

G - WINE BAR

Facebook: gwinerestaurant

Instagram: gwinemarbella

Special offers

Oysters Ancelin, France No.2 Price per oyst. 5 oysters = 1 glass cava free 5

Summer specials

Special. Sauted fresh Chantarelle mushrooms with potatoes* (starter) 23
Special. Warm Chantarelle mushrooms salad with rocket 18
Fried piparra peppers with feta cheese 🌶️ 12
Salpicon de mariscos (seafood salad with veggies, octopus, king prawns) 15
Gazpacho * 10
Figs with young goat cheese from Zamora 12
Seasonal tomatoes with olive oil 12
Carpaccio de carabineros 20

Tapas

Small bites. Duck pate tartalettes (2 pieces) 6
Freshly made guacamole with nachos 12
Toast with freshly made guacamole with salmon 11
Camembert cheeseballs with blueberry marmalade 10
Prawn cocktail 10
Mini burger 8
Duo de tacos (oxtail and pibil spiced chicken) 12
Homemade chicken liver pate with toasted bread 7
Spinach and ricotta croquettes 10
Oxtail croquettes 13
Langoustine croquettes 11
Foie gras mi-cuit (pate) 16
Atun encebollado (red tuna cooked with onions) 12
Crispy langoustines in filo pastry 11
Caramelized goat cheese tapa 10
Morcilla de Burgos with mashed apple sauce 9
Pork cheeks with mashed potatoes 12
Baked batata (sweet potatoes) Cajun style* 8
Cecina Rubia Gallega Premium (cured, aged beef) 13
Grilled scallops with garlic-parsley sauce 10
Squids and zucchini skewer 10
Vegetable non-fried spring roll (raddish, carrots, green salad) 6
Cured Manchego cheese 14

Salads and starters

Sea bass ceviche 22
Hummus with vegetable crudite and pita bread* 12
Aubergine chips with a drop of honey* 15
Jamon iberico Bellota 50 / 100 g 14 28
Aubergine Parmigiana 15
Beef carpaccio with parmesan and rucula 20
Langoustinos Pil Pil 15
Salmon tartare 18
Red tuna tartare 23
Vegetable Shopska salad (feta cheese, fresh vegetables, roasted peppers)* 16
Crispy duck and shiitake mushroom rolls 15
Mini-squids braised with onions (chipiron encebollado) 15
Asparagus sauteed with shiitake mushrooms * 14
Vittello tonnato (Sliced roast beef with tuna based sauce) 15
Russian salad with shrimps 13

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Chef recommends

Rabo de toro (bull tail stew, large portion)	27
Slow cooked beef rib	26
Slow cooked and then grilled suckling lamb leg (large portion)	35
Suckling pig leg with rocket salad and apple pure	35
Roasted duck with vegetables and mashed potatoes (large portion)	36
Duck terrine - slow cooked crispy duck	26
Suckling pig terrine: de-boned suckling pig's meat with rocket salad (main)	22

Our steaks

Beef fillet with garnish. Premium beef from Basque Country	30
Chateaubriand steak (500 g) with garnish Premium beef from Basque Country	60
Dry aged Entrecote with baby potatoes and vegetables	29
Alternative cut. Entraña (skirt steak) with baby potatoes and veggies	22

Main courses

Grilled red tuna with vegetables and potatoes	28
Grilled picanton chicken with vegetables and baby potatoes	22
Beef tartare from premium Gallician beef with french fries	22
Fish'n'chips, super tender hake fish potatoes cajun style	23
Lamb chops, New Zeland. With baby potatoes and vegetables	29
Matured beef cheeseburger with fries (Lettuce, tomato, bacon, cheese)	20
Grilled salmon with sauteed basmati rice	25
Grilled sea bass with baked potatoes and vegetables	28
Grilled octopus with mashed potatoes and spinach	27
Pappardelle pasta with boletus mushrooms	23
Spaghetti al Pil Pil (garlic suace, white wine, shrimps)	18
Grilled king prawns	24
Kids menu: pasta	13
Kids menu: pizza Margarita	12
Kids menu: pollo a la milanese (breaded chicken breast)	16

