



RESTAURANTE

# ENTREMUIROS

RAÍCES DE MÁLAGA

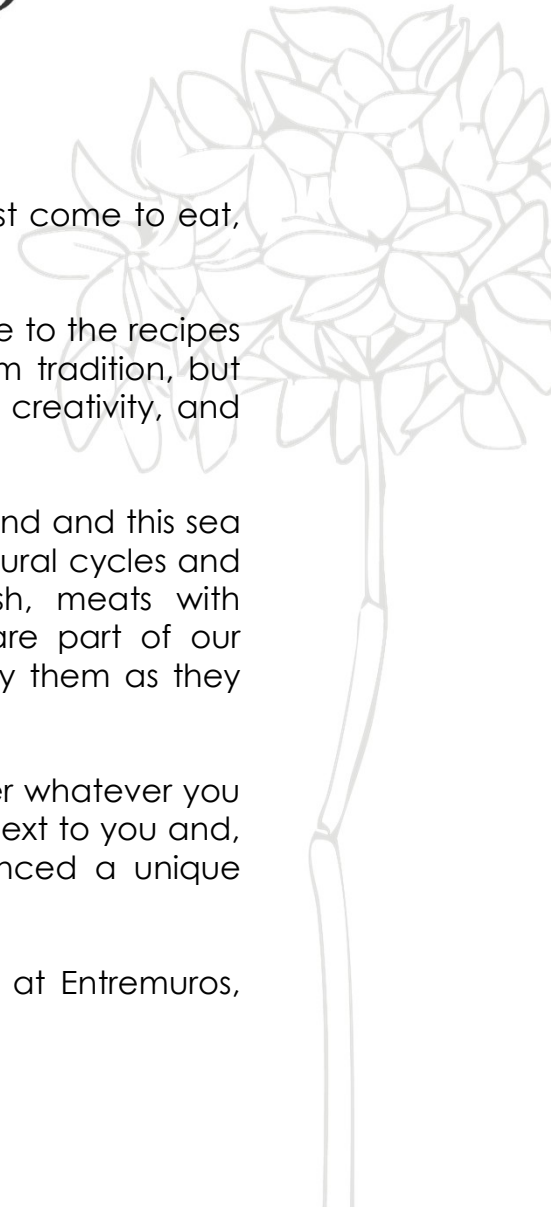
Welcome to Entremuros, Raíces de Málaga. Here you don't just come to eat, but to discover, savour and enjoy without haste.

Our cuisine is a journey through Malaga and its cuisine, a tribute to the recipes that have given this land its identity. Dishes that are born from tradition, but bear our stamp: absolute respect for the product, a touch of creativity, and the desire to make you feel at home with every bite.

Each ingredient has a history. We work with the best that this land and this sea have to give, with seasonal products that change with the natural cycles and that we select for their quality and authenticity. Fresh fish, meats with character, garden vegetables... flavours from here, which are part of our memory and which we now put on the table for you to enjoy them as they should be: with no gimmicks and their essence intact.

There are no rules here, just one purpose: to enjoy. Please order whatever you like, dip your bread if the dish calls for it, toast with whoever is next to you and, when you finish, leave with the sensation of having experienced a unique moment.

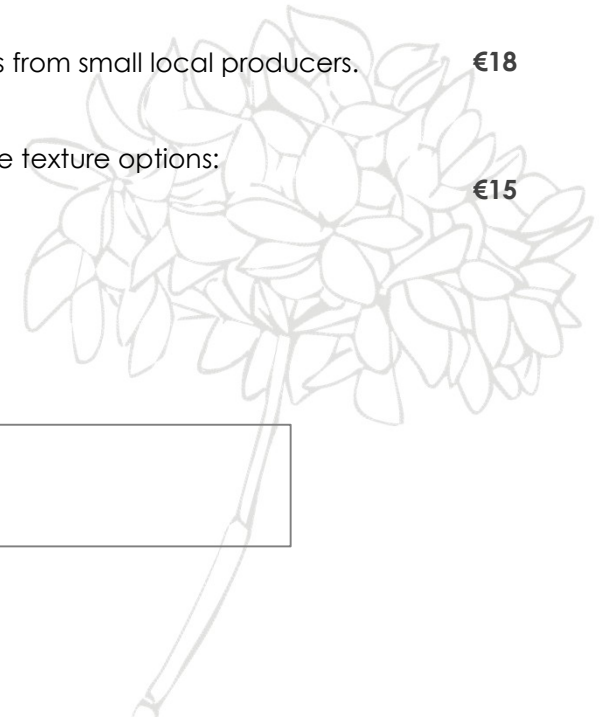
Sit down, savour and let yourself be carried away. Because at Entremuros, Raíces de Málaga, you eat, you feel and you enjoy.




