

RAW BAR

GUILLARDEAU OYSTER

Natural		
Half a dozen		35
Dozen		65
With tiger milk, passion fruit and fried corn	(unt)	+7
Accompanied by a shoot of our bloodymary	(unt)	+9
	Add on 5grs of caviar (unt)	+20
Red Prawn carpaccio with avocado cream		28
Seabass and strawberry ceviche		22
Lobster salpicon with crispy claws and salmorejo		32
Crunchy salmon tartar taco		24

CAVIAR OSETRA

Imperial 30grs -50grs - 100grs 120/ 180/ 320
Served with blinis and toasts, accompanied by sour cream and butter

RED TUNA BALFEGO

"the best tuna in the world"

Tuna sashimi on crunchy corn and avocado	20
Red tuna tartar on limes	25
With potatoes, fried egg, and grated seasonal truffle	32
Carpaccio, seasoned at the table	25
Tataki with coconut ajoblanco, green mojo, and yakiniku sauce	25

OUR CHARCUTERIE

100% Acorn-fed Iberian ham from Dehesa de Extremadura	34
100% Acorn-fed Iberian pork tenderloin	26
24-Month Parmigiano Reggiano	21
Bologna IGP mortadella with pistachio	19
Barbillón Board: 100% acorn-fed Iberian ham, presa Loin, 24-month parmigiano, and bologna mortadella	32

BREAD AND APPETISER SERVICE 4€
PRICES IN € WITH VAT INCLUDED

BARBILLÓN

MARBELLA

STARTERS

Parmesan and gouda cheese fritters with fig jam	18
Red Prawn Brioche with quail egg (3 pcs)	21
Andalusian-style baby squid with tartar sauce	19
Lobster roll our way (3 pcs)	22
Steak tartar with cured egg yolk, croissant bread, and béarnaise	24
Santoña anchovies 00 with tomato concasse and Basil	24

BARBILLÓN CLASSICS

My mother's russian salad with shrimp omelette	16
Add on tuna tartar	+5
Add on 10grs of caviar	+40
"Ham - Ham" croquettes	16
Andalusian-style baby squid with broken eggs	21
Steak tartar nigiri with quail egg (4 pcs)	22
Tempura prawn tails with kimchi mayonnaise (3 pcs)	21
Garlic white prawns	28
Our anchovy divorce	9
Grilled artichoke in the montillana sauce	9

VEGETABLES

Authentic burrata, confit tomatoes, and hazelnut pesto	22
Baby spinach salad with seasonal tomato, parmesan, and french dressing	18
Best seasonal tomatoes with avocado gazpacho, anchovies, and orange	22
Caesar salad with crispy chicken finished at the table (for sharing, recommended for 2 people)	28

PASTA

Parmesan and seasonal truffle Orzo rissoto	26
Fusilli al pesto with flame-grilled eggplant, roasted tomato, and burrata	24
Spaghetti alle vongole	24

ALLERGEN INFORMATION AVAILABLE UPON REQUEST

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR INTOLERANCES.

PAELLA

(Price per person minimum 2 people)

Señoret rice	32
With XXL carabinero	+10
Accorn-fed iberian pork rice	27
Free-range chicken and red prawn rice	30
Fideuá with baby squid and monkfish	28

FISH

National monkfish	65/kg
Grilled salmon with tartare saucer and roasted bimi	26
Catch of the day	S/M

MEAT

(All our meats are grilled)

Dry aged T-bone at josper (approx. 800g)	69/kg
Grilled beef tenderloin	32
Wagyu burger	25
Sautéed tenderloin dice with vegetables	26

GARNISH

Baked potatoes with gratinated hollandaise	7
Double-cooked french fries	7
Sautéed vegetables	7
Batavia lettuce salad	7

DESSERTS

Our arabic cake	12
Baked white chocolate and cheese cake	12
Grilled pineapple	35
Chocolate fondant ice cream with toppings	35
Waffle cookie with mascarpone and nutella	14

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