

PROMESA



✦ CARTA - ENG ✦

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
Caviar Oscietra (50g)		150
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
Matured Snapper ured in Salt and Kombu with Espinach and Aldmonds	18
White Asparragus Grilled with Parmessan Cheese, Egg and Black Truffle	18
Ecologic Artichokes With Iberian Pork Oxtail and Almonds Pesto	18
Perretxicos Grilled with Peas, Cod Tripe, Jowl and Egg Yolk	24
Stew Traditional cabbage stew with wild mushrooms	16
Red Mullet In Sashimi with Special "Roteña" Dressing	22

VAT included
Servicios de Pan, Mantequillas y Aceite 2,50€ por persona
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SECOND COURSES

Wild Meagre With "Gazpachuelo" Andalusian Fish Sauce, Miso and Sherry Wine	20
Wild Mushrooms "Colmenillas" With Oxtail and Savel Blue Cheese Cream	24
Wild Seabass Grilled with Spicy Fish Sauce, Pak Choi and Smoke Eel	28
Wild Pigeon Roast in Ras Al Hanout Sauce, Aubergine and Labhne	35
Quail "Promesa" Roast in Crapaudine, Pickle Fennel, and Promesa's Sauce	24
Deer Loin Grilled with Jerusalem Artichokes and Foyot Sauce	24
Iberian Pork With Red "Mojo" Dressing and Snow Peas	25

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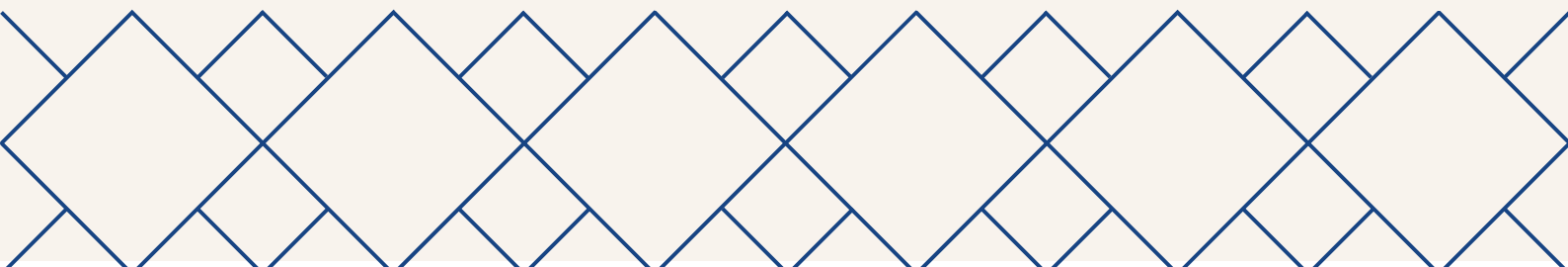
DESSERTS

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
Panna Cotta Olive Oil, Chocolate and Salt	7
Spiced Chocolate	10
Sheep Cream Caramel Served with Caramelized Pecans Walnuts and Black Truffle Chantilly	10
Savel Dessert Blue cheese in Moscatel sweet wine	8

The Pettis Box

10€ per person

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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.

