



# BOTÁNICO

*Restaurant*



*From our kitchen, we create cuisine that cares for the planet and respects the environment. In addition, our teams, through their ethical standards, promote a strong commitment to making a positive impact.*

*A curated selection of dishes on our menu has been prepared using locally sourced, seasonal produce, fruit and vegetables grown in accordance with the natural cycle of the seasons and sourced from organic farming, responsibly caught fish, and meat supplied by certified sustainable farms.*

*Our suppliers hold the following certifications:*

*Global G.A.P.: Good agricultural practices and respect for animal welfare.*

*MSC: Certified sustainable fishing.*

*Our coffee is sustainable,  
sourced from environmentally friendly farms.*

# Let's start

**Glass of Gazpacho**    16 €

**Sea bass ceviche**      
*On dragon fruit and plantain chips* 23 €

**Salmon tartare**      
*Yuzu vinaigrette, crispy shiso and cruapan toast* 24 €

**Seafood pipirrana**     
*Prawns, mussels and pink tomato, peppers with apple vinaigrette and green Tabasco* 23 €

# to share

**100% Accorn-fed Iberian ham D.O. Valle de los Pedroches (80gr)**   
Grilled bread and grated tomato 35 €

**Assortment of andalusian cheese (80 gr)**      
Green apple chutney and carasatu toast 22 €

**Guacamole**    
*With tortilla chips* 18 €

**Beetroot hummus**      
*Feta cheese and pumpkin seeds served with pita bread* 17 €  
*\*Vegan option without cheese*

**Fried Málaga anchovies**     
*Served with aioli* 21 €

**Cecina croquettes (8 pcs)**    22 €

# Salads

## Green lollo and oak leaf salad

*House-pickled bluefin tuna, crispy beetroot and cabernet sauvignon vinaigrette* 27 €

*\*Vegan option without tuna*

## Málaga tomatoes

*Grilled avocado, smoked sardines, black olive powder and lime dressing* 20 €

*\*Vegan option without smoked sardines*

## Caesar salad

*Romaine lettuce, roast chicken, diced bacon, crispy Parmesan and croutons* 25 €

## Basmati rice poke

*Edamame, grilled corn with kimchi, lime mayonnaise and bluefin tuna* 27 €

*\*Vegetarian option without tuna.*

# Fish and meat

## Grilled squid

*With noodles toasted in squid ink and seafood aioli* 31 €

## Tuna tataki

*Seasoned with soy sauce and accompanied by jasmine rice with ginger* 36 €

## Salmon

*Vegetables sautéed with butter and lemon* 29 €

## Grilled iberian pork

*With mojo picón sauce and orzo pasta* 35 €

## Corn tacos with shredded iberian ribs

*Sour cream, pico de gallo and grilled corn on the cob* 29 €

## Boneless free range chicken thigh

*Poultry demi-glace, confit potatoes and grilled pak choi* 28 €

# Rice dishes *\*Price per person*

**Free-range chicken and fish paella**     *\*Minimum 2 people*  
*Grilled chicken thigh, prawns, mussels, Cantabrian clams and confit cherry tomatoes* 33 €

**Fish and seafood paella**      *\*Minimum 2 people*  
*Langoustines, prawns, Cantabrian clams, mussels and rock fish* 38 €

**Carabinero prawn**       *\*Minimum 2 people*  
*With creamy rice* 39 €

**Vegetable paella**   *\*Minimum 2 people*  
*Grilled bimi, edamame, roasted cherry tomatoes, boletus mushrooms, artichokes and grilled leeks* 24 €

**Boletus risotto**     
*Portobello mushrooms and green asparagus* 25 €

# Pasta

**Tagliatelle with lobster**         
*With squid ink, chilli butter and dill* 46 €

**Tagliatelle with butter**     
*Smoked butter and guanciale* 25 €

**Pappardelle with burrata**        
*And pistachio cream* 27 €

**Spaghetti with truffle sauce**      
*Mushrooms and seared Iberian pork* 28 €

# Sandwich and rolls

**Lobster brioche**    

*Seafood aioli and prawn powder*

46 €

**Focaccia with confit cherries**   

*Mozzarella pearls and basil oil*

24 €

**Roast beef toast**     

*Homemade gherkin, mayonnaise and truffle pearls, seasoned with anchovy and rosemary*

27 €

**Club mollete roll**    

*Traditional bread from Málaga, corn fed chicken, bacon, free-range egg, Comté cheese, lettuce, Coín tomatoes and homemade mayonnaise*

26 €

**Beef burger**    

*Free-range egg, smoked cheddar cheese, crispy bacon and homemade mayonnaise*

28 €

**Crispy free-range chicken burger**      

*Bacon mayonnaise, caramelised onion and escarole*

26 €

# Sides

**Padron peppers**  

12 €

**French fries**  

12 €

**Mashed potatoes au gratin**  

12 €

**Grilled asparagus with tapenade** 

15 €

# Desserts

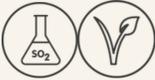
## Pineapple soup with fruit



*Watermelon, melon, pineapple, dragon fruit and red berries*

16 €

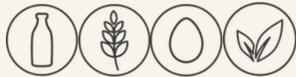
## Sorbet



*With pear and vodka*

12 €

## Thin apple tart



*Cream and cinnamon ice cream*

13 €

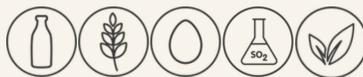
## Tartlet



*With custard and berries*

13 €

## Norwegian style orange



*With orange brownie*

*\*2026 version of the dish served at the gala dinner on*

13 €

*12 December 1926 by His Majesty King Alfonso XIII*

## Assortment of ice creams



12 €

### Allergen list

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Celery



Dairy



Crustacean



Mollusc



Peanuts



Sesame



Gluten



Fish



Egg



Mustard



Tree Nuts



Sulfites



Lupins



Soy

### Suitable dishes

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Vegetarian



Vegan



GRAN HOTEL  
**MIRAMAR**

★★★★★GL

Hoteles Santos

