

Starters

NEW Spoon dish of the day	7,00 / 12,00
Roasted peppers salad, Tomato, Purple Onion, Garlic 	13,00
Lettuce Caesar Hearts w. Crispy Chicken	14,00
<i>berebere</i> Salad Mezclum, Cherry, Apple, Nuts, 	15,00
Goat Cheese, Raisins, Quince, Vinaigrette	
Burrata with Pesto, Balsamic, Fresh Buds, Cherry tomato, Nuts 	16,00

Grocery

Dried GADIRA Tuna “Mojama”	9,00 / 16,00
Ham JOSSELITO w. Crispy Bread, Tomato	14,00 / 26,00
Coppa JOSSELITO (Our Special Sausage)	9,00 / 16,00
Cheeses of the World and its Contrasts	10,00 / 18,00
Diced Salchichón JOSSELITO w. Fried Almonds	13,00
The Appetizer: Can of Pickled Mussels, Chips	13,00
Our Classic Anchovy Gilda	2,50
Salted Anchovies “00” in Butterfly, Crispy Bread, Peppers	3,50
Oyster Amelie Fine de Claire N°2 Normandie (Japo Sauce +0.7€)	4,00
Caviar Black Per Sé Baerii 30gr	45,00
Caviar Per Sé Acipenser Naccarii 30gr	57,00

To Share

NEW Sautéed Edamame w. Soy-Kimchi & Sesame	6,00
Spanish Potato Salad w. Octopus	6,00 / 10,00
<i>berebere</i> Spicy Potatoes	6,50 / 11,00
NEW Marinated Cauliflower w. Parmesan, Almonds and Togarashi 	10,00
Homemade Croquettes Chicken and Ham	11,00
Fried Squid with Lime Mayonnaise	13,00
GADIRA Red Tuna Meatballs w. Green Pepper Sauce, Cream, Whisky	14,00
NEW Sweet Potato Hummus w. Red Berries, Crudités, Pita Bread 	14,00
Mille-feuille of Aubergines Parmesan Style 	15,00
Foie Micuit, Quince Cream, Toasted Brioche Bread	15,00
NEW Prawn Carpaccio	16,00
Salmon Tartare, Avocado, Carasatu Bread	18,00



Vegetarian



Vegan


Please ask our staff about allergens. VAT included.

Bluefin Almadraba **GADIRA** Tuna

Bluefin Tuna Burger Tomato, Leaves, Red Onion, Japo Mayo,	16,90
Coleslaw, Potatoes	
Tuna Tartare, Creamy Burrata, EVOO, Carasatu Bread	21,90
Scrambled Free Range Eggs w. Tuna Tartare, Chips	22,90
Tuna Tataki, Pink Tomato, Ponzu	23,90

Rices

45 Minutes, Min. 2 Pax

Veggie w. Artichokes, Asparagus, Mushrooms, Peppers 	17,00 / Pax
Octopus, Squid, Prawns	19,00 / Pax
Black Ink Rice w. Cuttlefish, Prawns & Black Garlic Mayo	19,00 / Pax
JOSSELITO Prey, Artichokes	21,00 / Pax

Canalla

BBQ Pork Rib Brioche, Green Leaves, Purple Onion	8,00
Crab Bao Bread, Herbs, Red Onion, Mayo Kimchi	9,00
Oxtail Taco, Mushrooms, Pico de Gallo, Chipotle Sauce (2 Units)	10,00
GADIRA Tuna Loin “Mollete”, Japo Mayo, Jowl	10,00

Fusion

Chicken Fingers w. French Fries (Kids)	9,00
Natural Guacamole, Pico de Gallo, Totopos	11,00
Chicken Quesadilla w. Mexican Sauce	12,00
Nachos with Cheese, Chili, Meat Tex-Mex Style	12,00
Veggie Burger Cheddar, Soy Mayo, Fried Sweet Potatoes 	14,00
Noodle Wok w. Prawns, Vegetables, Cashews, Soya 	15,00
Fresh Eggplant & Pumpkin Pasta Mix 	16,00
Flavoured with Sage, Almond Crumble and Salted Ricotta	

BREAD W. OLIVE OIL ALIOLI 1,50 / PAX

@bereberetdm // bereberetdm.com

INFO& BOOKING 635 56 00 00 · OPEL ALL YEAR ROUND

From The Sea

Pil-pil King Prawns w. cream	13,00
Grilled Salmon Loin, Fresh Asparagus Foam, Rice Noodles	20,00
Cod, Charcoal Peppers, Pil-pil	22,00
Grilled Octopus Leg, Potato Foam, Smoked Oil	27,00
Turbot in Salt (1 Kg.) - 40 Min.	40,00

Grilled Meats

Angus Burger w. Cheddar, Tomato, Lettuce, Gherkin, Sauce	15,00
Roasted Eco Chicken, Rice & Vegetables w. Kimchi Sauce	18,00
Pork Fillet JOSSELITO , Pepper, Canarian Potato W. Red Mojo Sauce	21,00

Meats Garnished w. Potatoes and Fried Peppers

Entrecote Aged Beef Loin 300gr.	28,00
Carved Matured Cow Tenderloin	31,00
Rubia Gallega Cow Chop Aged for 30 Days	6,9 / 100gr

Extra Garnish:

Fresh Lettuce w. Spring Onion Salad	5,00
Baked Caramelized Piquillo Peppers	5,00
Home Sautéed Vegetables	6,00

Desserts

Cheesecake	6,90
Chef's Tiramisu	6,90
Chocolate Brownie w. Vanilla Ice Cream	7,50
Artisanal Ice Cream 2 Flavours: Strawberry, Belgian Choco, Vanilla, Nougat	7,50
White Chocolate Panacotta, Crispy Caramel	7,50
Pistachio Cake, White Chocolate Frosting	7,50



BONOBOS
- THE CLUB -

cavalli
Club

TORRE del MAR
Todo el Año

subir
i
má
laga

femme



JOSSELITO

CAVIAR
PER SÉ

VICTORIA
MALAGA 1928

GADIRA

LARIOS
12

Disfruta de tu comida con tu
Tanqueray 0.0%