
















TERRAZA

ANDALUSIAN DINING
































TO SHARE

1/2 portion portion

Chickpea Hummus with Arabic Bread and Za'atar	  	12
Garlic Prawns	 	16
Grilled Aubergines with Cane Honey	  	14
Artichokes with Lemon Alioli	   	15
"Bravas" Potatoes	  	13

STARTERS

1/2 portion portion

Iberian Ham, Crystal Bread and Tomato	 	24	32
Andalusian Gazpacho			15
Goat Cheese Salad	   		16
Gran Marbella Salad: Romaine Lettuce, Cherry Tomatoes, Cucumber, Boiled Egg, Shallot and House Dressing (Choose between Chicken, Prawns, Tuna or Tofu)	      		18
Andalusian Tuna Salad with a Variety of Tomatoes and Olives	 		24
Green Salad with Avocado, Quinoa, Sunflower Seeds and Pomegranate	   		16
Salmon Carpaccio	  		22
Iberian Ham Croquettes	   		16
Spinach and Pine Nut Croquettes	   		14



Gluten



Nuts



Celery



Crustacean



Milk



Sesame



Shellfish



Mustard



Lupins



Eggs



Fish



Soya



Peanuts




















Sulphite

For any further questions about allergens, please get in contact with our staff

HOTEL
GRAN MARBELLA
RESORT & BEACH CLUB

MAIN COURSES

Grilled Octopus on Sautéed Black Rice	   	28
Cod Loin	 	32
Free-Range Chicken with Fennel and Orange Salad	 	26
Iberian Pork Pluma with Sweet Potato Purée and Rosemary Sauce	 	28
Seafood Linguini with Garlic and Lemon Sauce	    	22
Linguini with Andalusian Pomodoro	 	18















GRILL

"Málaga" Style Tuna	  	30
Grilled Sea Bass with Almond Sauce	   	32
Matured Beef Tenderloin		36

SIDES

Rustic Fried Potatoes	7
Grilled Seasonal Vegetables with Fresh Gremolata Sauce	7
Grilled Padrón Peppers with Fleur de Sel	7
Asparagus with Sea Salt and Lemon	7

DESSERTS

Chocolate Truffles		8
Assortment of Artisanal Macarons	   	8
Coconut, Mango and Passion Fruit Panna Cotta	 	8
Cake of the Day	      	8