

Bebidas - Soft drinks



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|---|-------|------------------------------------|-------|
| Agua sin gas 1L Still water 1L | 4,50€ | Refrescos Soft drinks | 3,80€ |
| Agua sin gas 0,5L Still water 0,5L | 3,50€ | Zumos en botella Bottled juices | 3,80€ |
| Agua San Pellegrino Sparkling water San Pellegrino | 3,90€ | Zumo naturales Fresh juice | 6,50€ |

Cervezas - Beer

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|--------------------------------------|---------------|----------------|-------|
| Stella Artois de barril - Caña/Pinta | 4,00€ / 7,00€ | Corona 33cl | 5,00€ |
| Alhambra de barril - Caña/Pinta | 4,00€ / 7,00€ | Franziskaner | 5,00€ |
| | | Alhambra verde | 5,00€ |

Vinos por copa - Glass wines

ESPUMOSOS Sparkling wine

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|---------------------------------------|-------|
| Cava Mites | 8,00€ |
| Prosecco Superiore Ruio Brut Malibrán | 6,00€ |

ROSADO Rosé wine

| | |
|-------------------------|-------|
| Côte de Provence Minuty | 7,50€ |
|-------------------------|-------|

BLANCOS White wine

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|--------------------------|-------|
| José Pariente Rueda | 5,00€ |
| Macon Village Chardonnay | 7,50€ |

TINTOS Red wine

| | |
|---|-------|
| Dehesa de los Canónigos, 5ta generación Roble | 5,50€ |
| Lambrusco Villa Gialdini | 5,00€ |
| Côte de Bordeaux Domaine de la Valade | 7,50€ |



DOLCE VITA EN MÁLAGA *mon AMOUR*

Postres - Desserts

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|---|-------|--|-------|
| Tartaleta de limón con merengue Lemon and meringue pie | 7,50€ | Helado al gusto Ice cream | 7,00€ |
| Tarta Tatín - Tarta de manzana con helado Apple pie with ice cream | 7,50€ | Tiramisú clásico Tiramisú | 8,50€ |
| Crème brûlée al pistacho Pistachio creme brulée | 7,50€ | Tiramisú de sugerencia A elección del chef cada día/ Daily chef's choice | 8,50€ |



Coulant de chocolate con helado
Chocolat coulant with ice cream 8,50€



CHEZ MARINELLI

LE BISTROT ITALIEN

Entrantes - Starters



Sopa de cebolla gratinada **14,00€**
Onion soup au gratin

Minestrone al gusto **14,00€**
Minestrone to taste

Bruschetta tradicional con nuestro pan casero **5,00€**
Traditional bruschetta

Croquetas de confit de pato y Piemontesa **12,70€**
(5 piezas)
Duck confit and Piemontesa croquettes (5 pieces)

Tosta cristal de Anchoa del Cantábrico y cebolla confitada **6,00€/ud**
Cantabrian anchovy and onion confit crystal toast

Patatas milhojadas con steak tartar **5,40€/ud**
Potato millefeuille with steak tartar

Berenjena a la parmigiana **15,50€**
Parmigiana eggplants

Vitello Tonnato **17,00€**
Vitello Tonnato

Carpaccio de ternera con Parmesano y rúcula **19,80€**
Beef Carpaccio

Tartar de salmón con aguacate **19,30€**
Salmon tartare with avocado



Pil - Pil de gambón Costa Azul **17,50€**
Prawn Pil - Pil with provenzal

Ensaladas - Salads



Ensalada de tomate, cebolla y burrata **18,50€**
Tomato, onion, and burrata salad

Ensalada de langostinos crujientes **19,80€**
Crispy prawn salad

Ensalada César con bacon y pollo **18,20€**
Caesar salad with bacon and chicken

Ensalada mediterranea de alcachofas, rúcula y Parmesano **16,50€**
Mediterranean salad with artichokes, rocket and Parmesan cheese

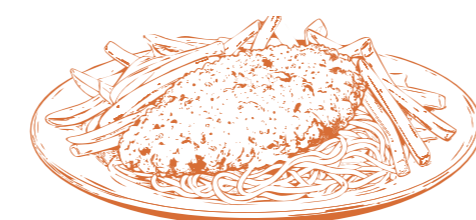
Ensalada de queso de cabra con nueces **19,00€**
Goat cheese salad with walnuts

Carne- Meat

Lomo alto Argentino a la brasa, salsa y guarnición a elegir **29,50€**

Grilled Argentine sirloin steak, sauce and garnish of choice

Steak tartar **26,50€**
Steak tartare



Confit de pato con salsa de naranja **23,00€**
Duck confit with orange sauce

Milanesa de ternera con patatas fritas y tagliatelle **25,40€**
Veal milanese with fries and tagliatelle