## TRADITIONS IN THE FIRST BITE

-  **Gazpachuelo Malagueño with Victorian anchovies and sweet potatoes** €12  
*The soul of the sea on a plate. A traditional, humble Malaga soup with fish stock, homemade mayonnaise, Victorian anchovy and sweet potato.*
- Mango Ajoblanco** €13  
*The essence of the Axarquía region in every sip. Our version of the classic ajoblanco with Axarquía mango, smoked mackerel and mango noodles on a crispy shiso leaf.*
- Acorn-fed Ibérico ham** €26  
*Made with time, tasted without haste. Selection of the best Iberian pigs reared in the wild and fed on acorns.*
- Chestnut-fed Ham from 'Dehesa de los Monteros'** €28  
*Sweet legacy of the Serranía de Ronda. Exquisite ham from chestnut-fed pigs with a delicate flavour and subtly sweet notes.*
- Assortment of Iberian cured meats and cheeses from Málaga** €18  
*Craftsmanship in every bite. Selection of Iberian goat sausages and Malaga cheeses from small local producers.*
-  **La Posada Russian Salad** €15  
*Three textures, three stories. Our potato, egg and guacamole based salad, with three texture options:*
- **Raw:** with smoked sardine and tuna tartar.
  - **Crispy:** with fried baby octopus.
  - **Baked:** with octopus.




Retail prices including VAT, except for typographical errors.  
This establishment complies with the legal standards for the prevention of Anisakis.  
In the event of any food intolerance or allergy, please consult our staff for their advice.  
Table service with artisan Andalusian bread and Extra Virgin Olive Oil, Malaga varieties €2.50.



## TRADITIONS IN THE FIRST BITE

-  **Our croquette with character**  
Malaga Sausage Croquetón with Caramelised Onions €14  
King Prawn al Pil-Pil Croquetón with Hollandaise Sauce €15
- Scrambled eggs with green peas, prawns, scallops and cod** €19
- Retinta Beef Steak Tartare** €25  
Tradition in its purest form. Made with retinta beef and classic dressing.
- Sherry-scented goat sweetbreads over truffled fennel parmentier** €15  
A select bite of Andalusian cuisine.

## TREASURES OF THE GARDEN

-  **Entrecote with Tomato from the Guadalhorce Valley, Avocado and Mango from Axarquia** €15  
The Andalusian countryside in every bite. Guadalhorce king size tomato, creamy avocado and Axarquía mango.
-  **Entremuros Salad** €12  
Mixed lettuce, tomato, corn, asparagus, cucumber, carrot strips, tuna in EVOO and boiled free-range egg.
- Seasonal vegetable grill** €15  
Roasted to perfection. A selection of fresh vegetables from Malaga's market gardens, lightly grilled.
-  **Courgette Ravioli stuffed with sun-dried tomato and spinach with olive powder over sweet potato melt** €14  
A ravioli without pasta, wrapped in pure nature.

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## FLAVOURS OF THE SEA



**False Sardine Spit of La Posada on Pipirrana of Seasonal Vegetables and Charcoal Cassava**

A charcoal taste of the sea. Sardines skewered and roasted, accompanied by a fresh pipirrana.

€15

**Sea Bass Fillet with Cream Viña AB and Small struts with clams and sea urchin caviar**

The Atlantic at its best combined with the special and sweet character of Andalusian wines.

€22

**Monkfish Paleña Style with Toasted Noodles and Black Garlic Aioli**

A tribute to El Palo, a traditional fishermen's neighbourhood par excellence.

