

BREATHE

RESTAURANT GASTROBAR & GARDEN



BREATHE™

OYSTERS

SPÉCIALE LEGRIS N2

Brittany, French Atlantic



5€ EACH | 27€ FOR 6 | 50€ FOR 12

CAVIAR

QUINTESSENCE SIBERIAN CAVIAR

With crème fraîche and blinis



95€ | 30G

STARTERS

FRESH GUACAMOLE

12€

Málaga organic avocado, pomegranate, served with spiced yuca chips



EDAMAME BEANS

14€

Sesame seeds, chilli flakes & sea salt, truffle & teriyaki sauce



BABAGANOUSH

14€

Grilled aubergine, tahini, fried onions, pomegranate, crudités with pita bread



WAGYU KEBAB

15€

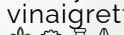
Wagyu beef loin marinated with Ras el Hanout, homemade pita bread, red cabbage coleslaw, pickled onions, aioli and spicy sambal oelek mayo



SEARED SCALLOP CARPACCIO

19€

Thinly sliced and lightly seared scallops, ponzo vinaigrette, sweet potato puree, avocado



WINTER BURRATA SALAD

19€

Puglia burrata, basil and sun-dried tomato pesto, fresh Benahavis mangoes, crushed almonds



BEEF CARPACCIO

23€

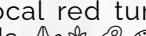
Premium beef tenderloin, parmesan cheese, truffle oil, croutons, rocket, brazil nuts & black olive crumbs



SPICY TUNA TARTARE

24€

Thinly sliced premium cuts of local red tuna, wakame, avocado & sesame seeds



SINGAPORE SPICY MUSSELS

16€

Chilli, ginger, lime leaves, prawn bisque, coriander, parsley, spring onion



CRISPY FRIED CRAB

25€

Crispy fried soft shell crab, green tea noodle and seaweed salad, wasabi and yuzu dressing



CALAMARI

18€

Grilled Calamari Thai style, brushed with Nam Jim sauce and served with a salad of watercress, shallots, cucumber, pomegranate, mint, coriander, and chilli



DIM SUMS

23€

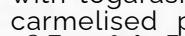
Slow cooked Spanish Angus top rib with red prawns and seasonal vegetables served with teriyaki & truffle cream



GOAT'S CHEESE SALAD

20€

Caramelised goats' cheese, spiced orange with togarashi and sea salt, green asparagus, caramelised pecan nuts, red onion & radish



MISO SHITAKE & TEMPEH SALAD

19€

Marinated & spiced tempeh, miso marinated shitake, broccolini, pecan nuts, goji berries, red cabbage, cherry tomatoes, rocket leaves, mixed seeds, sweet miso dressing



BUTTERNUT SQUASH & COCONUT SOUP

13€

Roasted butternut squash, red pepper, carrot, smoked paprika, sage, coconut milk, crushed pistachio



WHOLE NAKED LOBSTER

43€

110g of pure lobster meat, wilted baby spinach with chilli and pickled ginger, side brioche with potato salad and lobster claw



MAINS

Breathe deep and let the experience begin

RAVIOLI 29€

Wild mushroom and spinach ravioli, served with a parmesan crisp and parmesan and truffle beurre blanc



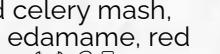
SEAFOOD TAGLIATELLE 31€

Fresh pasta, fresh clams from Carril, calamari, prawns, chilli, smoked black garlic



CORVINA 29€

Roasted corvina marinated in sake, ginger and coriander with a black garlic and celery mash, carril clams and galangal sauce, edamame, red port onion and pickled ginger



PANANG CURRY 24€

Stir fried seasonal organic & local vegetables, cashew nuts, coconut milk & coconut rice
PRAWNS 4€ | CHICKEN 3€



ROASTED MISO AUBERGINE 21€

Charcoal roasted half aubergine, bok choi, pomegranate, edamame, red onion, coriander, spring onion, yuzu gel, fresh chilli, tofu, crunchy quinoa



