

SEAFOOD & VEGETABLES STARTERS

TOMATO

- Tomatoes **salad** with olive juice, orange and fresh spring onions 15
- Tomato tartare and sourdough bread 16
- + Extra anchovies 4 Unit
- + Tuna belly in Extra Virgin Olive Oil 12

AVOCADO from Málaga

- **Guacamole** prepared at the table with fried baby shrimps 19
- King crab and avocado **salad** 22

RUSSIAN SALAD

- With shrimps 15
- With smoked eel 17

FRIED AUBERGINES without honey 10

SMOKED SARDINES from Marbella with Málaga AJOBLANCO with grapes 15

CANTABRIAN ANCHOVIES

- Anchovies on bread with sheep's milk butter and leek powder 19 4Unit

WHITE ANCHOVIES from Málaga

- In vinegar and yellow pepper with olive 15
- Anchovy with piparra and caramelized onion **omelette** prepared at the table 12
- **Fried** Málaga anchovies 12

OCTOPUS galician style 24

Marinated LOBITO DE MAR 16

HAKE

- **Fried** with lemon 19
- Baby crumbed hake from Marbella 17

COD

- Cod **Omelette** prepared at the table with caramelized onion and potatoes 12
- Cod **fritters** 12

Fried BABY RED MULLET from Marbella 14

SQUID & FAMILY

- **Fried** calamari rings 20
- Baby squid **croquettes** 12

SORLUT OYSTER

- + Chateau D'Yquem 2019 5 Unit
- + Extra caviar 6 Unit

Raw BOLOS 3 Unit

SEA SNAILS XXL 6 Unit

Grilled COQUINES 24

CHIRLAS sauted with manzanilla wine 16

Grilled galician CLAMS 16

Galician ELVERS in garlic 12 10gr

RAW SWEET SHRIMPS from Marbella dressed with lemon, pepper and AOVE mayonnaise 42

WHITE SHRIMP from Málaga

- Shrimp croquettes 12
- **Omelette** finished at the table 14
- Fried with Marcona almond 15
- **Boiled** or **grilled** 26
- With garlic 26

ALISTADA PRAWNS from Huelva

- **Carpaccio** with garlic 26
- **Grilled** 19,5 100g

PRAWNS from Sanlúcar Boiled 19 100g

BIG SCAMPY

- **Boiled** or **grilled** 24 100g
- + Extra Beurre Blanc 2,5
- + Extra Beurre Blanc with caviar 30 10g

SCARLET PRAWNS XXL

- **Grilled** 26 100g

SEASONAL PRODUCT

LOBSTER whitebait with fried egg 24

SAUTED SEASONAL MUSHROOMS

- Lengua de vaca 9 100gr
- Angula del monte 9 100gr
- Níscalo 9 100gr

LoBITO de MAR

EL BAR RESALAO DE DANI GARCIA

Bread and Extra Virgin Olive Oil Service 4€ p.p.
price in euros VAT included

Lobito de Mar freezes all those products affected by RD 1021/2022 from the 13rd of December, laying down certain hygiene requirements for the production and commercialization of food products in retail establishments.



ODE TO RED TUNA

RAWS



PORTERHOUSE

- Tuna steak carpaccio with olive oil 30
- Tuna steak carpaccio with garlic fried eggs 32

DESCARGAMENTO (LEAN RED TUNA)

- Marinated potatoes with tartare 20
- Tuna tartare 28
- White loin ceviche with yellow chili and roasted avocado 28

VENTRESCA (BELLY LOIN)

- Tuna O'toro Tartare 34
- Tuna O'Toro tartare with caviar (10g) with toasted bread 36

POLYAMORY

- Tuna trio tartare (belly loin, lean red tuna and tuna roe) with "pipirrana" 28
- Tuna duo tartare (belly loin and tuna loin) with "pipirrana" 30

GRILL

Our tuna is accompanied by roteña potatoes and fresh lettuce

- Grilled **MORMO** (200gr) 29
- Grilled **LOIN** (200gr) 30
- Grilled **TARANTELO** (200gr) 30
- Grilled **BELLY** (200gr) 32
- Grilled **NECK** (200gr) 35
- Grilled **PARPATANA** (500gr) 52
- Grilled **TUNA** (belly, neck , loin, tarantelo and mormo) 62
- Grilled **CHULETÓN**(600gr) 76

TAPAS

- Tuna **ROLL** 7



CATCH OF THE DAY

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(The fish is accompanied by roteña potatoes and fresh lettuce)

-Grilled sole	42
-Grilled Sea bass for one	42
-Grilled Red-Snapper for one	48
- Grilled Wild Turbot	89 Kg

LOBITO DE MAR SPECIALITY

- Grilled Red mullet	9,5100gr.
-Sea bass in black salt crust	82 Kg
-Fried Red fish from Conil	89 Kg

NATIONAL LOBSTER

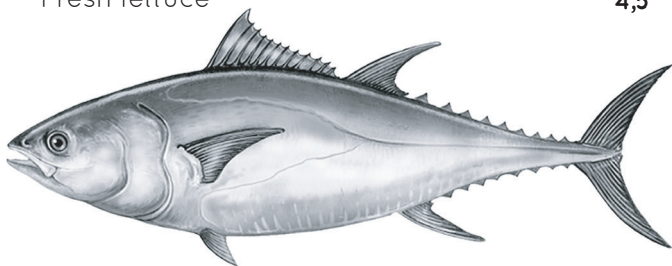
- Fried, grilled or boiled or pan - fried	35250gr.
+ Extra Formentera	8 p.p.

NATIONAL SPINY LOBSTER

- Fried, grilled or boiled or pan - fried	39 250gr.
+ Extra Formentera	8p.p.

SIDES DISHES FOR FISH

- French fries	4,5
- Sauteed vegetables	4,5
- Robuchon mashed potatoe	4,5
- Fresh lettuce	4,5



RICE & NOODLES

(minimum 2 people)

RICES

- With red tuna T- Bone from Almadraba	24 p.p.
- With fish and seafood	25 p.p.
- Black with monkfish, squid and ink	27 p.p.

SMOKED RICES

- With chicken coquelet	25 p.p.
- With smoked eel, lardo and crispy nori	28 p.p.
- With iberian pork ribs and mushrooms	29 p.p.
- With matured cow chop	36 p.p.

CREAMY RICES

- Creamy lobster rice with "Black trumpets" mushrooms	40 p.p.
- Creamy Sanlúcar prawns rice with "Black trumpets" mushrooms	34 p.p.
- Creamy Scarlet prawns rice with "Black trumpets" mushrooms	38 p.p.

ROSSEJAT NOODLES

- Squid ink noodles with roast octopus (thin noodles)	27 p.p.
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