€23

**Baked Sea Bass with Mango Chutney, Baby Mushrooms and Roasted Onion Juice**

A harmony of sweet, umami and smoky.

€25

**Grilled Salmon on a Hollandaise Lime and Cilantro Sauce, Sautéed Baby Squashes and Grilled Lettuce hearts**

A fresh, vibrant bite.

€22

**Squid on Grilled Peppers, Garlic Majada and Garum Royal**

A taste of the sea with a touch of Ancient Rome.

€25

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Specials Raíces de Málaga





Entremuros favourites



Vegetarians



## CUTS WITH SOUL

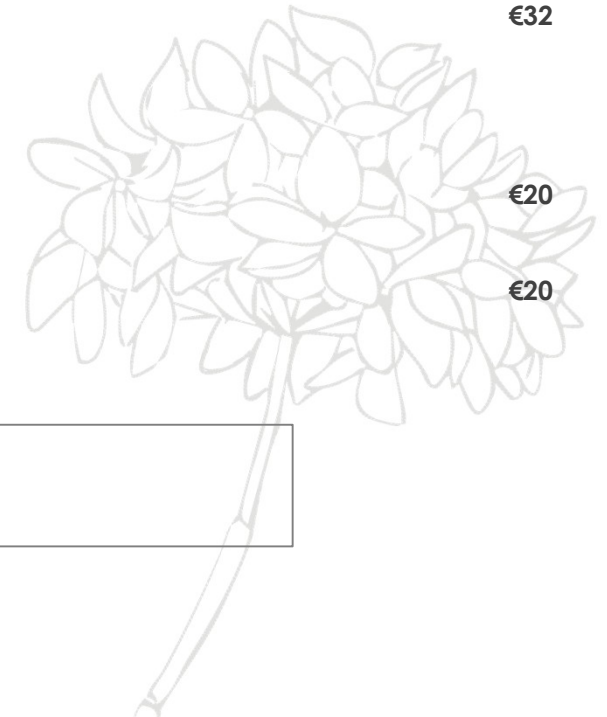
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|  |  | <b>Shepherd's style leg of goat with baby broad beans, wild asparagus and potato</b><br>From Canillas de Aceituno to your plate.                                     | €36 |
|  |  | <b>Ibérico Pork Shoulder in Seasoned Lard with Fried Quail Egg on Crunchy Migas</b><br>The Malaga Mountains in a traditional recipe.                                 | €18 |
|   |   | <b>Bull's Tail Cannelloni a la Rondaña with Pumpkin Frittata, Ronda Blood Sausage and Frigiliana Sugar Cane Honey</b><br>Flavour of Ronda with a touch of sweetness. | €21 |
|   |   | <b>Chicken Breast of free-range chicken cooked at low temperature over passata and diced Thai glazed aubergine</b><br>Simplicity with character.                     | €21 |
|   |   | <b>Retinta Beef sirloin steak with Choice of Garnish</b><br>Noble cut with a touch of pure Andalusian grill.   | €29 |
|   |   | <b>Matured Beef Ribeye with Choice of Garnish</b><br>Intensity and flavour in each bite.   | €32 |

## RICE DISHES WITH TRADITION

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|  |  | <b>Rice of Red Mullet with Mint Aioli</b><br>The sea in every grain.  | €20 |
|  |  | <b>Rice of Secreto Ibérico with Portobello Mushrooms</b><br>The taste of the country in an individual paella. | €20 |

\*Individual rice dishes in 'Llauna'.

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## SWEETS WITH HISTORY

-  **Loca Malagueña** €10  
A madness of sweet tradition. Cream cheese cream from Ronda, Guadalhorce orange marmalade and cream of carob from the Axarquía region.
-  **Malaga Sweet Potato Brownie with Raspberry Sorbet** €9  
Sweetness with an unexpected twist.
- Malaga Blue Goat Cheese Cake** €8  
The sweetest blue cheese in Malaga.
- Puerta del Río** €8  
Carob sponge cake with a delicate chocolate garnish. A homage to our city wall.
-  **Pío X: Homage to the Malagueña Patisserie** €9  
Almond sponge cake with mango pastry cream, angel hair and mandarin sorbet, a tribute to Pope Pius X, who won the hearts of the people of Malaga.

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