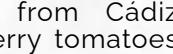
MOROCCAN-STYLE PULLED LAMB 26€

Slow braised Spanish lamb shoulder, pumpkin puree, pomegranate, local olives, salted lemon & ras el hanout jus



TUNA STEAK 32€

Josper-grilled red tuna steak from Cádiz served with grilled bok choi, cherry tomatoes and wasabi hollandaise sauce // Chef's recommendation: medium rare



PICANTÓN 26€

Citrus marinated Josper BBQ spring chicken, bulgogi sauce, wok fried broccolini



WAGYU BURGER 29€

185g of premium wagyu beef, idiazabal cheese, rocket, sun dried tomatoes, caramelised onions and sesame mayonnaise in homemade brioche bun, served with fries



COCHINILLO BABI GULING 29€

Slow cooked pulled pork, crispy crackling, baked sweet potato, okra, wild mushrooms, babi guling sauce



PRESA IBERICA 27€

Marbled and tender pork shoulder grilled in the charcoal oven, served with truffle teriyaki glaze, pickled vegetables and crispy fried onions



PREMIUM FILLET STEAK 35€

250G charcoal grilled premium higher-welfare beef, Josper-roasted vegetables with tomato vinagrette, chimichurri sauce



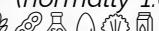
GRILLED WAGYU FILLET 69€

Grilled wagyu glazed with truffled teriyaki sauce, fried garlic & onions, grilled green asparagus and fries // Chef's recommendation: medium rare



TOMAHAWK STEAK 7,90€ / 100g

Aged rib-eye steak on the bone, marinated 24h with orange, ginger & honey. Cooked in the charcoal grill, served with fries, side salad, chimichurri and bearnaise sauce (normally 1.0kg to 1.3kg, recommended to share)



SIDES

SEASONED SKINNY FRIES 8€



BLACK TRUFFLE MASHED POTATO 10€



COCONUT RICE 7€



CHILLI & LEMON WOK FRIED BROCCOLINI 12€



MIXED GRILLED VEGETABLES 8€



GARLIC AND HERB ROASTED BABY POTATOES 7€



RED CABBAGE COLESLAW 8€



MIXED GREEN SIDE SALAD 9€



CELERY



CRUSTACEANS



EGGS



FISH



GLUTEN



LUPIN



MILK



MOLLUSCS



MUSTARD



NUTS



PEANUTS



SESAME



SOYBEANS



SULPHITES



VEGAN



VEGETARIAN

WE CARE ABOUT THE ENVIRONMENT.



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DESSERTS

APPLE CRUMBLE

Granny smith apple stewed with creme fraiche and vanilla,
topped with homemade granola crumble and served with
baileys toffee sauce and vanilla ice cream

9€



CHOCOLATE FONDANT

Vanilla ice cream, red berry couli
and pistachio nuts.

11€



CHEESECAKE

Heart of homemade "dulce de leche"
and fresh red fruit.

10€



COCONUT MANGO PUDDING

Coconut mango pudding with passion fruit, raspberries,
5-spice brandy snaps and crunchy biscuit

8€



SPANISH CHEESE BOARD

Selection of 5 artisan Spanish cheeses,
grapes, spiced pecan nuts, homemade chutney and crackers

15€ / 26€



CELERY



CRUSTACEANS



EGGS



FISH



GLUTEN



LUPIN



MILK



MOLLUSCS



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OSTRAS SPÉCIALE LEGRIS N2

Brittany, French Atlantic
5€ UD | 27€ 6 UDS | 50€ 12 UDS

CAVIAR QUINTESSENCE SIBERIAN CAVIAR

Servido con crème fraîche y blinis
95€ | 30G

ENTRADAS

GUACAMOLE 12€

Aguacate bio de Málaga, granada, servido con chips de Yuca especiada

EDAMAME 14€

Semillas de sesamo, salsa de trufa y teriyaki, chile y sal marina

BABAGANOUSH 14€

Berenjenas a la parilla, tahini, cebollas fritas, granada, crudité, pan de pita

CARPACCIO DE VIEIRA A LA PLANCHA 19€

Vieiras en rodajas finas y ligeramente flambeadas, vinagreta de ponzu, puré de camote, aguacate

