



AARROZANTE

LA CASA DEL ARROZ

Occidental
Puerto Banús

ENTRANTES FRÍOS | STARTERS

- 25,00** **Tabla de conservas premium de nuestra despensa con gildas y patatas chips** ● ● ● ●
Selection of premium preserves with pickles on skewer and crisp potatoes
- 15,50** **Ensaladilla de gambas** ● ● ●
Shrimp russian salad
- 14,50** **Patatas cremosas templadas con melva y aliño de vinagre viejo** ● ●
Warm potatoes with bullet tuna and aged vinegar dressing
- 16,50** **Tomate de la huerta con cebolleta tierna, ventresca, piparras y aceitunas** ● ●
Fresh tomato with spring onion, tuna belly, green chilli and olives
- 16,50** **Ensalada verde de burrata con tomatitos cherry confitados y pesto de rúcula** ● ● ●
Green burrata salad, with cherry tomatoes and rocket pesto

FRITURAS | FRIED FISH

- 19,50** **Gambas cristal con pimientitos asados y huevo frito** ● ● ●
Glass shrimps with roasted peppers and fried egg
- 18,50** **Chocos fritos de nuestra costa** ● ●
Fried cuttlefish
- 19,50** **Boquerones abiertos macerados al limón** ● ●
Lemon macerated anchovies
- 16,50** **Puntillitas de la bahía** ● ●
Fried tiny cuttlefish
- 18,50** **Gambones fritos con pimientos del padrón** ● ●
Fried king prawns with "padrón" green peppers
- 17,50** **Fritura malagueña (mín 2 personas; precio por persona)** ● ● ● ●
Assorted fried fish (min. for 2; price per person)

- 2,00** **Pan y olivas | Bread and olives service**

NUESTRAS SARTENES | SPECIALS IN A PAN

- 20,50 **Almejas al palo cortado** ●●●
Clams with sherry wine sauce
- 28,00 **Pil pil de gamba roja** ●●
Red shrimp pil pil
- 22,50 **Alcachofa confitada con taquitos de foie, jamón ibérico y huevo** ●
Candied artichokes with foie cubes, iberian ham and egg

MARISCO | SEAFOOD

- 26,00 **Gamba blanca cocida 12 uds.** ●
Boiled white shrimp
- 38,00 **Gamba roja plancha 12 uds.** ●
Grilled red shrimp
- 36,00 **Bogavante plancha ud.** ●
Grilled lobster
- 16,00 **Carabinero plancha ud.** ●
Grilled scarlet shrimp

PESCADOS FRESCOS DEL DÍA | FRESH FISH

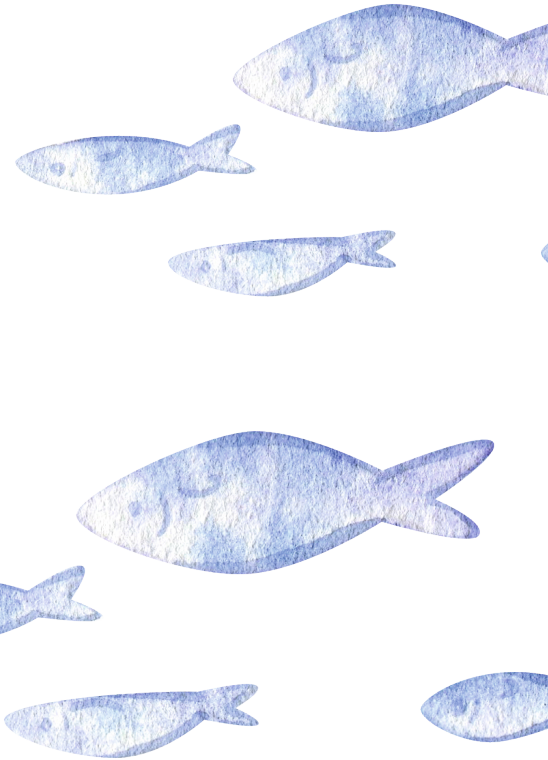
- 24,50 **Lubina** ●
Seabass
- 28,50 **Lenguado** ●
Dover sole
- 28,50 **Rodaballo** ●
Turbot
- 32,00 **Atún rojo de almadraba** ●
Almadraba bluefin tuna

