

STARTERS

Smoked Cod Croquettes, Garlic Lemon Aioli, Pickled Cucumber & Micro Herbs €13

Grilled Octopus, Galician Style with Boiled Potatoes & Smoked Paprika €13

Galician Beef Fillet Carpaccio, Truffle & Black Pepper Crust, Parmesan Crisps and Wild Capers €18

Beemster Goats Cheese, Heirloom Beetroot, Poached Spicy Pear, Wild Rocket & a Walnut Dressing €14

Sticky Pork Belly Salad with Vietnamese dressing & Toasted Cashews €14

Pan Seared Asparagus, Crispy Bacon and a Parmesan Cream €12

Sautéed Clams from Carril Galicia with White Wine Parsley, Dill & Lemon €17

Steamed Mussels with White Wine Parsley, Lemon & Onion €14

Black Pudding from Burgos, Apple Compote, Ham Crisp & a Goats Cheese Mousse €14

Tempura of King Prawns, Julien of Wok Fried Vegetables and a Ginger Butter Sauce €17

Classic Prawn Pil-Pil, Crushed Cherry Tomatoes €17

Seafood Chowder with a Hint of Pernod €14

Cream of Vegetable Soup, Pesto Oil €9

Deep Fried Brie with a Sesame Crust. Sweet Chili Sauce, Strawberry & Mango Salad €12

Steamed Mussels with Thai Green Curry Coriander Broth €13

Chicken Liver Pate, Wild Berry Compote, Warm Toast, Mixed Salad €14

Home Smoked Salmon, Horseradish Cream, Wild Capers, Parmesan Biscuit €16

Smoked Mackerel Dill Pate, Curried Cured Egg Yolk, Pickled Onions €15

Burrata Cheese with Sundried Tomato, Baby Basil, Pine Nut Dressing €18

Calamari Rings with a Garlic Mayonnaise €14

Fried Baby Hake (4 Pieces) with Lemon & Garlic Mayonnaise €16

Iberico Ham with Tomato Bread €21

Some of our dishes may contain allergens. Please ask a member of staff for further information.



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