

PROMESA



✦ CARTA - ENG ✦

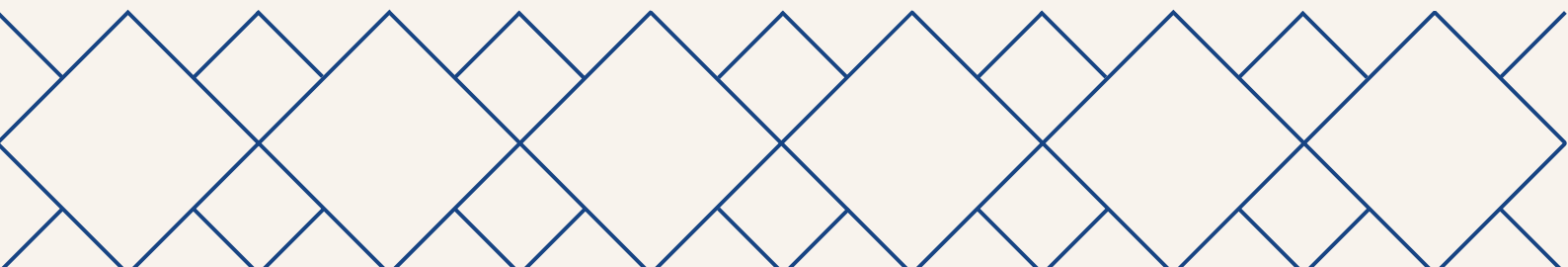
MS
HOTELES
Mejor siempre

PROMESA

STARTERS

	Small Plate	Large Plate
Lopez Anchovies		5
Oyster Gillardeau N°2 Au Naturel		6,5
Oyster Gillardeau N°2 seasoned with soy sauce, yuzu and trout roe		9
Smooth clam gilda (chilli pepper, olive and anchovy skewer)		9
Arturo Sánchez acorn-fed Iberian salchichon	8	15
Dehesa de los Llanos aged sheep cheese	8	16
Joselito Iberian coppa	9	18
Cheese board		22
Dehesa de los Monteros acorn-fed 100% Iberian ham		25
Russian salad with tuna and shrimps	8	15
Oloroso sherry shrimps croquettes		15
Foie terrine with beetroot, almonds and blackberry salad		20
Pig trotters brioche with shrimps tempura		10
Cuttlefish and potato stew brioche		10

*VAT included
Consult allergens with our staff*

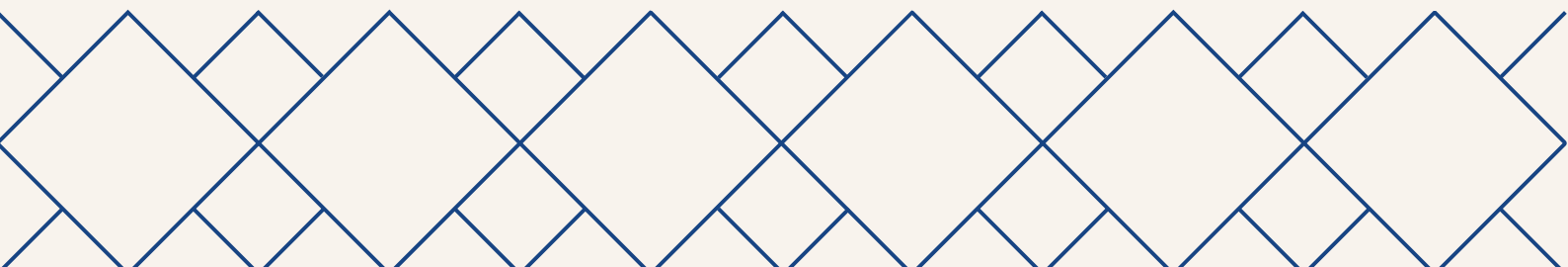


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FIRST COURSES

Fuengirola's prawns in tartar with Iberian Pork Dewlap and Black Truffle	20
Steak Tartar beef tartar served with smoke eel and egg yolk	20
Almadraba's Tuna Tuna Tartar with Fried Egg and Black Truffle	28
Red Mullet in sashimi with special "Roteña" dressing	22
Baby Eels (25gr) In Garlic Olive Oil and Chilli with Fried Partridge Egg	45
Fuengirola clams Sautéed clams in 'Caldillo de Pintarroja'	18
Iberian Ear In the Grill with Wild Mushrooms in "Escabeche" Sauce	18

*VAT included
Servicios de Pan, Mantequillas y Aceite 2,50€ por persona
Consult allergens with our staff*