* **A la plancha y servidos con patatas y verduritas salteadas**
Grilled and served with potatoes and sautéed vegetables



ARROCES ROYAL | ROYAL RICES

18,00	Señoret    	Seafood rice (without shells)
18,50	Negro    	Seafood black rice
28,50	Negro con carabineros    	Black rice with scarlet shrimps
26,00	Negro con salmón y su caviar    	Black rice with salmon and salmon caviar
28,00	Carabineros    	Rice with scarlet shrimps
26,00	Marisco    	Seafood rice
32,00	Bogavante     	Lobster paella
34,50	Bogavante con berberechos     	Lobster and cockles rice
16,50	Verduras 	Vegetable rice
18,00	Verduras con pollo 	Vegetable and chicken rice
28,00	Pato, boletus y foie 	Duck, boletus and foie rice
36,00	T-bone con pimientos asados 	T-bone and roasted peppers rice
28,50	Valenciana por encargo 24h 	Valencian rice pre-order 24h



NUESTRO GRANO Y SU MARIDAJE IDEAL | OUR GRANE VARIETIES & IDEAL WINE PAIRING

Dinamita (recomendado) | recommended) - Maridar con Palo Cortado

Bomba - Maridar con Fino

Carnaroli old - Maridar con Manzanilla

FIDEUÁ

- 18,00 **Clásica** ● ● ● ●
Classic
- 18,50 **Negra** ● ● ● ● ●
Black
- 16,50 **Verduras** ●
Vegetable

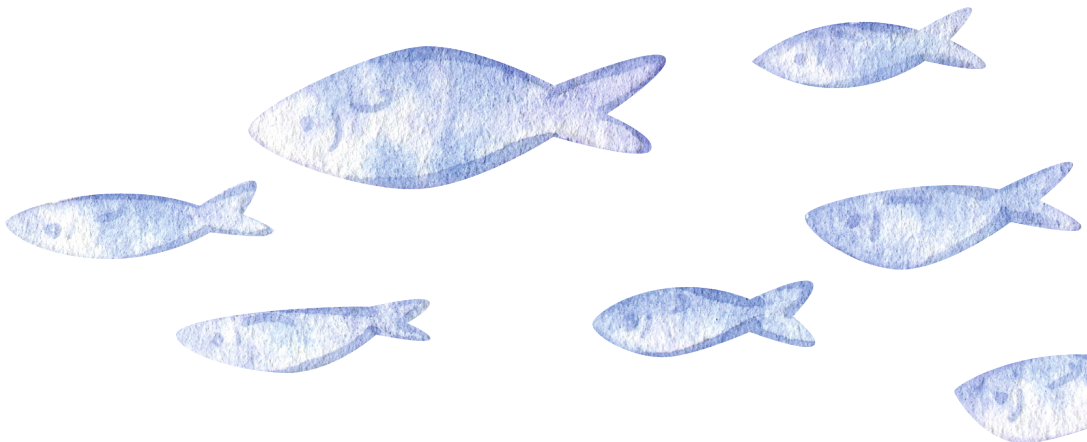
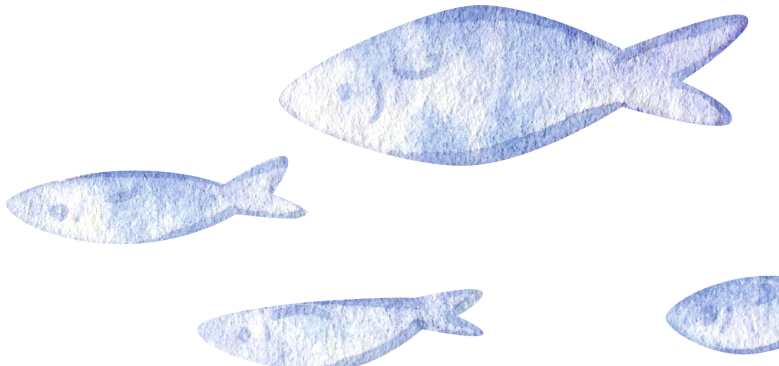
CARNES | MEAT

