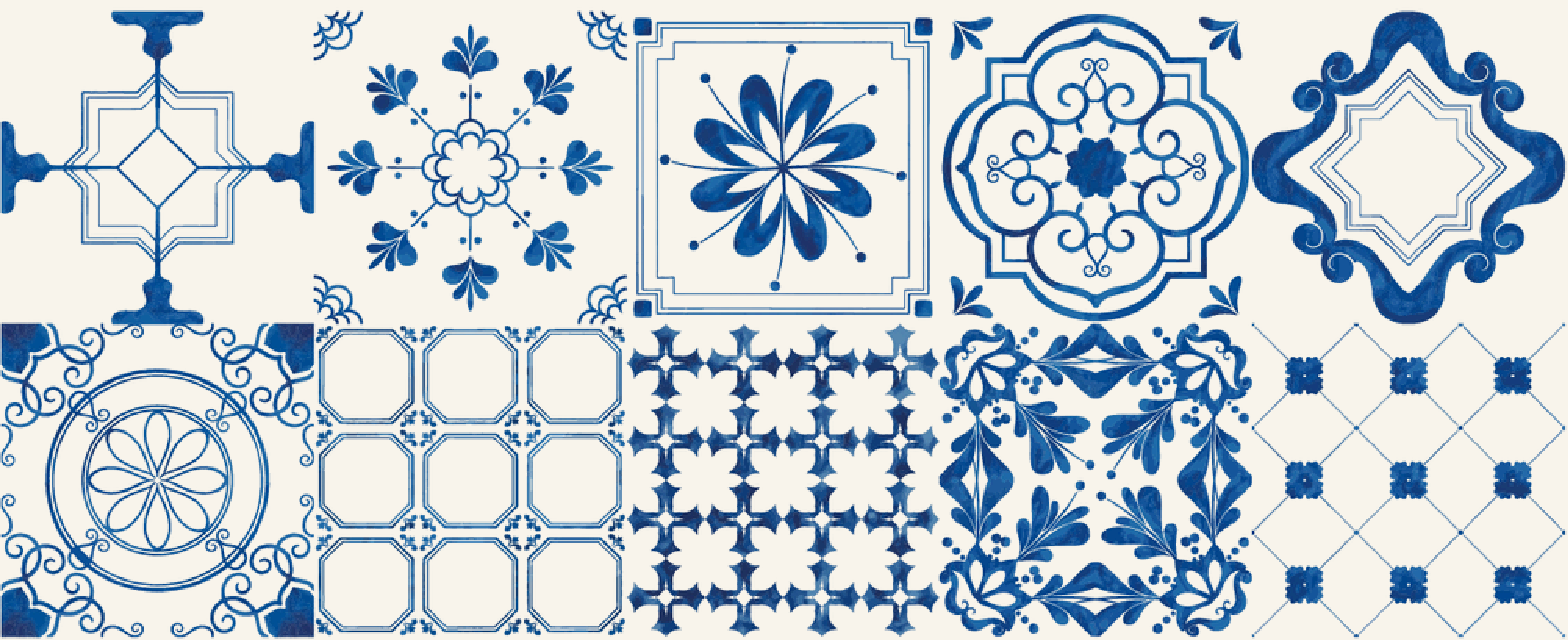


★★★★★GL

BOTÁNICO

Restaurant

SNACKS





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 on the environment.

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.






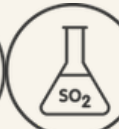


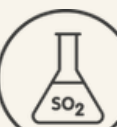




Our suppliers hold the following certifications:

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

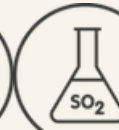
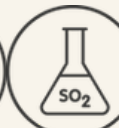



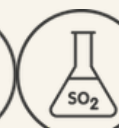

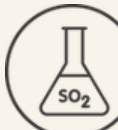




MSC: Certified sustainable fishing.