WAGYU KEBAB 15€

Presa wagyu marinado con Ras el Hanout, pan de pita casero, ensalada de col lombarda, cebollas encurtidas, alioli y mayonesa picante de sambal oelek

ENSALADA DE BURRATA 19€

Burrata de Puglia, pesto de albahaca y tomate seco, almendra y mango fresco de Benahavis

CARPACCIO DE SOLOMILLO 23€

Solomillo de ternera, queso parmesano, aceite de trufa, picatostes, nueces de Brasil, rucula, migas de aceitunas negras

TARTAR DE ATÚN PICANTE 24€

Atún rojo local en rodajas finas, wakame, aguacate, semillas de sésamo

MEJILLONES PICANTE SINGAPORE 16€

Chilli, jengibre, hojas de lima, bisque de marisco, cilantro, perejil, cebolleta

CANGREJO FRITO CRUJIENTE 25€

Cangrejo de caparazón blando frito crujiente, ensalada de fideos de té verde y algas, aderezo de wasabi y yuzu

CALAMARES 18€

Calamares estilo Thai a la plancha, con salsa Nam Jim, servidos con una ensalada de berros, chalotes, pepino, granada, menta, cilantro y guindilla

DIM SUMS

Costilla Angus española cocida a fuego lento con gambas rojas y verduras de temporada, servida con teriyaki y crema de trufa

ENSALADA DE QUESO DE CABRA 20€

Ensalada de queso de cabra caramelizado, espárragos verdes, naranja especiada, nueces picantes, cebolla roja, rábano

ENSALADA MISO SHITAKE Y TEMPEH 19€

Tempeh marinado y condimentado, shitake marinado en miso, broccolini, nueces pecanas, bayas de goji, repollo morado, tomates cherry, hojas de rúcula, semillas mixtas, aderezo de miso dulce

SOPA DE CALABAZA Y COCO 13€

Calabaza, Pimiento rojo, zanahoria, pimentón ahumado, salvia, leche de coco, pistacho triturado

BOGAVANTE DESNUDO

110g de carne pura de bogavante, espinacas tiernas marchitas con guindilla y jengibre encurtido, brioche de acompañamiento con ensalada de patatas y garra de bogavante

PRINCIPALES

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RAVIOLI 29€

Ravioli de trufa y setas silvestres servido con beurre blanc de trufa y parmesano y crujiente de parmesano



TAGLIATELLE DE MARISCO 31€

Pasta fresca, salsa de tomate, calamares, almejas frescas de Carril, langostinos tigre, chile, ajo negro ahumado



CORVINA 29€

Corvina asada marinada en sake, jengibre y cilantro con puré de ajo negro y apio, almejas de carril y salsa galanga, edamame, oporto morado y jengibre encurtido



CURRY PANANG 24€

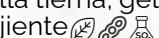
Salteado de verduras de temporada, anacardos, lechede coco, arroz de coco

AÑADE GAMBAS 4€ / POLLO 3€



BERENJENA MISO ASADA 21€

Berenjena asada al Josper, granada, pak choi, edamame, cebolla roja, cilantro, cebolla tierna, gel de yuzu, chile fresco, tofu, quinoa crujiente



CORDERO DESHUESADO 26€

Paletilla de cordero español estofado lento, al estilo marroqui puré de calabaza, granada, aceitunas locales, limón salado, salsa ras el hanout



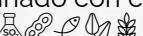
FILETE DE ATÚN 32€

Filete de atún rojo de Cádiz a la parrilla al Josper servido con bok choi a la parrilla, tomates cherry y salsa holandesa de wasabi (recomendación del chef: punto menos)



PICANTÓN 26€

Pollo a la barbacoa Josper marinado con cítricos, salsa bulgogi, bimi frito al wok



