THE ANDALUSIAN WAY

A relaxed space open to the city with the tradition of Andalusian cuisine as a base, where we reinvent the tapas experience in an exclusive and avant-garde atmosphere, paired with the best local wines and with a gourmet touch that will surprise our guests and visitors.

Experience a memorable moment just like in the classic Andalusian taverns, with a unique personality and sophistication of Picador.

PICADOR

WHILE CHATTING AND LAUGHING

Nº2 Oyster (Natural, Fresh, or Spicy) 7.-

Pine nut ajo blanco soup, steamed fig sponge, vinegar-marinated anchovies and white grapes 20.-

Charred avocado, tuna belly and black aioli ..... 18 .-

Capacha of crispy straw potatoes filled with a poached egg and foie gras foam 16.-

Warm salad of nixtamalised Pink tomatoes, cured bluefin tuna belly, and a sauce of pumpkin seeds and dried chillies 22.-

◇ Low-temperature-cooked rolled celeriac, roasted onion demi-glace reduction, and savoury ñora pepper and almond praline 20.-

Broken, fried and spicy potatoes 19.-

Lobster croquettes 20.-

Málaga salchichón croquettes with piparras (Basque pickled green peppers) 16.-

Homemade Archidona mollete bread with duck magret pastrami and black garlic aioli 12unit.-

Andalusian cheese selection 22.-

Montaraz acorn-fed Iberian ham 35.-

FROM THE SEA

Roasted monkfish tail with butter and Muscat wine sauce, served with sautéed sea vegetables 38.-

Turbot served over green marine couscous with crispy skin 32.-

Fried fresh fish from the market and piparra pepper "porra" 36.-

"A la llauna" rice with bluefin tuna loin and red lard 30.-

"In compliance with current health regulations, this establishment guarantees that seafood products intended for raw consumption, or those that, due to their processing, have not been heated above 60ºC at the center of the product, have been frozen at -20ºC for at least 24 hours"

FROM THE LAND

Aged beef tenderloin tartare on toasted brioche 32.-

Bull's tail royale with chestnut purée and homemade pickles 35.-

Ribeye with sun-dried tomato chimichurri and bone marrow, potato millefeuille 38.-

Iberian pork, sweet potato purée and pickled mushrooms 34.-



SWEET SINS

Mille-feuille of strawberries in escabeche with mascarpone cream 12.-

Creamy cheesecake with pistachio 12.-

◇ Mojito with honey caramel and mint sponge cake 10.-

Chocolate Alaska, banana and sticky toffee 14.-

Mango profiterole 12.-

◇ VEGAN DISHES · VAT INCLUDED

"All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a one of our team members."

AT PICADOR WE BELIEVE THAT EATING WELL IS MAINLY ABOUT KNOWING
HOW TO CHOOSE AND THESE ARE SOME OF THE WONDERS
OF OUR LAND THAT YOU CANNOT MISS.

MONTARAZ IBERIAM HAM

Coming from Pura Raza Ibérica pigs are reared in the wild in the heart of Serranía de Ronda, with a diet based on three different types of acorns and chestnuts, which provide sweetness and strength. Due to their oleic acid content, they have a beneficial effect on blood cholesterol and their protein and vitamin content contribute to the proper functioning of the brain and nervous system.

POTATO FROM CORDOBA

These potatoes stand out for their quality and flavour thanks to the red soils of the area. Their nutritional quality is higher than other types of potatoes, being a great source of carbohydrates that provide a lot of energy, as well as being rich in potassium, vitamin C, vitamin B, folic acid and minerals such as magnesium and iron.

FRIGILIANA HONEY

Frigiliana honey is a unique artisanal product in Spain, known for being the only sugarcane honey produced in Europe. Produced at the Nuestra Señora del Carmen sugarcane honey factory in the Malaga town of Frigiliana, this honey is obtained from sugarcane juice, without additives or preservatives. Its dense texture, dark color, and sweet flavor with slightly toasted notes make it a traditional ingredient in Andalusian cuisine.

AXARQUIA AVOCADO

The Axarquía avocado is one of the most emblematic products of this region of Málaga, renowned for its subtropical climate, ideal for growing exotic fruits. It stands out for its smooth, creamy flavor, with a buttery texture and high content of healthy fats.