



RESTAURANTE

ENTREMUROS

RAÍCES DE MÁLAGA

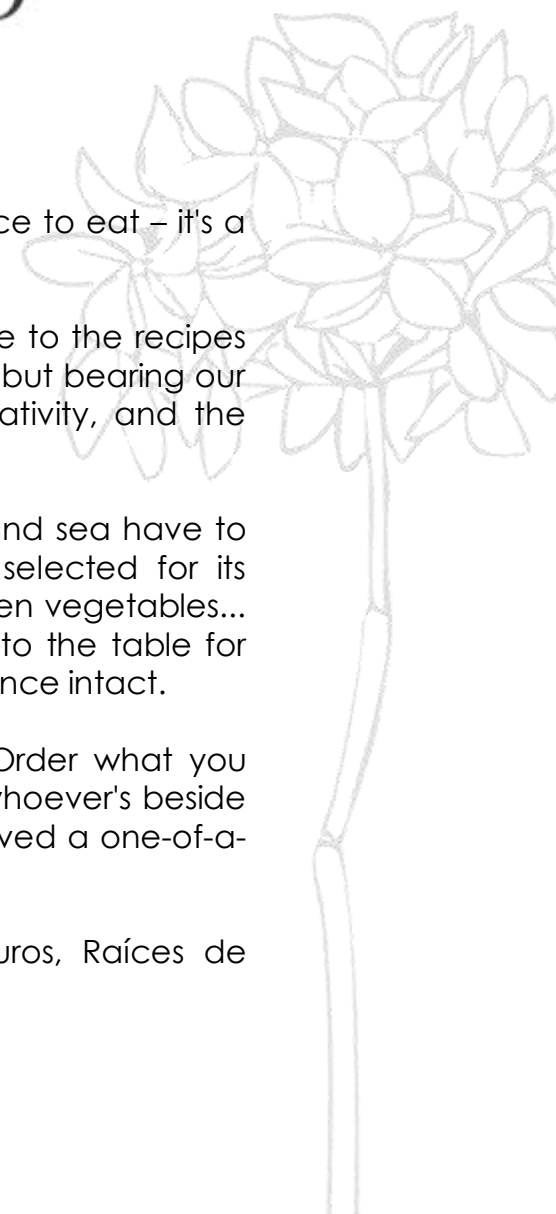
Welcome to Entremuros, Raíces de Málaga. This isn't just a place to eat – it's a place to discover, savour, and enjoy at your own pace.

Our cuisine is a journey through Málaga and its larder, a tribute to the recipes that have shaped this land's identity. Dishes rooted in tradition, but bearing our signature: absolute respect for the produce, a touch of creativity, and the desire to make every bite feel like home.

Every ingredient has a story. We work with the best this land and sea have to offer: seasonal produce that shifts with the natural cycles, selected for its quality and authenticity. Fresh fish, meats with character, garden vegetables... flavours from here, part of our memory, which we now bring to the table for you to enjoy as they should be: with no gimmicks and their essence intact.

There are no rules here, just one purpose: your enjoyment. Order what you fancy, dip your bread if the dish calls for it, raise a glass with whoever's beside you, and when you're done, leave with the feeling of having lived a one-of-a-kind moment.

Sit back, savour, and let yourself go. Because at Entremuros, Raíces de Málaga, you eat, you feel and you enjoy.



TRADITIONS IN THE FIRST BITE

-  **Porra Antequerana (Antequera-style cold tomato soup)**
Two versions with distinct identities, both built on our Porra Antequerana with Cachorreña bitter orange
- **Traditional character** with egg and Iberian ham
 - **Innovative character** with pickled anchovy tartare and strawberries
- Mango Ajoblanco**
The essence of the Axarquía region in every sip. Our version of the classic ajoblanco (cold almond soup) with Axarquía mango, smoked mackerel, and mango ribbons on a crispy shiso leaf.
- Acorn-fed Iberian Ham**
Crafted with time, savoured without haste. A selection of the finest free-range, acorn-fed Iberian pigs.
-  **"Dehesa de los Monteros" Chestnut-fed Iberian Ham**
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**
Cured craftsmanship in every bite. Selection of Iberian cured meats and Málaga cheeses from small local producers.
-  **La Posada Russian Salad**
Three textures, three stories. Our salad of potato, egg, and guacamole, available in three textures:
- **Raw:** with smoked sardine and tuna tartare.
 - **Crispy:** with baby squid.
 - **Boiled:** with octopus.