Pescado - Fish

Dorada a la espalda **23,00€**
Grilled sea bream

Salmón a la brasa con salsa a la mostaza de Meaux **23,00€**
Grilled salmon with mustard sauce

Guarniciones- Sides

Patatas fritas **5,50€**
Homemade french fries



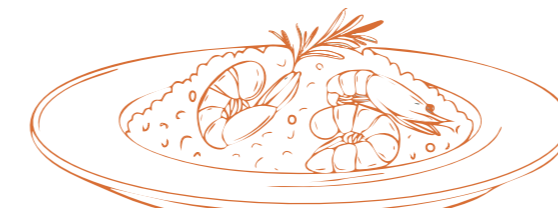
Parrillada de verduras **9,40€**
Grilled vegetables

Patatas milhojadas **5,50€**
Millefeuille potatoes

Risottos

Risotto vegetal de ratatouille asada y espuma de burrata **19,50€**
Roasted ratatouille vegetable risotto

Risotto de funghi porcini, Parmigiano y pato ahumado **21,00€**
Funghi porcini, Parmigiano and smoked duck risotto



Risotto de Carabinero **29,50€**
Red prawn risotto

Pastas

Tagliatelle con langostino **21,00€**
Tagliatelle with prawns

Spaghetti a la Carbonara original **16,50€**
Original Spaghetti Carbonara

Tagliolini al pesto Genovese **16,50€**
Pesto Tagliolini Genovese style

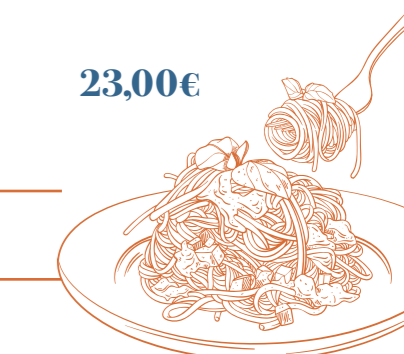
Lasagna Classica **16,50€**
Classic Lasagna

Spaghetti Vongole **23,00€**
Spaghetti Vongole

Ravioli de ricotta y espinacas **17,50€**
Ricotta and spinach Ravioli

Tagliatelle Boloñesa **16,50€**
Tagliatelle Bolognese

Spaghetti Frutti di Mare **23,00€**
Seafood Spaghetti



Pizzas

Pizza Margherita **12,50€**
Tomate y Mozzarella di Bufala
Tomato and Buffalo Mozzarella

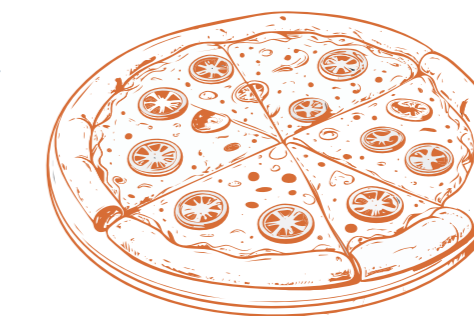
Pizza Carbonara **17,00€**
Guanciale, huevo y Pecorino
Guanciale, egg, Pecorino cheese

Pizza 4 Quesos y Trufa **19,50€**
Mozzarella, Comté, Emmental, Parmesano y Trufa
Mozzarella, Comté, Parmesan and Truffle

Pizza Prosciutto y Funghi **18,00€**
Jamón Ferrarini, champiñones Portobello y Mozzarella
Ferrarini ham, Portobello mushrooms and Mozzarella

Pizza Parma **21,00€**
Tomate Cherry, Fior di Late, Jamón de Parma y Rúcula
Cherry tomato, Fior di Latte, Parma ham arugula

Pizza Diavola **18,00€** 
Tomate, Spianata Calabrese, Mozzarella y Provolone Ahumado
Spianata Calabrese, tomato, Mozzarella and Smoked Provolone



Pizza Burratina **25,50€**
Mortadella, crema de pistacho y Burratina
Mortadella, pistachio and Burrata cheese

Pizza Pera **18,00€**
Queso de cabra, pera, miel, nueces y Mézclum
Goat cheese, pear, honey, walnuts and Mezclum

Pizza Vegetariana **13,80€**
Mozzarella, tomate, berenjena y pimiento
Mozzarella, tomato, zucchini, eggplant and pepper

Pizza de Calabaza **19,00€**
Crema de calabaza, Gorgonzola y calabaza asada
Pumpkin cream, Gorgonzola cheese and roasted pumpkin

Pizza de Boletus **22,00€**
Crema de boletus, jamón de pato, stracciatella ahumada
Boletus cream, duck ham, smoked stracciatella

Calzone **16,00€**
Jamón Ferrarini, Mozzarella, y champiñones Portobello
Ferrarini ham, Mozzarella and Portobello mushrooms

*  Picante (Spicy)