



PRÍNCIPE DE ASTURIAS

RESTAURANT

VEGETARIAN MENU

At Príncipe de Asturias *Brasserie* we offer cuisine made with locally sourced products in a vibrant and welcoming atmosphere, where gastronomy and hospitality come together naturally and with distinction.

GRAN HOTEL MIRAMAR***** GL - HOTELES SANTOS

Paseo de Reding, 22-24, 29016 Málaga

+34 952 603 000 | hotel.miramar@hsantos.es

PRÍNCIPE DE ASTURIAS Restaurant

In our kitchen, we prepare gastronomy that cares for the planet and respects the environment. In addition, our teams, through their best practices, are committed to making a positive impact on the environment.

A large selection of the dishes on our menu are made with local, seasonal products, fruit and vegetables grown according to the natural cycle of the seasons and from organic farming, species-friendly fishing and meat from certified sustainable livestock farms.























Our suppliers have the following certifications:

Global Gap: Good agricultural practices and respect for animal welfare.

MSC: Certified sustainable fishing.











STARTERS

Cheese selection (150 g) with compote and nuts	  	21 €
Endive salad with avocado, sweet potato, cashews, and beetroot	 	26 €
Burrata with buckwheat, pomegranate, and sweet-and-sour pumpkin	  	27 €
Sautéed wild mushrooms with slow-cooked egg	   	25 €
Roasted onion consommé with truffle gnocchi	   	32 €
Artisanal croquettes (4 pcs)	  	13 €
Artisanal croquettes (8 pcs)	  	22 €

**Depending on the croquette's ingredients, it may contain other allergens. Please consult the maître.*

















MAIN DISHES

Trofie pasta with basil sauce	  	24 €
Roasted aubergine cannelloni with pistachio pesto and pickled tomatoes	   	30 €
Grilled tofu with mushroom fricassée and puffed wild rice		27 €

SIDE DISHES















Sautéed new potatoes		8 €
Grilled spouting broccoli with romesco	  	10 €
Hand cut chips		9 €
Truffled and gratinéed cauliflower	 	10 €
Mixed greens with seeds		10 €

DESSERTS

Trifle with apple, cinnamon, and Málaga sweet wine	   	16 €
Cheesecake with almond and cherry sorbet	  	15 €
Chocolate sphere with 70% chocolate ganache and mandarin, toasted chocolate sauce, and blood orange sorbet	  	19 €
Artisanal ice creams	 	13 €
Affogato	 	12 €
Licorice crème brûlée with salted pineapple	 	15 €



LIST OF ALLERGENS

 Celery	 Milk
 Crustaceans	 Molluscs
 Peanuts	 Sesame
 Gluten	 Fish
 Egg	 Mustard
 Tree nuts	 Sulphites
 Lupin	 Soy

All our dishes may contain traces of allergens.
It is very important to consult our staff in advance.