

PROMESA



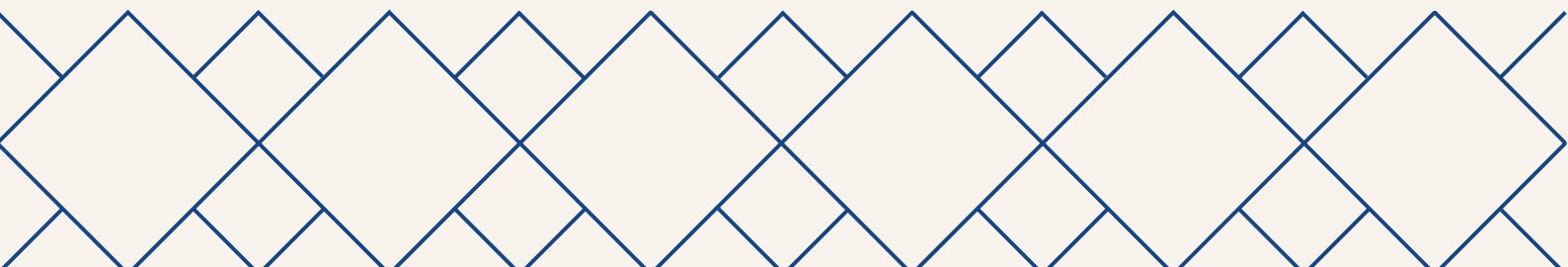
✦ CARTA - ENG ✦

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
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

Our Interpretation of the Malaga Salad Salt-Cured Turbot, Orange, Spring Onions, and Olives	18
Fuengirola's Prawns In Tartar with Iberian Pork Dewlap	20
Steak Tartar Beef Tartar Served with Smoke Eel and Egg Yolk	20
Red Mullet In Sashimi with Special "Roteña Sauce"	22
White Asaparragus Grilled with Parmesan Cheese and Egg	20
Spring Wild Mushrooms "Boletus Pinicola" Served with Fried Egg and Iberian Pork Dewlap	24
Stew Traditional cabbage stew with wild mushrooms	16

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

Wild Meagre Served with Miso and Sherry Wine "Gazpachuelo" Sauce	22
Grilled Wild Grouper Broth of Pintarroja, Smoked Eel, and Pak Choi	30
Morel Mushrooms Oxtail and Blue Cheese Cream (Savel)	24
Beef Sirloin (Trasacar) Grilled with Pepper Sauce	25
Venison Loin Grilled with Oxidized Jerusalem Artichoke and Foyot Sauce	24
Ibérico Pork Sirloin "Joselito" Grilled with Red Mojo and Snow Peas	24
Malagueñan Suckling Goat Grilled Chops with Goat "Café de Paris" Sauce	24

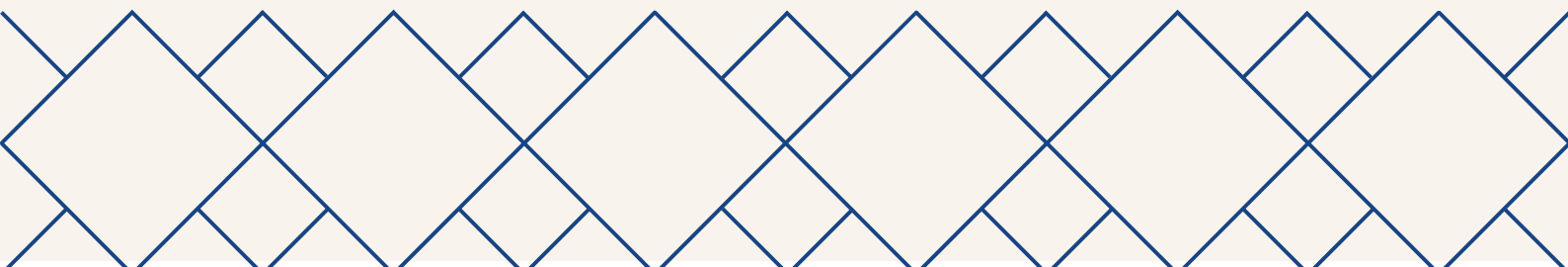
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DESSERTS

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 Chantilly	8
Savel Dessert Blue cheese in Moscatel sweet wine	8
The Pettis Box	12€ 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.