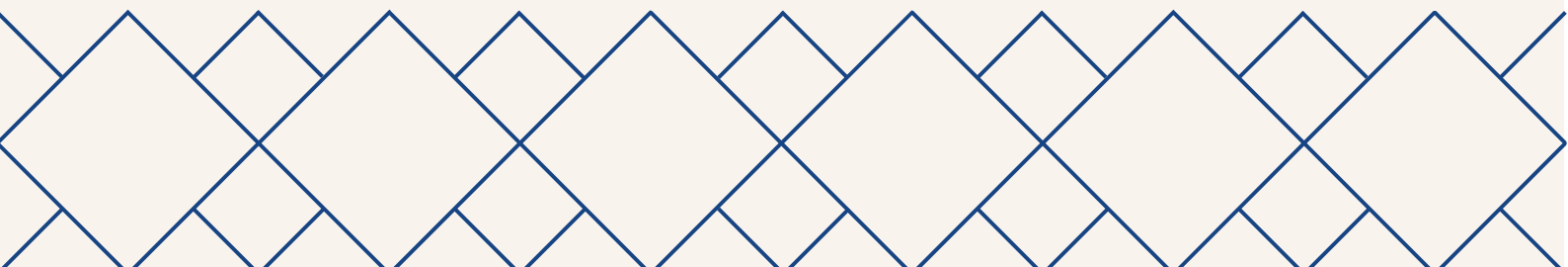


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SECOND COURSES

Stew traditional cabbage stew with wild mushrooms	16
Wild Meagre served with Andalusian "gazpachuelo" fish sauce, miso and Sherry Wine	20
Tuna shank Bluefin Tuna Tail treated like a veal shank, paprika and lime juice	30
Mollete Maximo Rossini Beef tenderloin with foie gras and mushrooms	25
Suckling goat from Malaga Chops in Parisian goat's brown sauce	26
Mallard Duck Grilled with gorgonzola, pear and anchovies	22
Iberian Pork with red "Mojo" dressing and snow peas	22

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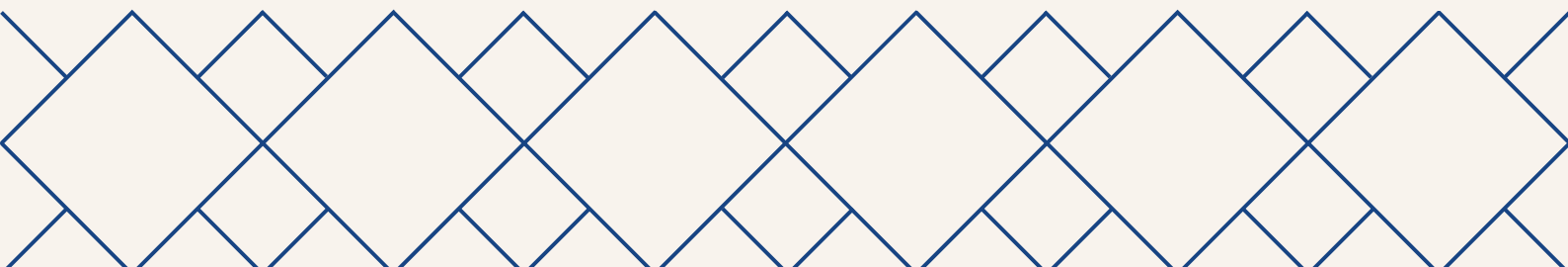


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DESSERTS

Sour cream Spanish mille-feuille with red berries	6
Lime Pie	7,5
Vanilla Torrija (A tribute to Auguste Escoffier) Milk-soaked bread slice dusted	7
Chocolate and EVOO Panna Cotta	6
Spiced Chocolate	8
Savel Dessert Blue cheese in Moscatel sweet wine	8

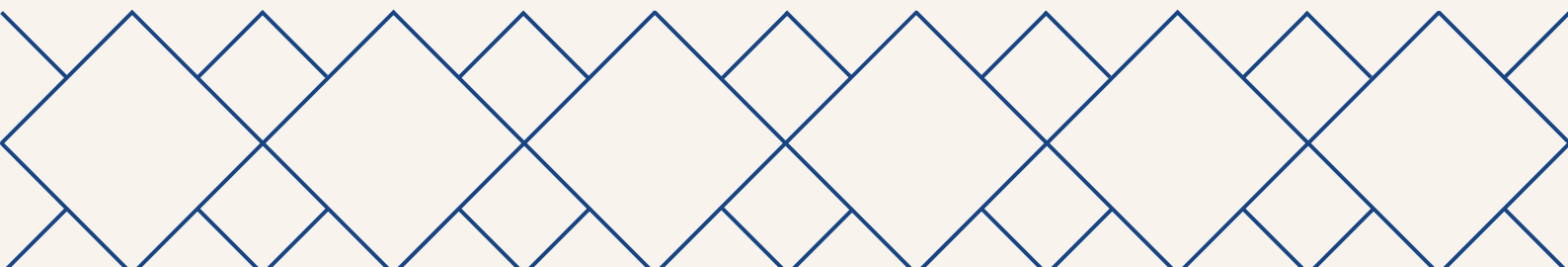
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SWEET WINES

	Glass	Bottle
MÁLAGA		
Zumbral Moscatel de Alejandría	4	31
Noctiluca Moscatel de Alejandría	7	34
Ordoñez & Co Victoria N02 Moscatel de Alejandría	9	37
MR 2022 Moscatel de Alejandría	6	32
MONTILLA MORILES		
1927 Alvear Pedro Ximénez	5	35
Reliquias Toro Albalá Pedro Ximénez	25	
FRANCIA		
Chateau Lafavrie-Peyraguey 2020 3/8 Sauternes/Semillon, Sauvignon Blanc		84
Chateau D'Yquem 2019 3/8 Sauternes/Semillon, Sauvignon Blanc		340



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Every day we offer fresh seasonal dishes
according to market availability.

Ask about the suggestions of the day in
our restaurant.