- 28,50 **Presa ibérica**
Iberian pork fillet
- 32,00 **Solomillo de ternera**
Beef tenderloin
- 45,00 **T-Bone 500 gr**

*** Servidas con patatas rústicas y pimientos del padrón**
Served with rustic potatoes and roasted "padron" green peppers

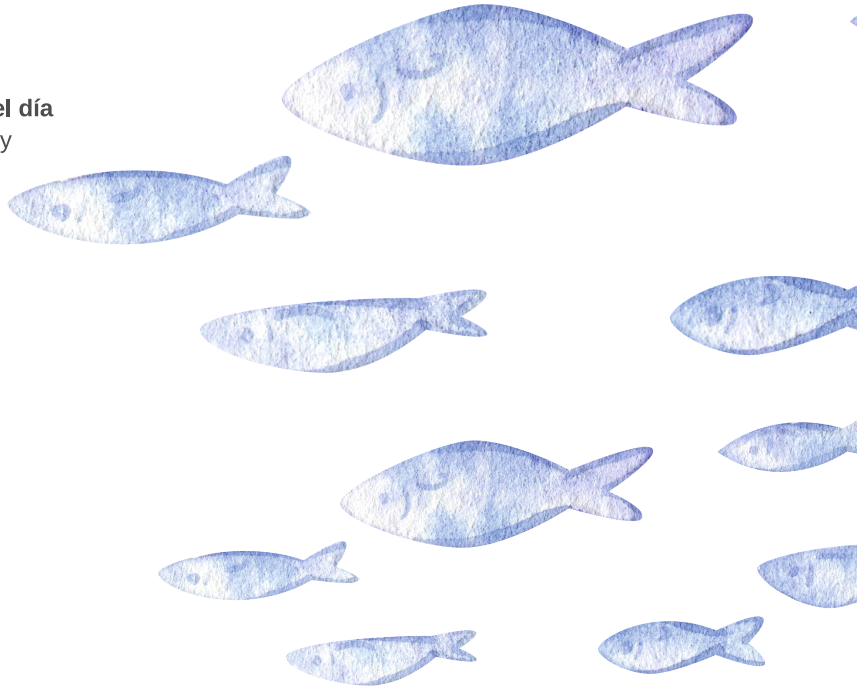
INFANTIL | FOR KIDS

- 12,00 **Pechuga de pollo empanada con patatas fritas** ● ●
Fried chicken breast with french fries
- 12,00 **Hamburguesa de ternera con patatas fritas** ● ●
Beef hamburger with french fries



POSTRES | DESSERTS

- 7,50 Tarta de queso hecha en casa con coulis de frutos rojos** ● ●
Home made cheese cake with red berries coulis
- 7,50 Milhoja de crema con chocolate guanaja** ● ● ● ● ●
Cream mille feuille with guanaja chocolate
- 7,50 Brownie de chocolate con helado de vainilla bourbon** ● ● ● ● ●
Chocolate brownie with bourbon vanilla ice cream
- 7,50 Fruta fresca bajo cero**
Fresh fruit on ice
- 6,00 Nuestro sorbete del día**
Our sorbet of the day



ALÉRGENOS | ALLERGENS



MOLUSCOS
SHELLFISH



CRUSTÁCEOS
CRUSTACEANS



PESCADO
FISH



SULFITOS
SULPHITES



GLUTEN



LÁCTEOS
DAIRY



HUEVOS
EGGS



APIO
CELERY



FRUTOS SECOS
TREE NUTS