HAMBURGUESA WAGYU 29€

185g de carne wagyu premium, queso idiazabal, rúcula, tomates secos, cebolla caramelizada y mayonesa de sésamo en bollo brioche casero, acompañado de patatas fritas



COCHINILLO BABI GULING 29€

Cochinillo desmenuzado cocido a fuego lento, crujiente, camote horneado, quimbombo, champiñones, salsa babi guling



PRESA IBERICA 27€

Paletilla de cerdo veteada y tierna a la plancha al horno Josper, servida con glaseado de trufa teriyaki, verduras en escabeche y cebolla frita crujiente



SOLOMILLO PREMIUM 35€

250g de ternera premium de mayor bienestar a la parrilla al carbón, verduras asadas al Josper con vinagreta de tomate, salsa chimichurri



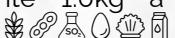
SOLOMILLO DE WAGYU 69€

Wagy a la parrilla glaseado con salsa teriyaki trufada, ajo y cebolla fritos, espárragos verdes a la plancha, patatas fritas // Recomendación del chef: punto menos



CHULETON TOMAHAWK 7,90€ / 100g

Chuleta con hueso, marinado durante 24h con naranja, jengibre y miel, cocinado en parrilla de carbón Josper, con patatas fritas, ensalada mixta verde y salsas de chimichurri y bearnaise (normalmente 1.0kg a 1.3kg, se recomienda compartir)



EXTRAS

PATATAS FRITAS 8€



BRÓCOLINI FRITO AL WOK CON CHILE Y LIMÓN 12€



PURÉ DE PATATA CON TRUFA NEGRA 10€



COCONUT RICE 7€



ENSALADA DE COL ROJA 8€



PATATAS TIERNAS ASADAS CON AJO Y HIERBAS 7€



VERDURAS ASADAS MIXTAS 8€



ENSALADA VERDE MIXTA 9€





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POSTRES

TARTA CRUJIENTE DE MANZANA

Manzana Granny Smith guisada con crema fresca y vainilla,
cubierto con migajas de granola casera y servido con
salsa de caramelo baileys y helado de vainilla

9€



FONDANT DE CHOCOLATE

Helado de vainilla, coulis de frutos rojos,
pistachos.

11€



TARTA DE QUESO

Corazón de dulce de leche casero, frutos
rojos frescos

10€



PUDIN DE COCO & MANGO

Pudín de coco y mango con fruta de pasión, frambuesa,
galleta crujiente y tuile de brandy 5 especias,

8€



TABLA DE QUESOS

Selección de 5 quesos españoles artesanales,
uvas, nueces pecanas picantes, chutney y
galletas saladas

15€ / 26€



CELERY



CRUSTACEANS



EGGS



FISH



GLUTEN



LUPIN



MILK



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KIDS MENU

MAC & CHEESE PASTA 11€

PASTA WITH HOMEMADE TOMATO SAUCE 11€

FISH FINGERS, FRIES AND BROCCOLI 11€

MENU INFANTIL

MAC & CHEESE PASTA 11€

PASTA CON SALSA DE TOMATE CASERA 11€

BARITAS DE PESCADO, PATATAS FRITAS Y BROCCOLI 11€





To help you communicate the amazing benefits of Carbon Free Dining to your diners, please find below the approved copy that you can add to your menus, website, or table explainers.

If you require additional copy, please contact us to discuss.

Approved Copy:

Carbon Free Dining provides restaurants and their diners across the world, the opportunity to mitigate the environmental impact of their meals, and help end poverty in developing countries.

Simply by adding an optional £0.99 / €0.99 / \$1.25 USD to your bill, you will be making a world of difference:



For every £0.99 / €0.99 / \$1.25 USD contribution a fruit tree is planted



Offsets the carbon footprint of your meal



Reduce deforestation and tackles greenhouse gasses



Feeds the communities in the locations the trees are planted



Improve the lives of those less fortunate in the developing world



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