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

Let's start

- Glass of Gazpacho**    16 €
- 100% Accorn-fed Iberian ham D.O. Valle de los Pedroches (80gr)**  35 €
Grilled bread and grated tomato
- Assortment of Andalusian cheese (80 gr)**     22 €
Green apple chutney and carasatu toast
- Guacamole**  
With tortilla chips 18 €
- Cecina croquettes (8 pcs)**    22 €

Salads

- Green lollo and oak leaf salad**   27 €
House-pickled bluefin tuna, crispy beetroot and Cabernet Sauvignon vinaigrette
**Vegan option without tuna*
- Málaga tomatoes**   20 €
Grilled avocado, smoked sardines, black olive powder and lime dressing
**Vegan option without smoked sardines*
- Caesar salad**      25 €
Romaine lettuce, roast chicken, diced bacon and crispy parmesan
- Basmati rice poke**      24 €
Edamame, grilled corn, kimchi and lime mayonnaise, served with bluefin tuna
**Vegetarian option without tuna.*

Sandwich and rolls

Lobster brioche

Seafood aioli and prawn powder

46 €

Focaccia with confit cherries

Mozzarella pearls and basil oil

24 €

Club mollete roll

Traditional bread from Málaga, corn fed chicken, bacon, free-range egg, 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

Padrón peppers

12 €

French fries

12 €

Grilled asparagus with tapenade

15 €

Desserts

Pineapple soup with fruit

16 €

Watermelon, melon, pineapple, dragon fruit and red berries

Sorbet

12 €

With pear and vodka

Ice pops

9€

Citrus

Crunchy vanilla

Kefir and lime

Raspberry, lemon, and mint

Allergen list



Celery



Crustacean



Peanuts



Gluten



Egg



Tree Nuts



Lupins



Dairy



Mollusc



Sesame



Fish



Mouustard



Sulfites



Soy

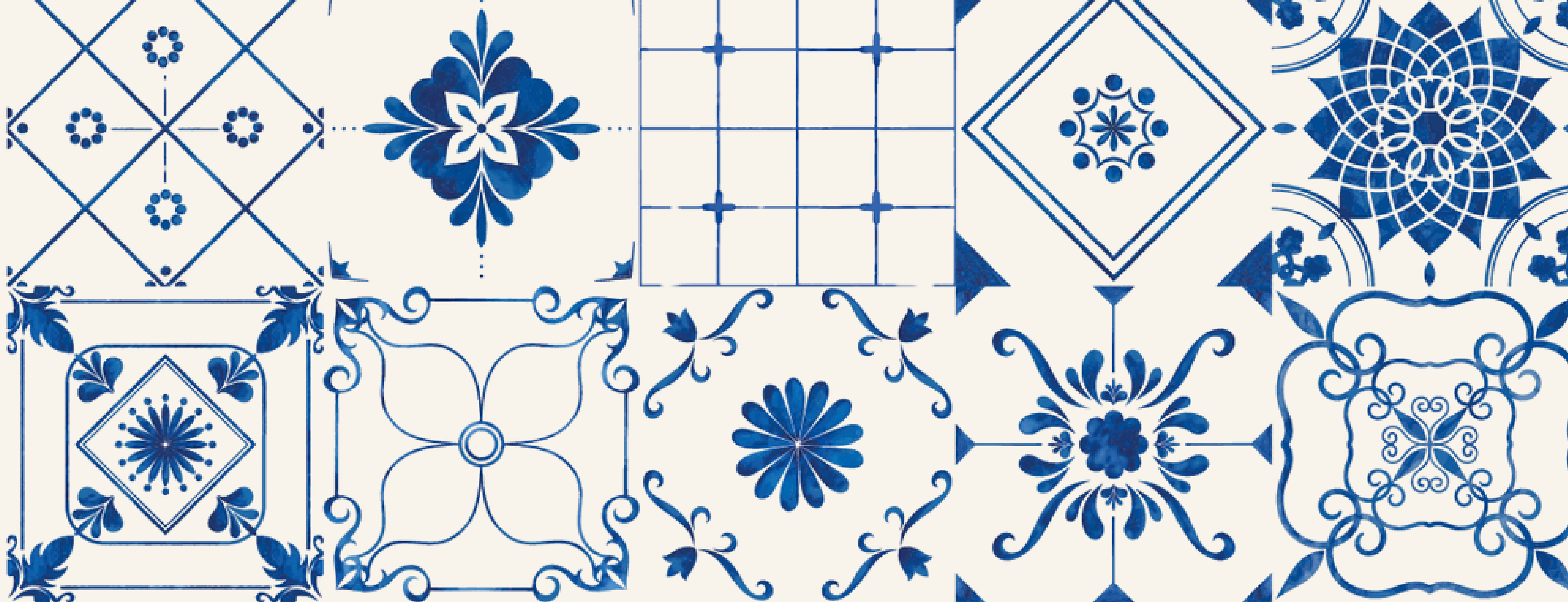
Suitable dishes



Vegetarian



Vegan



GRAN HOTEL
MIRAMAR

★★★★★ GL

Hoteles Santos

