

ME
restaurante
NU



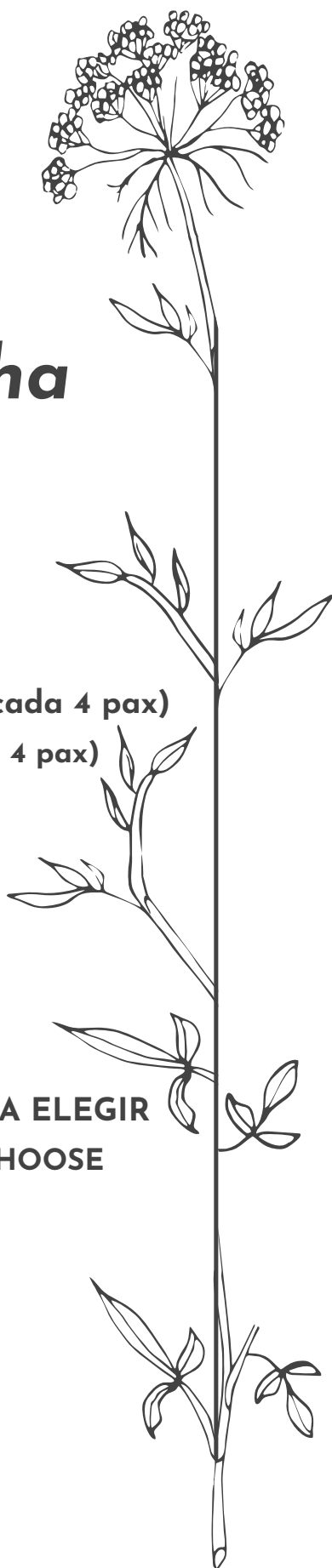
ME
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La
Coracha

46€

PARA COMPARTIR (cada 4 pax)
TO SHARE (every 4 pax)

PLATO PRINCIPAL A ELEGIR
MAIN DISH TO CHOOSE



1 botella vino blanco o vino tinto
(por cada 4 personas)

Bebidas ilimitadas hasta plato principal:
Água, refrescos y cerveza

1 bottle of white wine or red wine
(for every 4 people)

Unlimited drinks until main course:
Water, soft drinks and beer

Tabla mix de queso y mix de embutidos (11,13)

Cheese and sausages platter selection

Ensalada Malagueña (3,5,8,13)

Malagueña Salad

Berenjena frita con miel de caña (1,15)

Fried eggplant with cane honey

Croquetas caseras (1,10,11)

(rabo de toro y jamón Ibérico)

Homemade croquettes

(oxtail and Iberian ham)

Presa Ibérica a la parrilla con patata asada
y verduras (10)

*Grilled Iberian pork cut with roast potato
and vegetables*

Bacalao a la Mediterránea con patatas
panaderas (3,5,8,13)

Mediterranean cod with baked potatoes

Postre o Café / Té
Dessert or Coffee/Tea

Alérgenos
Allergens

1



Gluten

2



Altramuzes
Lupins

3



Pescado
Fish

4



Soja
Soya

5



Moluscos
Molluscs

6



Frutos cáscara
Nuts

7



Granos Sésamo
Sesame seeds

8



Crustáceos
Crustaceans

9



Mostaza
Mustard

10



Huevos
Eggs

11



Lácteos
Milk

12



Apio
Celery

13



Dióxido Azufre
Sulphur Dioxide

14



Cacahuets
Peanuts

15



Vegano
Vegan

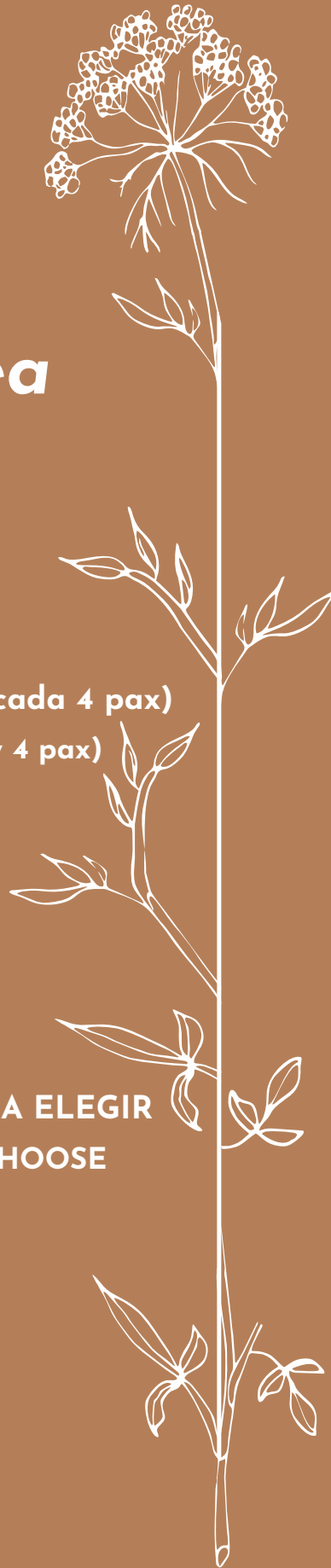
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La Odisea

