

MALIBU

Bread

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| 1 Bread with butter | 1,95 € |
| 2 Garlic bread | 2,95 € |
| 3 Garlic bread with cheese | 3,50 € |
| 4 Bruschetta Malibu | 7,95 € |
| Serrano ham, fresh mozzarella, rocket and seasoned tomatoes | |
| 5 Nordic Bruschetta | 8,95 € |
| smoked salmon, avocado, rocket and cherry tomatoes | |

Soups

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| 6 Seafood and fish cream with Basque Txakoli | 10,95 € |
| 7 Roasted pumpkin cream with ginger and orange | 7,95 € |
| 8 Andalusian gazpacho with pico de gallo, croutons and vegetables | 7,95 € |



Salads

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| 9 Fresh Salad | 9,95 € |
| with seasonal local fruits and vegetables and homemade pickled tuna | |
| 10 "Caesar" Salad | 12,95 € |
| with homemade dressing, crispy free-range chicken, croutons, confit cherry tomatoes, parmesan shavings and pancetta dust | |
| 11 Warm salad | 12,95 € |
| with mixed mushrooms, prawns and mustard vinaigrette | |
| 12 House salad "Malibu" | 13,95 € |
| mixed lettuce, confit tomato, smoked salmon, prawns and toasts with cream cheese, shallots and homemade cocktail sauce | |



Cold Starters

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| 13 5J Iberian ham cut by hand | 22,50 € |
| served with bread and tomato | |
| 14 Canarian cheese board and almogrote | 19,95 € |
| 15 Red tuna tartare toast | 15,95 € |
| with quail egg and kimchi sauce | |
| 16 Salmon tartare | 15,95 € |
| with mango, pickles, Malibu vinaigrette and fresh dill | |
| 17 Mature beef steak tartare with roasted marrow | 22,50 € |
| 18 Mix of creams (vegetarian option) | 13,50 € |
| hummus, babaganoush and tzatziki served with multigrain toasts | |
| 19 Homemade duck mi-cuit marinated in Port wine and blackberry | 13,95 € |
| with multigrain toasts and blueberry sauce | |



Hot Starters

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| 20 Garlic prawns with Tío Pepe wine | 12,95 € |
| 21 5J Iberian ham croquettes | 13,95 € |
| 22 Prawn and baby squid croquettes in their ink | 13,95 € |
| 23 Bao bun with ribs | 12,95 € |
| slow-cooked and glazed oriental-style | |
| 24 Crispy filo pastry with duck | 12,95 € |
| confit in its own fat, served with apple | |
| 25 Grilled octopus, Galician-style smoked | 13,95 € |
| 26 Crispy coconut Kataifi prawns | 12,95 € |

Pasta

- 27 Malibu Pasta**
with black squid-ink spaghetti, fresh salmon, shallot and confit cherry tomato, dill and cream
- 28 Spaghetti with red pesto**
with confit cherry tomatoes, burrata and basil oil
- 29 Vegetarian pappardelle**
sautéed with soy, sesame oil, kimchi sauce and sesame seeds
- 30 Pappardelle with strips of beef fillet**
with roasted piquillo pepper, shallot and truffled parmesan cream

16,95 €

16,95 €

16,95 €

17,95 €



Pizza



- 31 Margherita**
with confit cherry tomato, Flor de Latte mozzarella and basil
- 32 Pepperoni**
tomato, Flor de Latte mozzarella, pepperoni
- 33 Sea Pizza**
with tomato, Flor de Latte mozzarella, marinara sauce with prawns, clams, mussels and squid
- 34 Italian**
with tomato, Flor de Latte mozzarella, mortadella, red pesto, burrata, confit cherry tomato, balsamic vinegar and rocket
- 35 Malibu**
tomato, Flor de Latte mozzarella, beef, red onion, mixed peppers, BBQ chicken and bacon dust

12,00 €

13,95 €

15,95 €

14,95 €

14,95 €

Rice dishes

- 36 Fish and seafood paella (min. 2 people)**
- 37 Braised pork cheeks and roasted pepper paella (min. 2 people)**
- 38 Seafood rice stew (min. 2 people)**
with velvet crab, prawn, squid, clam, mussel and hake
- 39 Black rice paella (min. 2 people)**
with squid, prawn and black garlic aioli

p.p : 24,95 €

p.p: 23,95 €

p.p: 26,95 €

p.p: 24,50 €



Poultry

- 40 Uncle Manolo's delights**
free-range chicken pieces with garlic, chips and padrón peppers
- 41 Free-range chicken breast**
with chimichurri and potato gratin with red pesto
- 42 Free-range chicken Cordon Bleu**
stuffed with Iberian ham, Manchego cheese and piquillo peppers, with seasonal vegetables and red pesto
- 43 Duck confit**
cooked in its own fat with orange sauce, jasmine rice, dried apricots and raisins

15,95 €

15,95 €

16,95 €

18,95 €





MALIBU

Meat

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| 44 Sirloin with sauce
choice of pepper, mushroom, béarnaise or Roquefort sauce | 26,95 € |
| 45 Supreme sirloin
with purple potato purée and sautéed seasonal vegetables | 29,95 € |
| 46 Grandma's Iberian pork cheek
with chestnut and chocolate purée | 25,95 € |
| 47 Roast suckling lamb leg
served with its demi-glace and baked potatoes (optional mint) | 31,95 € |
| 48 Mature beef burger
with low-temperature pancetta, soy-cured egg yolk, cured Manchego cheese and caramelised onion with pancetta dust | 22,50 € |
| 49 Low-temperature pork ribs
with Malibu oriental sauce and coleslaw | 20,95 € |
| 50 Planksteak
sirloin on the board with Port sauce, béarnaise sauce and gratinated mashed potatoes | 26,95 € |



Fish

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| 51 Low-temperature cod
with pil-pil prawns and mashed potatoes | 24,95 € |
| 52 Baked turbot
with Vichyssoise and gratinated potato paste | 26,95 € |
| 53 Hake loin in green sauce
with prawns, egg and asparagus | 25,95 € |
| 54 Tuna supreme
with mango and curry sauce and baked potatoes | 24,95 € |
| 55 Salmon in puff pastry
with sautéed vegetables and dill cream | 23,50 € |
| 56 Walevska Sole
Walevska sauce, prawn, asparagus, gratinated mashed potatoes | 20,95 € |



Side dishes

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| 57 Chips | 3,50 € |
| 58 Baked potato with alioli | 3,50 € |
| 59 Mashed potatoes | 3,50 € |
| 60 Baked sliced potatoes | 3,95 € |
| 61 Potato gratin | 3,95 € |
| 62 Extra sauce
choice of pepper, mushroom, Roquefort or red wine | 3,50 € |