€14

€14

€15

€26

€28

€21

€17

€15

€15


Retail prices, VAT included, errors and omissions excepted.

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 of Andalusian artisan bread with Extra Virgin Olive Oil, Málaga varieties €2.50.

TRADITIONS IN THE FIRST BITE

-  **Croquetón, our XL croquettes with a very Malagueño flavour** €15
Málaga Salchichón and Caramelised Onion €16
King prawns al Pil-Pil with Hollandaise sauce
- *Chef's croquettes, please ask for today's varieties** €15
- Scrambled broken eggs with potatoes, young garlic, cod, and garlic prawns** €19
- Beef steak tartare** €25
Tradition in its purest form. Made with beef and classic dressing.
- Sherry-scented goat sweetbreads over truffled fennel parmentier** €20
A select bite of Andalusian cuisine.

TREASURES OF THE GARDEN

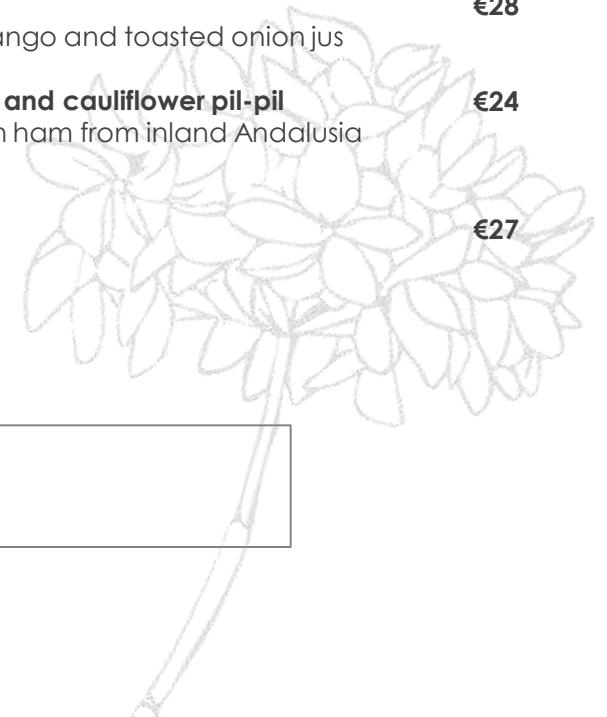
-  **Tomato "Entrecôte" from the Guadalhorce Valley, with Axarquía Avocado and Mango** €16
The Andalusian countryside in every bite. King-size Guadalhorce tomato, creamy avocado and Axarquía mango.
-  **Entremuros Salad** €14
Mixed leaves, tomato, sweetcorn, asparagus, cucumber, carrot ribbons, tuna in EVOO, and boiled free-range egg.
-  **Grilled Seasonal Vegetables** €15
Grilled to perfection. Selection of fresh vegetables from Málaga's market gardens with Axarquía avocado.
-  **Courgette parcel stuffed with sun-dried tomato and spinach with olive powder on creamy sweet potato** €16
A pasta-less ravioli, wrapped in pure nature.

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FLAVOURS OF THE SEA

-  **Toasted noodles with baby squid, squid ink, and basil aioli** €20
Our version of a traditional dish: noodles toasted and cooked in an intense broth, with squid ink and baby squid
- Meagre fillet with Viña AB cream and puntaletti pasta with clams and sea urchin caviar** €25
The Atlantic at its finest paired with the distinctive, sweet character of Andalusian wines: Viña AB, a dry amontillado used in traditional gazpachuelos
-  **Amberjack with adobo marinade aioli, lemon revolconas potatoes, and crispy pork rinds** €28
A tribute to seafaring Málaga: a fish traditionally caught by selective trawling for guaranteed quality and freshness of the flesh, served with adobo aioli – a marinade that enhances its flavour
- Baked Sea Bass with Mango Chutney, Baby Mushrooms, and Toasted Onion Jus** €28
Sweet and smoky in harmony. Flavour of the sea with the sweetness of Axarquía mango and toasted onion jus
- Grilled salmon with broad beans sautéed with Iberian ham, baby squid with onions, and cauliflower pil-pil** €24
A fresh, vibrant bite fusing the sea with traditional broad beans sautéed with Iberian ham from inland Andalusia
- Hook-caught Squid on Roasted Peppers, Garlic Majada, and Garum Royale** €27
A taste of the sea with a touch of Ancient Rome.

