

# EL MUELLE DE ARRIATE

restaurant



# MENU

ALL PRICES ARE INCLUDING 10% VAT  
ALLERGEN MENU AT YOUR DISPOSAL







**SALADS** They are made on the spot, are big, fresh and full of ingredients. They are that big that they serve 2 people.

Ask for our special of the day, we usually have some starters apart from the menu, based on the season.





## SALADS AND STARTERS

Duck liver mousse with pear in Málaga wine	16
Prawns in boiling olive oil with garlic, a chili pepper and a spicy smoked red paprika powder	8
Salad with a grilled goat's cheese, roasted nuts and a balsamic cream vinaigrette	16
Fried goat's cheese with a homemade mango jam	14
Salad with smoked salmon, warm sliced potato, avocado, egg and a dille mayonnaise	16
Salad with grilled scallops and big prawns, sundried tomatoes and a mustard vinaigrette	18
Mixed salad with tuna fish and avocado	12





## SOUPS



## **SOUPS**

Fish, shrimp, and shellfish/seafood	8
Soup of the day	5





**SPECIALS/MAINS** The secret of good food is in the ingredients.  
Always fresh and of a high quality, simple and pure.



## MEAT

Tataki of beef, with confitted potatoes with garlic and parsley, small leaves of lettuce and sherry tomato	27
Presa Ibérica, grilled small lean filets of the Iberian Pork, sliced fried potato and fried Padron peppers	19
Parrilada de Ibéricos, platter with 4 different cuts of the Iberian Pork, on top of sliced potatoes and served with fried Padron peppers and chorizo. Serves 2	24
Chicken filled with plums and a brandy sauce, served with potatoes and fresh vegetables sauteed with garlic	17
Filet steak 250gr, with fresh vegetables and sliced fried potatoes	26
Entrecote 500gr, served with fresh vegetables and sliced fried potatoes	31



## MEAT

Elbow of pork, slowly grilled, with mashed potatoes and oregano 17

Confit of duck, with a forest fruits sauce, fresh vegetables and sliced fried potatoes 18

Deboned and portioned suckling pig with apple compote 19

## FISH

Salmon filet wrapped in Serrano ham, from the oven on top of potatoes and vegetables, dill/capers sauce 18

Squid filled with a mixture of fresh mushrooms, salmon, prawns and onion, slowly cooked in butter served with a sauce based on an essence of prawns (for 2 persons) +/-34

Leg of octopus from the grill with mashed potatoes, a spicy smoked red paprika powder and black salt 25

Fish of the day market price



## VEGETARIAN

Stag of vegetables, tomato, oyster mushrooms, mozzarella  
and truffle oil, sesame seeds 15

Pasta with vegetables and mushrooms 12





### AND, FOR LUNCH ONLY....

Hamburger with cheese, bacon and fried egg	9
Spaghettis a la Bolognese	11
Pasta with vegetables and mushrooms	12
Spaghettis with prawns, fried garlic and a vodka sauce	15
Artichoke with duck liver	4
White Bait in vinegar with fried garlic and tomato	4
Prawns in garlic sauce	8
Fried prawns in brik pastry (2pcs)	3
Cod fish croquet with mango jam	3
Beef croquet with mustard	3
Goat's cheese croquet with a jam of caramelized onions	3







**LOS POSTRES** maybe there's still room for a sweet.... All homemade. From the most authentic to something more daring and different. All finger-licking good.



## DESERTS

Gran Dessert (4 people)	24
Caramelized white chocolate with ice cream	7
Chocolate mousse with a cream of orange and a raspberry jam	5
Warm brownie with vanilla ice cream	5
Cheesecake	5
Chocolate torte 72%	6
Flan of condensed milk	5
Crema Catalana	5
Lemon cream with white chocolate	5

## DESERT WINE

Pedro Ximenes	4
Moscatel Chinchilla de Ronda	4



DOMINIO D  
FONTANA

VINO DE FINCA

TEMPRANILLO & SYRAH  
2017 ROBLE



**WINE**



## RED WINE

DOMINIO FONTANA ROBLE 2020

La Mancha

Tempranillo & Syrah

copa 2,40

14

EL NIÑO LEÓN 2018

Ronda, Sierras de Málaga, Bodega Conrad

Cabernet Sauvignon, Cabernet Franc, Tempranillo

24

CHINCHILLA 6+6 2018

Ronda, Sierras de Málaga

Tempranillo & Syrah, 9 meses de roble

27



## RED WINE

VETAS JUNIOR 2017	24
Arriate, Sierras de Málaga	
Cabernet Franc, Sauvignon, Petit Verdot, 8 meses de roble	
LA HIEDRA, HUERTO DE LA DUQUES 2020	26
Ronda, Sierras de Málaga	
Garnachy y Syrah	
TABERNER 2017	52
Sierra de Cádiz	
Coupage	
BARBAZUL 2019	21
Sierra de Cádiz	
Syrah, Merlos, Cabernet Sauvignon	
SOMMOS 2021	36
Somontano	
Merlot	



## RIBERA DEL DUERO

TRUS 2020 Tempranillo	glass 3,80	21
PRADO REY ROBLE 2021 Tempranillo, Cabernet Sauvignon, Merlot		21
HITO/ BODEGA CEPA 21 2020 Tempranillo 100%		21
PAGO DE LOS CAPELLANES CRIANZA 2021 Tempranillo		47
PROTOS ROBLE 2019 Tempranillo		21



## RIOJA

HADO 2016 19

BARON DE LEY RESERVA 2017 23  
Tempranillo



## WHITE WINE

CANDIDUM 2022 Rueda, Verdejo	glass 2,40	14
CHINITAS 2022 Suave abocado Málaga, Moscatel	glass 3,00	16
CHUERTO DE LA CONDESA 2023 Ronda, viognier with a touch of PX anf Moscatel		26
CLOE 2021 Ronda, Sierras de Málaga, Chardonnay		24
PALACIO DE BORNOS 2020 Rueda, Sauvignon Blanc		23
LAXAS 2021 Rios Baixas, Albariño		21
BARBAZUL 2020 Sierra de Cádiz, Chardonnay		19
SOMMOS 2020 Somontano, Gewürtztraminer		22





## ROSE

COLEGIATA  
Toro, Tempranillo

glass 2,40 14

PAGO DE AYLÉS 2021  
Garnacha & Cabernet Sauvignon

17

VIÑA TENDIDA  
Alicante, Moscato Rosé, frizzante

15





## CAVAS

CAVA de la casa

glass 4

XÉNIUS  
Brut Nature

18

TORELLÓ  
Brut Reserva 2013

31

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