50€

PARA COMPARTIR (cada 4 pax)
TO SHARE (every 4 pax)

PLATO PRINCIPAL A ELEGIR
MAIN DISH TO CHOOSE



1 botella vino blanco o vino tinto
(por cada 4 personas)

Bebidas ilimitadas hasta plato principal:
Água, refrescos y cerveza

1 bottle of white wine or red wine
(for every 4 people)

Unlimited drinks until main course:
Water, soft drinks and beer

Tabla mix de queso y mix de embutidos (11,13)

Cheese and sausages platter selection

Ensaladilla Rusa (10,13)

Homemade Olivier Salad

Buñuelitos de bacalao (1,3,5,8,10,11)

Fried eggplant with cane honey

Cacerola de los montes (10,13)

(patatas panaderas, chorizo, pimientos del padrón y huevos)

Casserole of the mountains

(baked potatoes, chorizo, padrón peppers and eggs)

Entrecot de ternera al parrilla con patata
asada y verduras (10)

*Grilled beef entrecote with roast potato
and vegetables*

Salmón en salsa de eneldo con patata
panadera y arroz (3,5,8,11,13)

*Salmon in dill sauce with potato bakery
and rice*

Postre o Café / Té
Dessert or Coffee/Tea

Alérgenos
Allergens

1



Gluten

2



Altramuzes
Lupins

3



Pescado
Fish

4



Soja
Soya

5



Moluscos
Molluscs

6



Frutos cáscara
Nuts

7



Granos Sésamo
Sesame seeds

8



Crustáceos
Crustaceans

9



Mostaza
Mustard

10



Huevos
Eggs

11



Lácteos
Milk

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Apio
Celery

13



Dióxido Azufre
Sulphur Dioxide

14



Cacahuets
Peanuts

15



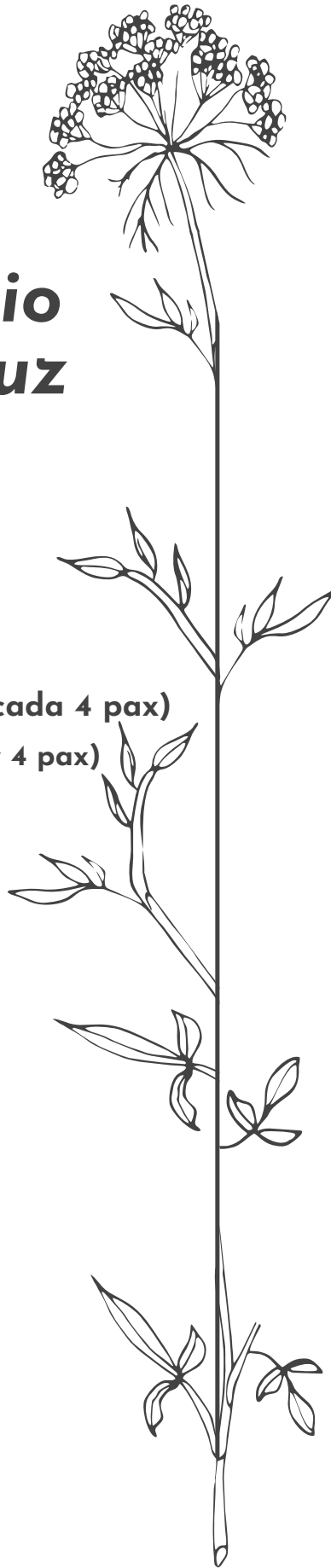
Vegano
Vegan

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El patio Andaluz

30€

PARA COMPARTIR (cada 4 pax)
TO SHARE (every 4 pax)



2 bebidas
2 drinks

Tabla mix de queso y mix de embutidos (11,13)
Cheese and sausages platter selection

Ensaladilla Rusa (10,13)
Homemade Olivier Salad

Berenjena frita con miel de caña (1,15)
Fried eggplant with cane honey

Patatas baby crujientes con queso de cabra
y vinagreta de la huerta (11,13)
*Crispy baby potatoes with goat cheese
and garden vinaigrette*

Flamenquin de rabo de toro (1,10,11,12,13)
Breaded roll stuffed with oxtail meat

Preso Ibérica a la parrilla con patata asada
y verduras (10)
*Grilled Iberian pork cut with roast potato
and vegetables*

Postre o Café / Té
Dessert or Coffee/Tea

Alérgenos
Allergens

1



Gluten

2



Altramuzes
Lupins

3



Pescado
Fish

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Soja
Soya

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Moluscos
Molluscs

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Nuts

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Granos Séamo
Sesame seeds

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Crustaceans

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Lácteos
Milk

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Celery

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Dióxido Azufre
Sulphur Dioxide

14



Cacahuets
Peanuts

15



Vegano
Vegan



¡Muchas gracias!

Thank you very much!

C/ Subida a La Coracha N°2, 29016 Málaga
Reservas y información: Tlf: 659 560 838
restaurantelaodisea@gmail.com