PRÍNCIPE DE ASTURIAS

RESTAURANT

Our kitchen is committed to sustainable gastronomy that respects the environment. Many of our dishes are prepared using local, seasonal, and organic products, as well as responsibly sourced fish and certified sustainable meats, thereby promoting a positive impact on the environment.

Our suppliers have the following certifications:

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

MSC: Certified sustainable fishing.

Our coffee is sustainable, sourced from environmentally friendly farms.

Awarded Best Hotel Restaurant 2025 by:

GURMĒ
PREMIOS
GASTRONÓMICOS
MÁLAGA

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Raw and cured

Beef fillet Tartare (prepared tableside)

 37,00 €

Riofrío Caviar (30gr), blinis and sour cream

 160,00 €

Osetra Caviar (30 gr), blinis and sour cream

 180,00 €

Artisanal “00” anchovy with seaweed bread and smoked butter

 ud: 7,50 €

Selection of Spanish cheese (150 gr)

 21,00 €

Nº2 Oysters with mandarin ponzu

 ud: 8,00 €

Acorn-Fed Iberian ham (80gr), toasted ciabatta bread and grated tomato

 38,00 €

Air-Dried cured tuna loin (60 gr) with pickled vegetable *pico de gallo*

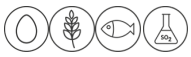
 26,00 €

Starters

Quinoa and avocado salad with endive, grapefruit and caramelised walnuts

 26,00 €

Vitello tonnato, crispy capers and tender leaves

 28,00 €

Chicken *Consommé* Royal, Iberian ham and fresh truffle

 32,00 €

Roasted sweet corn *velouté*, crab and grilled avocado

 28,00 €

Beetroot textures, creamed feta cheese and balsamic veil

 24,00 €

Pan-Seared scallops, crispy confit pork belly and *Ronda* black pudding

 36,00 €

Whole local prawns cooked over salt

 36,00 €

Homemade croquettes* 4 ud

 14,00 €

Homemade croquettes* 8 ud

 24,00 €

*Allergens may vary depending on the flavour. Please ask our staff for advice.

From our grill

All grilled meats are served with hand cut chips and roasted piquillo peppers
All fish deboned tableside are served with sautéed potatoes and salad

Ribeye on the bone 1 kg (Retinta)
95,00 €

Sirloin 350 gr (Rubia Gallega)
52,00 €

Ribeye 350 gr (Angus Argentina)
46,00 €

Cutlet 500 gr (Dry-Aged Spanish)
46,00 €

100% Iberian Pork *Presa* 200 gr
35,00 €

100% Iberian Pork *Pluma* 200 gr
33,00 €

Beef fillet (Rubia Gallega) *brochette* 200 gr
40,00 €

Guinea Fowl Supreme
32,00 €

Sole 400/ 500 gr with *meunière* sauce
48,00 €

Sole 500/ 600 gr with *meunière* sauce
60,00 €

Main courses

Our Beef fillet Rossini 1926–2026 200 gr (Rubia Gallega)
Centenary tribute of Gran Hotel Miramar

 54,00 €

Roasted boneless pigeon with *spätzle*, *chistorra*, pumpkin and tarragon

 35,00 €

Stone bass fillet with vegetable and prawn *caldereta*

 36,00 €

Salmon trout from *Jaén* with butter beans and *salsa verde*

 37,00 €

Monkfish with gnocchis, grilled baby gem lettuce and caviar *beurre blanc*

 42,00 €

Sea bass fillet, saffron and *Fino* sherry risotto

 42,00 €

Spinach & *Ricotta Rotolo*, truffle sauce

 30,00 €

Roasted pumpkin risotto, sage, hazelnuts and *Mahón* cheese

 29,00 €

Roasted turbot with *fino* sherry (1,2 Kg). *Price for 2 people*

 95,00 €

Sea bass baked in salt (1 Kg). *Price for 2 people*

 85,00 €

Garnish and sauces

Sauteed new potatoes with pancetta and red onion

13,00 €

Potato rösti with cep ketchup

12,00 €

Hand cut chips

11,00 €

Mashed potatoes

13,00 €

Sautéed vegetables

14,00 €

Mesclun & seeds

12,00 €

Sauces

Demi-glace

5,00 €

Green peppercorn sauce

5,00 €

Café de Paris butter

5,00 €

Chimichurri

5,00 €

The sweet finale

Tiramisu (prepared tableside)

17,00 €

Date pudding with pecan ice cream and salted caramel sauce

15,00 €

Chocolate sphere with pistachio brownie, chocolate ganache 70%, kataifi, toasted chocolate sauce and pistachio ice cream

22,00 €

Liquorice panna cotta with dark chocolate crumble, mandarin gel and coffee ice cream

16,00 €

Selection of homemade ice creams and sorbets:

Strawberry, vanilla or pistachio ice creams

Blood orange, chocolate or mango sorbets

13,00 €

Affogato with vanilla ice cream and honeycomb

12,00 €

Bread and AOVE service per person 4,00 €

Allergen list

- Celery
- Crustacean
- Peanuts
- Gluten
- Egg
- Tree Nuts
- Lupins
- Dairy
- Mollusc
- Fish
- Sesame
- Mustard
- Sulfites
- Soy

Suitable dishes

- Vegetarian
- Vegan

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