

EL MUELLE DE ARRIATE

restaurant



MENU

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



TOROS EN RONDA 2012







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

Salad with fresh fruits of the season, blue cheese and walnuts	15
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





GAZPACHOS Y PORRAS, THE CHILLED SOUPS The typical chilled soups, based on tomato, delicious for their freshness on a warm day. The porras are like a gazpacho however a bit denser as we add bread to them.



CHILLED SOUPS

Tomato gazpacho with egg and ham	3
Cherries gazpacho with a bit of grated Goat's cheese	5
Mango gazpacho	5
Ajo Blanco	5
Porra of tomato with egg and ham	6
Porra of beetroot with smoked sardine and an ice cream of Parmasan cheese	7





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
Presal Ibérica, grilled small lean filets of the Iberian Pork, sliced fried potato and fried Padron peppers	18
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	24
Entrecote 500gr, served with fresh vegetables and sliced fried potatoes	29
Leg of lamb, with fresh vegetables and mashed potatoes	+/- 26



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	17
Rib of Black Angus, from the oven	+/-36

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. Serves 2 people	+/-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, champions, 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
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
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 grilled peppers	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 Mousse based on Greek Yoghurt	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

glass 2,40

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 Arriate, Sierras de Málaga Cabernet Franc, Sauvignon, Petit Verdot, 8 meses de roble	24
LA HIEDRA, HUERTO DE LA DUQUES 2020 Ronda, Sierras de Málaga Garnachy y Syrah	26
TABERNER 2016 Sierra de Cádiz Coupage	39
BARBAZUL 2019 Sierra de Cádiz Syrah, Merlos, Cabernet Sauvignon	21
SOMMOS 2018 Somontano Merlot	34



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 2019 Tempranillo		36
PROTOS ROBLE 2019 Tempranillo		21



RIOJA

HADO 2016

19

BARON DE LEY RESERVA 2017
Tempranillo

23



WHITE WINE

CANDIDUM 2022

Rueda, Verdejo

glass 2,40 14

CHINITAS 2022 Suave abocado

Málaga, Moscatel

glass 3,00 16

CLOE 2021

Ronda, Sierras de Málaga, Chardonnay

24

PALACIO DE BORNOS 2020

Rueda, Sauvignon Blanc

23

LAXAS 2021

Rios Baixas, Albariño

21



WHITE WINE

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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