



PRÍNCIPE DE ASTURIAS

RESTAURANT

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.



RAW AND CURED


























Retinta beef fillet steak tartare prepared tableside	    	35 €
Riofrío caviar (30 g), blinis, and sour cream	  	150 €
Osetra caviar from Iran (30 g), blinis, and sour cream	  	180 €
Sanfilippo artisanal anchovies ‘oo’ (pcs), seaweed bread, and smoked butter	  	7 €
Cheese selection (150 g), compote, and dried fruits	   	21 €
100% acorn-fed Iberian ham 5 Js (80 g), ciabatta bread, and grated tomato		37 €
Tuna mojama (60 g) served with pickled pico de gallo	 	26 €
Picaña cured in paprika (80g) with fried almonds and extra-virgin olive oil		27 €

STARTERS

Burrata cheese, buckwheat, pomegranate, and sweet and sour pumpkin	  	27 €
Endive salad with avocado, sweet potato, cashews, and beetroot	 	26 €
Malaga-style gazpachuelo with smoked eel	   	24 €
Iberian terrine, foie gras, piccalilli and toasted sourdough bread	   	28 €
Sautéed wild mushrooms with slow-cooked egg	   	25 €
Roasted onion consommé with truffle gnocchi	   	24 €
Whole local prawns cooked over salt		32 €
Artisan croquettes (4)	  	13 €
Artisan croquettes (8)	  	22 €

Depending on the ingredients in the croquette, it may contain other allergens. Please consult the maître










MAIN DISHES

Smoked duck breast with parsnips	  	36 €
Fish and seafood <i>suquet</i>	      	36 €
Line-caught hake with mushroom fricassée and puffed wild rice	   	34 €
Cod loin with corn and squid ink sauce	    	33 €
Roasted aubergine cannelloni, pistachio pesto, and tomato escabeche	     	30 €

TO SHARE (2 PEOPLE)

Beef ribeye on the bone (1 kg)		95 €
Roasted turbot with sherry (1 kg)	 	90 €
Baked sea bass in salt (1 kg)	 	80 €

FROM OUR GRILL...

Beef fillet 200 g (Galician Blond beef)		49 €
Sirloin steak 350 g (Galician Blond beef)		52 €
Rib-eye 350 g (Argentinian Angus beef)		46 €
Beef cutlet 500 g (matured national beef)		46 €
Presa 200 g (100% Ibérico pork)		35 €
Feather steak 200 g (100% Ibérico pork)		33 €
Boneless grain-fed coquelet chicken with truffle sauce	  	32 €
Sole 400-500 g	  	48 €
Sole 500-600 g	  	60 €

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

SIDE DISHES

















Grilled foie gras	16 €
Sautéed new potatoes	10 €
Grilled sprouting broccoli with romesco sauce   	12 €
Hand cut chips	10 €
Truffled cauliflower au gratin  	12 €
Mixed greens and seeds 	12 €

SAUCES

Demiglace   	5 €
Green pepper   	5 €
Café de París butter      	5 €
Chimichurri 	5 €
Wild mushrooms   	5 €















Bread and AOVE service 	4 €
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DESSERTS

Trifle with apple, cinnamon, and sweet wine from Málaga	   	16 €
Almond cheesecake with cherry sorbet	  	15 €
Chocolate sphere, 70% chocolate and mandarin ganache, roasted chocolate sauce and blood orange sorbet	  	19 €
Handmade ice cream	 	13 €
Affogato	 	12 €
Crème brûlée with licorice and 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.



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