PRÍNCIPE DE ASTURIAS

RESTAURANTE

VEGETARIAN MENU

Awarded Best Hotel Restaurant 2025 by:

GURMĒ
PREMIOS
GASTRONÓMICOS
MÁLAGA

★★★★★ GL

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.

Our coffee is sustainable,
sourced from environmentally friendly farms.

★★★★★GL

Starters

Cheeses selection (150 gr)

 21,00 €

Quinoa and avocado salad, endive, grapefuit and caramelised walnuts

 26,00 €

Beetroot textures with creamed feta cheese and balsamic veil

 24,00 €

Roasted sweet corn velouté, grilled avocado

 25,00 €

Main courses

Spinach & Ricotta rotolo with truffle sauce

 30,00 €

Grilled tofu and gnocchi, grilled baby gem lettuce and basil sauce

 27,00 €

Roasted pumpkin risotto with sage, hazelnuts and Mahón cheese

 29,00 €

Side dishes

Sautéed new potatoes with red onion

13,00 €

Hand cut chips

10,00 €

Mashed Potatoes

 13,00 €

Sautéed vegetables

14,00 €

Mesclun & seeds

12,00 €

The sweet finale

Tiramisu (prepared tableside)

 17,00 €

Date Pudding with pecan ice cream and salted caramel sauce

 15,00 €

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

 22,00 €

Liquorice panna cotta with dark chocolate crumble, pineapple 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

GRAN HOTEL

MIRAMAR

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Hoteles SantoS

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