

G - WINE BAR

Facebook: gwinerestaurant Instagram: gwinemarbella

Oysters Ancelin France n2 (price p/oyster) 5 oysters = 1 glass cava free 5,50

Today's specials

New. Pepito de solomillo (Beef fillet sandwich with pepper sauce)	16
New. Brioche sandwich with slow cooked suckling pig's meat	12
Golden Raf tomatoes (salt, olive oil)	15
Sauted Boletus (white mushrooms) with roasted potatoes	24
Seasonal artichokes with jamon	12
Grilled Corn ribs with garlic butter, slightly spicy mayo to dip*	15
Grilled white prawns from Huelva	25
Rosada a la romana (battered rosada fish with fries)	20

Tapas

Anchovies on a toast	12
Freshly made guacamole with nachos	13
Camembert cheeseballs with blueberry marmalade	11
Prawn cocktail	14
Mini burger	9
Duo de tacos (oxtail and pibil spiced chicken)	13
Homemade chicken liver pate with toasted bread	8
Oxtail / Spinach ricotta / Prawn / Mixed croquettes	14
Foie gras mi-cuit (pate)	18
Crispy langoustines in filo pastry	12
Caramelized goat cheese tapa	12
Morcilla de Burgos with mashed apple sauce	11
Pork cheeks with mashed potatoes	13
Baked batata (sweet potatoes) Cajun style*	9
Cecina Rubia Gallega Premium (cured, aged beef)	13
Grilled scallop in its shell (1 piece)	7
Squids and zucchini skewer	10
Cured Payoyo (local, Ronda) cheese	14
Red tuna meatballs	15

Salads and starters

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

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Mon - Fri fixed price lunch menu @17 euros 13-17.00

Chef recommends

Iberico pork cheeks braised in PX wine	30
Rabo de toro (bull tail stew, large portion)	29
Slow cooked beef rib	26
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)	37
Duck terrine - slow cooked crispy duck	26

Our steaks

Beef fillet with garnish. Premium beef from Basque Country	31
Chateaubriand steak (500 g) with garnish Premium beef from Basque Country	64
Dry aged Entrecote with baby potatoes and vegetables	30
Dry aged Rib-eye , Basque country, 500+ gr with a garnish	45
Alternative cut. Entraña (skirt steak) with baby potatoes and veggies	24
Pork: Presa iberica de bellota (tender cut from shoulder area) with baked potato	26
1 kg Chuleton (Rib-eye on a bone) Top Marbled. Origin: Germany	85
<i>premium quality beef from Basque Country or Galicia with 30+ days of aging</i>	

Main courses

Grilled red tuna with vegetables and potatoes	29
Grilled picanton chicken with vegetables and baby potatoes	22
Beef tartare from premium Gallician beef with french fries	24
Fish'n'chips, super tender hake fish potatoes cajun style	24
Lamb chops, New Zeland. With baby potatoes and vegetables	30
Matured beef cheeseburger with fries (Letece, tomato, bacon, cheese)	20
Pulled chicken pibil Mexican style burger 🌶️	17
Grilled salmon with sauteed basmati rice	25
Grilled sea bass with potatoes and vegetables (smaller portion available)	22 30
Grilled octopus with mashed potatoes and spinach	28
Calamari - grilled or fried	25

Our pastas

Spaghetti al Pil Pil (garlic suace, white wine, shrimps)	21
Pappardelle with boletus mushrooms (creamy sauce with tartufata)	24
Pappardelle a la Amatriciana (tomato sauce, panceta, chile pepper)	21
Kids menu: pasta	13
Kids menu: pizza Margarita	13
Kids menu: pollo a la milanese (breaded chicken breast)	12 17

Specials to be ordered 24-48 in advance

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