

# G - WINE BAR

Facebook: gwinerestaurant

Instagram: gwinemarbella

**Oysters Gillardeau n2 France (price p/oyster)** 5,50

## Today's specials

<b>Seasonal.</b> Figs with fresh goat cheese from Zamora	15
<b>Pepito de solomillo</b> (Beef fillet sandwich with pepper sauce)	16
Brioche sandwich with slow cooked suckling pig's meat	13
Amela tomatoes, Granada (salt, olive oil)	16
<b>Sauted boletus</b> mushrooms with roasted potatoes	26
Brioche with tuna, fried egg, truffled oil	18
<b>Seasonal fried piparra peppers with feta cheese*</b>	20
<b>Salmorejo.</b> Seasonal cold tomato soup with eggs and jamon	13

## Tapas

<b>Anchovies on a toast</b>	12
Freshly made guacamole with nachos	13
<b>Camembert cheeseballs with blueberry marmalade</b>	11
Prawn cocktail	14
Mini burger	9
Duo de tacos (oxtail and pibil spiced chicken)	13
Homemade chicken liver pate with toasted bread	9
<b>Oxtail / Spinach ricotta / Prawn / Mixed croquettes</b>	15
Foie gras mi-cuit (pate)	19
<b>Crispy langoustines in filo pastry</b>	14
Caramelized goat cheese tapa	12
Morcilla de Burgos with mashed apple sauce	11
Baked batata (sweet potatoes) Cajun style*	10
Cecina Rubia Gallega Premium (cured, aged beef)	14
Grilled scallop in its shell (1 piece)	7
<b>Squids and zucchini skewer</b>	11
Cured Payoyo (local, Ronda) cheese	16
<b>Red tuna meatballs</b>	15

## Salads and starters

<b>New.</b> Mexican style spiced cold octopus 🌶️	20
<b>Pork cheeks with mashed potatoes</b>	16
Carpaccio de carabineros	23
Sea bass ceviche	22
Hummus with vegetable crudite and pita bread*	15
<b>Aubergine chips with a drop of honey*</b>	17
Jamon iberico Bellota 50 / 100 g	14 28
<b>Aubergine Parmigiana</b>	15
Beef carpaccio with parmesan and rucula	22
Langoustinos Pil Pil	17
Salmon tartare	20
<b>Red tuna tartare</b>	24
Vegetable Shopska salad (feta cheese, fresh vegetables, roasted peppers)*	16
<b>Crispy duck and shiitake mushroom rolls</b>	17
<b>Mini-squids braised with onions (chipiron encebollado)</b>	16
Asparagus sauteed with shiitake mushrooms *	16
Russian salad with shrimps	13
<b>Green salad with green apples, avocado, sweet onions, pine seeds, ricotta</b>	17

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## Chef recommends

Rabo de toro (bull tail stew, large portion)	29
Slow cooked beef rib	28
Slow cooked and then grilled suckling lamb leg	37
Suckling pig's leg with rocket salad and apple pure	37
Roasted duck with vegetables and mashed potatoes (large portion)	39
Duck terrine - slow cooked crispy duck	28

## Our steaks

<b>Beef fillet with garnish.</b> Premium beef from Basque Country	32
<b>Chateaubriand steak (500 g)</b> with garnish Premium beef from Basque Country	66
<b>Dry aged Entrecote</b> with baby potatoes and vegetables	30
<b>Dry aged Rib-eye</b> , Basque country, 500+ gr with a garnish	47
Alternative cut. <b>Entraña</b> (skirt steak) with baby potatoes and veggies	25
Dry aged <b>Picaña</b> . Premium beef from Basque Country	28
Pork: Presa iberica de bellota (tender cut from shoulder area) with baked potato	27
1 kg <b>Chuleton</b> (Rib-eye on a bone) Top Marbled	85
<i>premium quality beef from Basque Country or Galicia with 30+ days of aging</i>	

## Main courses

Grilled picanton chicken with vegetables and baby potatoes	23
<b>Beef tartare from premium Gallician beef with french fries</b>	24
Lamb chops, New Zealand. With baby potatoes and vegetables	30
<b>Matured beef cheeseburger with fries (Lettuce, tomato, bacon, cheese)</b>	20
<b>Pulled chicken pibil Mexican style burger</b> 🌶️	18

## Fish and seafood

<b>Grilled red tuna with vegetables and potatoes</b>	30
Grilled sea bass with potatoes and vegetables (smaller portion available)	22 30
Fish'n'chips, super tender hake fish potatoes cajun style	25
Grilled salmon with sauteed basmati rice	25
<b>Grilled octopus with mashed potatoes and spinach</b>	28
<b>Calamari</b> - grilled or fried	26
Grilled white prawns from Huelva	25

## Our pastas

Spaghetti al Pil Pil (garlic sauce, white wine, shrimps)	24
Pappardelle with boletus mushrooms (creamy sauce with tartufata)	24
Pappardelle a la Amatriciana (tomato sauce, panceta, chile pepper)	22

Kids menu: pasta	13
Kids menu: pizza Margarita	13
Kids menu: pollo a la milanese (breaded chicken breast)	12 18

## Specials to be ordered 24-48 in advance

Beef Wellington ( min. for 2 pers.)	48
Roasted suckling lamb 1/4 (para 2 p)	74