO panna cotta  | 6 |