

# ENTREMUROS

a culinary walk





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*Bajo sus pies, la antigua muralla de la ciudad de Málaga que servía de defensa y de límite fronterizo, y a la vez como la puerta de entrada de visitantes de todos los lugares del mundo, y por lo tanto de influencias culinarias, así como de todo tipo de mercancías, alimentos, víveres y especias, traídas desde lejos y que conforman y dan soporte a su gastronomía. Un paseo por el tiempo que recoge las recetas típicas de cada época recogida en los muros de nuestra muralla. Testigos del tiempo y de los fogones más tradicionales con una elaboración exquisita y delicada, una propuesta en la que el sabor traslada a la mente a través del gusto más sofisticado.*

*Bienvenidos a nuestro paseo culinario Entremuros.*

*Under your feet you find the ancient wall of the city of Málaga which served as a defence point and boundary and, at the same time, as an entrance gate for visitors from all over the world. These visitors brought culinary influences, as well as all kinds of goods, foods, supplies and spices from far and wide to reinforce and heighten Málaga's cuisine. A journey in time which gathers the typical recipes of each era lived within the walls. Witnesses of time and the most traditional stoves with a delicate but excellent elaboration for a proposal that transports the mind through sophisticated taste.*

*Welcome to our culinary walk within the walls.*







# ENTREMUIROS

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## GETTING TO KNOW THE WALL

*We begin our gastronomic tour. Come to our walls and start this journey with us that will take you to the past and present of Malaga's gastronomy and that will not cease to surprise you...*

**Plate of acorn-fed Iberian ham** accompanied by homemade sourdough toast and crushed tomato "huevo de toro" (bull's egg). 36€

**Malagueña salad** with fried country egg, local potato, octopus, pickled purple carrot, tuna melva, guacamole, liquid mahonesa of AOVE and piquillo peppers. 17€

**Steak Tartar "ENTREMUIROS"** based on national beef sirloin tip, red onion, grain mustard, capers, quail egg yolk and our dressing 29€

**Croquettes carefully prepared by our chef.** Consult the available flavours 17€

**Mango white garlic could soup**, wakame, smoked sardine and melon caviar 17€



**Courgette Ravioli stuffed with dried tomato** accompanied by spinach and kalamata olives on a sweet potato mellow. 22€

Retail prices, VAT included, subject to typographical errors.

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## MARKET GARDEN OF THE SUBURB

Outside our walls and in those areas known as "arrabales", the delicacies that the fertile land near the riverbed offered to the citizens of the ancient city of Malaga were cultivated...

**La Posada's suburb salad**, mix of lettuce, tomato, corn, asparagus, cucumber, carrot strips, tuna in EVOO and boiled free-range egg. 18€

**Salad of lamb's lettuce**, rocket, pear, goat cheese, toasted corn, fig chutney and sweet mustard vinaigrette. 19€

**Entrecote of Campero Tomato**, tuna belly, red onion, mango and local avocado slices 21€



**Grilled selected fresh vegetables** over fresh beetroot hummus 19€

**Carrot salmorejo cream** with pickled strawberries, accompanied by crunchy serrano ham 15€

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## THE “ENTREMUIROS” FISH MARKET

Within our walls and at our feet was one of the first Roman ports built outside Rome where the best catches and fish from the high seas were offered to the most prestigious families, predominantly the best tuna from the nearby tuna traps and where the preparation of Garum was of great importance. Today we present some of these catches freshly landed at the port fish market and brought directly to your table..

<b>Bluefin tuna tartar</b> with fried quail eggs	26€
<b>Tuna belly</b> , accompanied by corn cream and Japo-Tzatziki	29€
<b>Cod Fillet with Prawn Pilpil</b> on a bed of squid ink on a bed of shrimps	27€
<b>Fillet of Monkfish on purple broken potato</b> , thai seafood souquet and baby mushrooms confit	25€
<b>National squid</b> on a bed of roasted peppers, garlic and parsley mash and Garum royal	29€
<b>Grilled salmon</b> on a special Dutch lime and coriander sauce with sautéed snow peas and grilled lettuce hearts.	22€
<b>Baked sea bass</b> on a fake risotto of sautéed mini vegetables, pickled mussels and orange sauce.	24€

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## THE COOKERS OF THE WALL

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All kinds of goods crossed through the river gate; meats and cold meats brought from Gaul arrived and it was common to see the cookers in the distance simmering the tastiest meats. Today we offer this product, with the best cuts and the most sophisticated points.

**Shoulder of suckling lamb** cooked at low temperature with raclette potato ras el hanout and cold yoghurt and cucumber cream. 36€

**Low temperature Iberian pork ribs** with sweet potato sticks delights 26€

**Iberian pork** marinated in soya with pear and ginger mousseline, sautéed snow peas and portobello 26€

**Galician beef sirloin steak** 29€

**Rib Eye of Holstein cow, 30 days of maturation 300gr.** 32€

Choose your garnish:

French fries / Baby potatoes / Padron peppers / Sautéed vegetables.

**Chicken breast cooked at low temperature over passata and glazed aubergine cubes.** 23€

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## WALKING TO THE END

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The end of an exciting walk, full of tradition, where the palate will be able to savour the diversity of nuances of Arab and Malaga pastries.

<b>La Puerta del Río:</b> Homemade chocolate cake with milk chocolate ganache, and the base of our carob almond cake.	11€
<b>Roman-style cheesecake</b> with a subtle touch of wine and honey.	10€
<b>Pio X:</b> Typical sweet from Malaga over Mango de la Axarquía toffee and Mandarin Sorbet	10€
 <b>Vegetal Brownie:</b> Sweet potato based vegan chocolate brownie with low sugar content	10€

Freshly baked sourdough bread and extra virgin olive oil DO Malaga Hojiblanca variety. 2,50€ /p.p.



Especially recommended for Vegetarians and Vegans.

*Don't miss the opportunity to visit our best preserved treasure... the ancient city wall of the city of Malaga. Ask our staff for more information about guided tours.*

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## OUR TASTING MENU

The Arab civilisation was very important in the city of Malaga and left its mark on its narrow streets where the air circulated and made the high temperatures more bearable. In addition to the heritage legacy, which can be seen in our city walls, they left us the traditional products that revolutionised the most humble to the most demanding kitchens.

We present a revolution in a well-known product but giving it a special touch as the following starters...

**Malagueña salad** with fried egg, local potato, octopus, pickled purple carrot, tuna melva, guacamole, liquid mahonesa of AOVE and piquillo peppers

**Mango white garlic could soup**, wakame, smoked sardine and melon caviar

In the Roman Empire, the most exquisite meats and fish came from Gaul, passing through La Puerta del Río directly to our city walls.

**Tuna Belly**, accompanied by Corn Cream and Japo-Tzatziki

**Iberian pork** marinated in soya with pear and ginger mousseline, sautéed snow peas and portobello

To end our walk, we pay tribute to the reconquest of the city and pass through the gate that was historic and where it is said that the Catholic Monarchs entered to end the Muslim period of the city and to end our trip, for today...

**Pio X:** Typical Malaga sweet on Mango toffee and Mandarin sorbet

DRINKS INCLUDED

**GUIDED PRIVATE VISIT TO THE WALL INCLUDED**

90€

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