Specials to be ordered 24-48 in advance

Beef Wellington (min. for 2 pers.)	40 pp
Roasted suckling lamb 1/4 (para 2 p)	68

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Ofertas especiales

Ostras frescas Ancelin, Francia, Precio por und. 5 ostras = 1 copa cava gratis 5

De Temporada

Piparra frita con queso feta rallado 🌶️ 12

Ensalada templada de chantarela con rucula 18

Chantarela fresca salteadas con patata panadera 23

Salpicon de mariscos (pulpo, gambon) 15

Gazpacho con guarnicion 10

Higos de temporada con queso de cabra de Zamora 12

Carpaccio de carabineros con salsa limon/mostaza 20

Tomates de temporada 12

Tapas

Para picar. Duo de tartaletas de pate de pato 6

Guacamole recién hecho con nachos 12

Tosta de guacamole con salmon 11

Bolitas de queso Camembert con mermelada de arándanos 10

Coctel de gambas 10

Mini hamburguesa 8

Duo de tacos (rabo de toro, pollo pibil estilo mexicano) 12

Pate casero de higaditos de pollo con tostas 7

Croquetas de espinaca y ricotta 10

Croquetas de rabo de toro 13

Croquetas de gambas 11

Foie gras mi-cuit (pate) 16

Atun encebollado con salsa de tomates y huevo de codorniz 12

Langostinos crujientes en masa filo 11

Queso de cabra caramelizado 10

Morcilla de Burgos, puré de manzanas y piñones 9

Carrillada de cerdo con pure de patatas 12

Batata al horno estilo cajun * 8

Cecina Rubia Gallega Premium 13

Vieiras a la parrilla con ajo y perejil 10

Brocheta de chipirones con calabacin 10

Spring roll de verduras frescas (rabano, zanahoria, lechuga)* 6

Queso Manchego curado reserva 14

Ensaladas y entrantes

Ceviche de lubina 22

Humus con crudite de verduras y pita pan* 12

Chips de berenjenas con miel de caña* 15

Jamon iberico Bellota 50 /100 g 14 28

Berenjenas a la Parmesana 15

Carpaccio de solomillo (Galicia) con parmesano y rucula 20

Langostinos Pil Pil 15

Tartar de salmon 18

Tartar de atún rojo de Almadra 23

Ensalada shopska Búlgara (feta, tomates, pepinos, pimientos y cebolla) 16

Rollitos de pato con shiitake 15

Chipirones encebollados 15

Esparragos salteados con setas shiitake * 14

Vittello tonnato 15

Ensaladilla de gambas 13

Recomendaciones del chef

Rabo de toro (racion grande)	27
Costilla de ternera baja temperatura	26
Pata de cordero lechal a baja temperatura terminado en parilla de carbon	35
Jamoncito de cochinillo lechal	35
Pato al horno con pure de patatas y verduras (eco, de campo)	36
Terrina de pato	26
Terrina de cochinillo lechal con ensalada de rucula	22

Carnes a la brasa

Solomillo (Pais Vasco) de vaca con patatas al horno y verduras	30
Chateaubriand (500 g) de raza Adarra (Pais Vasco) con guarnicion para 2	60
Entrecote con patatas y verduras.	29
<i>carne de calidad premium de Pais Vasco o Galicia con 25+ dias de maduracion.</i>	
Corte alternativo. Entraña a la brasa con patatas y verduras	22

Platos principales

Atun rojo de Almadraba a la parilla	28
Pollo Picanton a la parilla con verduras y patatas baby	22
Tartar de solomillo (calidad superior Galicia) con patatas fritas	22
Fish'n'chips (merluza supertierna con patatas cajun)	23
Chuletitas de cordero de Nueva Zelanda	29
Hamburguesa de carne madurada con p fritas (bacon, lechuga, tomate, queso)	20
Salmon con arroz basmati salteado	25
Lubina a la parilla con patatas y verduras	28
Pulpo grill con pure de patatas y espinaca	27
Pasta Pappardelle con setas boletus	23
Espaguetis al Pil Pil	18
Gambones a la parilla	24
Kids menu: pasta	13
Kids menu: pizza Margarita	12
Kids menu: pollo a la milanese	16

Platos especiales, pedido anticipado 24-48 horas

Solomillo Wellington (pedido minimo 2 personas)	40 pp
Cordero lechal al horno 1/4 (para 2 p) or 1/2 (para 4+ p)	68