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CUTS WITH SOUL

-   **Shepherd-style kid goat shoulder with baby broad beans, wild asparagus, and potato** €32
From Canillas de Aceituno to your plate. High-quality native breed kid goat with an intense flavour
-   **Iberian pork tenderloin in Manteca Colorá (spiced lard) and fried quail egg on crispy migas** €21
The Montes de Málaga in a traditional recipe that began as a subsistence dish for farmworkers, making use of locally available produce such as pork, vegetables, and olive oil.
- Ronda-style oxtail cannelloni with pumpkin frittata, Ronda black pudding, and Frigiliana cane honey** €23
Pasta with the flavour of Ronda and a touch of sweetness.
- Free-range chicken breast cooked at a low temperature on passata and glazed Thai aubergine cubes** €22
Simplicity with character.
- Spanish beef fillet** with a choice of side: Baby potatoes, Padrón peppers, or chips €29
A noble cut of pure Spanish beef
- "Black Angus" beef presa** with a choice of side: Baby potatoes, Padrón peppers, or chips €30
Intensity and flavour in each bite. A select cut situated between the shoulder and the rib loin, offering an intense flavour and a soft, melt-in-the-mouth texture



RICE DISHES WITH TRADITION

Individual rice dishes "en llauna" – prepared in metal trays

- Octopus and fried anchovy rice with mint aioli** €23
The sea in every grain with Vitoriano anchovies from Málaga
- Iberian secreto rice with Portobello mushrooms** €23
The flavour of the countryside in an individual paella with secreto ibérico, an exclusive cut of Iberian pork from between the shoulder and the belly

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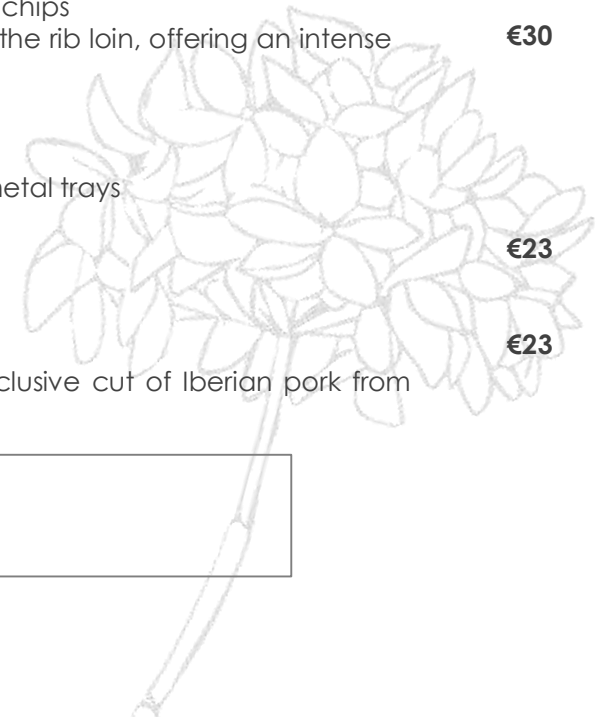
Raíces de Málaga Specials






Entremuros favourites



Vegetarian



SWEETS WITH HISTORY

-  **Bienmesabe Antequerano (Traditional Antequera almond sponge)** €9
Its name, which means 'it tastes good to me', reflects the exquisite combination of flavours it offers. This sweet treat is made with egg yolks, ground almonds, sugar, and cinnamon
-  **Málaga Sweet Potato Brownie with Raspberry Sorbet** €9
Sweetness with an unexpected twist.
- Málaga Goat's Brie Cheesecake** €8
The sweetest brie cheese in Málaga.
- La Puerta del Río** €8
Carob sponge cake with a delicate chocolate bridge. A tribute to our city wall, where the Puerta del Río section was located, connecting both areas of the city
-  **Pius X: A tribute to Málaga pastry-making** €9
Almond sponge cake with mango pastry cream, cabello de ángel (squash jam), and mandarin sorbet – a tribute to Pope Pius X, who won the hearts of the people of Málaga.
- Purple carrot cake from “Cuevas de San Marcos”, pecans, raisins, Muscatel toffee, and cream cheese** €10
A delicious fusion highlighting the unique purple carrot, grown in the land of Cuevas de San Marcos, a small agricultural paradise in the province of Málaga

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