

COUNTER

FROM DEHESA DE LOS MONTEROS

CURED MEATS & CHEESES

IBERIAN ACORN-FED LOIN	40GR-6,9€	80GR-13,8€
IBERIAN ACORN-FED HAM	HALF 14€	FULL 28€
IBERIAN ACORN-FED SALCHICHÓN	40GR-4€	80GR-8€
SELECTION OF IBERIAN CURED MEATS AND PAYOYO CHEESE		22€
CUBES OF PAYOYO GOAT CHEESE WITH JAM	90GR-5,6€	260GR-16€
IDIAZABAL SHEEP'S CHEESE D.O.	90GR-5,6€	260GR-16€
ARTISAN SHEEP BRIE	90GR-5,6€	260GR-16€
MONTAGNOLO BLUE COW'S CHEESE	90GR-5,6€	260GR-16€
HOUSE CHEESE BOARD WITH GARNISHES		17€

LIFE IS SHARING

POTATO SALAD WITH FLAMED PRAWNS AND TRUFFLE VINAIGRETTE	14€
CONFIT ARTICHOKE BLOOM WITH HOLLANDAISE FOAM	9€
EASONAL BABY CARROT SALAD WITH STRACCIATELLA AND ARUGULA	16€
MARINATED TOMATO WITH OUR VINAIGRETTE, AVOCADO, FRESH BURRATA AND BASIL	17€
CONFIT CHICKEN WINGS — FRIED — HOMEMADE SWEET CHILI	4,9€-12€
IBERIAN HAM CROQUETTES WITH THEIR BROTH	6€-15€
GARLIC PRAWN CROQUETTES	6€-15€
GRILLED POTATOES WITH BRAVA SAUCE	6,5€-14€
GRILLED CHISTORRA SAUSAGE ON OUR EMBERS WITH SOURDOUGH BREAD	7€
BLACK COD FRITTERS WITH GREEN AIOLI	5,9€-13€
GORDAL OLIVE DUO	3€

MOLLETITO

ARTISAN BREAD FROM OBRADOR MÁXIMO
SPECIALITY IN BENAJOÁN MOLLETES

MINI MOLLETE WITH GRILLED TUNA TARTARE AND EGG YOLK	12€
MINI MOLLETE WITH BURGOS BLACK PUDDING AND APPLE COMPOTE	8€
MINI MOLLETE WITH HOMEMADE PRINGÁ, MELTED CHEESE AND MEAT JUS	8€

DESSERTS

YOGURT SUNDAE WITH FABBRI AMARENA CHERRIES	5,5€
BRIOCHE TORRIJA WITH TIRAMISU	8,5€
GRANDMA'S STYLE COOKIE TORRIJA	8,5€
DEATH BY CHOCOLATE WITH VANILLA ICE CREAM	8€
CHEESE CAKE - HOMEMADE	8€

Verde Limón

HOLA
HELLO
SALUT
HALLO
CIAO
こんにちは

GILDAS

GILDA-MATRIMONIO	3,5€
ANCHOVY & WHITE ANCHOVY	
GILDA CECINA DE LEÓN	4,2€
+ AGED SHEEP'S CHEESE	

ANCHOVIES

"00" ANCHOVY+	3,5€
ARBEQUINA OLIVE	
ANCHOVY + MINI TOAST +	3,8€
"HUEVO DE TORO" TOMATO	

OYSTERS

FROM MARENNES - OLÉRON (FRANCIA)

OYSTER N°1 NATURAL	5€
OYSTER N°1 "CEVICHE STYLE"	5,5€

PLATILLOS

RIGATONI WITH PISTACHIO CARBONARA,	17€
GUANCIALE, PECORINO ROMANO CHEESE	
FRIED CHICKEN BAO WITH KOREAN SAUCE	8€
CHICKEN GYOZAS WITH JAPANESE-MEXICAN SAUCE	6€-13€
MEXICAN CORN RIBS WITH CHILI AND LIME SAUCE	6,5€-12€

FROM THE SEA

SEABASS CEVICHE WITH RED	22€
JALAPEÑO TIGER'S MILK AND SWEET POTATO TEXTURES	
GRILLED SEA BASS LOIN WITH CARROT PURÉE	25€
AND GRILLED VEGETABLES	
WHOLE FRIED SEABASS WITH CONFIT GARLIC AND CITRUS AIOLI	25€

FROM THE FARM TO EL LIMONAR

MINI BURGER WITH BRIOCHE BUN,	
BACON JAM AND HOUSE SAUCE	9,5€
IBERIAN PORK PLUMA WITH PX SAUCE AND FRENCH FRIES	24€
SPATCHCOCKED SPRING CHICKEN	
WITH MASHED POTATOES, RICOTTA & GUANCIALE	18€
GRILLED BEEF TENDERLOIN WITH TRUFFLED POTATO PURÉE	30€
ASK ABOUT OUR SELECTION OF LOCAL MEATS	

BREAD AND PICOS PER PERSON 1,5€

KIDS' MENU

TWO FRIED EGGS WITH FRIES	7,5€
CHICKEN FINGERS WITH FRIES AND BBQ SAUCE	8,5€
SPAGHETTI BOLOGNESE	10€



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FOR PEOPLE WITH ALLERGIES AND INTOLERANCES

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