



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), <i>ciabatta</i> 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 <i>gazpachuelo</i> with smoked eel	24 €
Iberian terrine, <i>foie gras</i> , 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 €
<i>Café de París</i> butter	5 €
Chimichurri	5 €
Wild mushrooms	5 €

Bread and AOVE service 4 €

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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