



NIBBLES

Vermú	4,5€
Homemade lemonade "Siempre fresca"	4,5€
Homemade sangría	4,5€
Fiero Spritz	9€
St-Germain Spritz	9€
Martini Rubino	4,5€
Aperol Spritz	7,5€
Verde Limón olive duo	2,5€
Fried almonds in olive oil	3€
Bonilla a la Vista potato chips fried in olive oil	3€
Homemade fried chicharrones	5,9€

CHARCUTERIE & CHEESES

Ibérico acorn-fed caña de lomo 20g/40g	3,5€/6,9€
Ibérico acorn-fed jamón 40g/80g	12€/23€
Ibérico acorn-fed salchichón 20g/40g	3€/5,5€
Queso payoyo with tomato jam 50g/150g	5,6€/16€
Idiazabal DO sheep cheese 50g/100g	4,6€/9€
Montagnolo blue cow cheese 50g/100g	4,6€/9€
House cheese board with garnishes 160g	18€
Board of jamón, caña de lomo, salchichón and queso payoyo 160g	22€

GILDAS

Gilda matrimonio (anchovy + white anchovy)	3,5€
Gilda cecina de León + semi-cured sheep cheese	3,9€
Gilda de txistorra	4,2€
Gilda de pulpo	4,2€

MONTADITOS (SMALL SANDWICHES)

Montadito de solomillo al whisky "El Mantecaito"	4,2€
Montadito with spicy chorizo and blue cheese	3,5€
Montadito Piripi (loin, sliced tomato, bacon, cheese and alioli)	3,8€

MOLLETES FROM OBRADOR MÁXIMO

Mollete with tuna tartare and egg yolk	14€
Mollete with homemade pringá, melted cheese and meat jus	7€

VERDE LIMÓN STEWS

Our chickpeas with spinach	4,5€/11€
Chickpeas with king prawns	6,5€/18€
Traditional berza with tripe and its trimmings	7,5€/16€

SHARING IS LIVING

Classic king prawn ensaladilla	5,9€/11,5€
Salmorejo from Córdoba	4,9€/9,5€
Papas bravas chargrilled with alioli	6,5€/14€
Fried padrón peppers	3,9€/7,9€
Mexican corn ribs with chilli and lime	7€/13€
Seasoned tomato with our vinaigrette, avocado, fresh burrata and basil	15€
Ibérico ham croquetas	6€/15,5€
Spinach and blue cheese croquetas	6€/15,5€
Soldaditos de Pavía (salt cod fritters) (2ud)	7,5€
Confit artichoke flower with hollandaise and pecorino	7€
Verde Limón chicken skewer (2ud)	7,5€
Flamenquín de chicharrón from Cádiz with fries	14,5€
Gyozas with Japanese-Mexican sauce	6€/15€
King prawn tempura (3pcs/4pcs/8pcs)	5,2€/7€/13,5€
Fried free-range eggs, fries and ibérico acorn-fed jamón	15€
Traditional Spanish omelette made to order	8€
Whisky Spanish omelette made to order	9,5€
Garlic chicken drumsticks	7,5€/16€
Hake in green sauce with flame-grilled spinach	20€
Ibérico braised pork cheeks with homemade fries	6,5€/18€
Mini burger with brioche bun, bacon jam and house sauce	9,5€
Matured beef sirloin with fries and padrón peppers (350g)	27€

DESSERTS

Brioche torrija with tiramisú and panna cotta ice cream	8€
Torrija "cookie cake" style	8€
Homemade "death by chocolate" cake with vanilla ice cream	7€
The cheesecake - homemade baked cheesecake	7€

WINES

RED WINES

Heraclio Alfaro. Rioja. Tempranillo.	3,4€/19€
Claus. Ribera del Duero. Tempranillo.	3,6€/20€
Vallehondo. Condado de Huelva. Syrah.	3,4€/19€
Petit Pittacum. Bierzo. Mencía.	3,4€/19€
L’Inconscient. Priorat. Garnacha, cariñena and cabernet sauvignon.	24€
Almuvedre. Alicante. Monastrell.	20€
Las Rocas de San Alejandro. Calatayud. Garnacha.	23€
Dos Pájaros de un Tiro. Sierra Norte de Sevilla. Tempranillo and garnacha.	22€
Cortijo Los Aguilares. Sierra de Málaga. Young tempranillo, tempranillo and garnacha.	24€
Sardón. Castilla y León. Cabernet sauvignon, cabernet franc, tempranillo, malbec and syrah.	22€

WHITE WINES

Novio Perfecto. Valencia. Moscatel and viura.	3,4€/19€
Rey Santo. Rueda. Verdejo.	3,2€/18€
Muñarate. Rioja. Viura and malvasía.	3,2€/18€
Tres Pies al Gato. Sierra de Sevilla. Chardonnay and viognier.	3,6€/20€
Dr. Loosen. Germany. Riesling.	22€
Abadía de San Campio. Rías Baixas. Albariño.	23€
Frizz Marela 2024. Condado de Huelva. Zalema and moscatel.	19€
Terras Gauda. Galicia. Albariño.	26€
Ca N’Estruc 2024. Cataluña. Garnacha, macabeo, xarel-lo, muscat and chardonnay.	21€

ROSÉ

Clavellina 2024. Condado de Huelva. Syrah.	18€
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CAVA/CHAMPAGNE

Bocchoris Brut Nature. Cava Perelada. Xarel-lo and macabeo.	3,5€/19€
Visiega. Cava Brut Rosado. Macabeo, xarel-lo and parellada.	3,6€/21€

FORTIFIED WINES

Don Pablo. Jerez. Pedro Ximénez.	3,5€/22€
Don Pablo. Sanlúcar de Barrameda. Manzanilla. Palomino.	3,5€/22€
Tesoro Oloroso. Jerez. Palomino.	3,5€/22€

MIXED DRINKS

Gin	
Seagram’s, Beefeater, Tanqueray, Larios Blanco.	8€
Premium gin	
Bombay Sapphire, Larios 12, Hendrick’s.	9€
Rum	
Bacardí Carta Blanca, Brugal, Barceló, Havana 7, Cacique.	8€
Premium rum	
Cacique 500 and Zacapa.	12€/15€
Whisky	
Dewar’s White Label, Ballantine’s, J&B, Johnnie Walker Red Label.	8€
Premium whisky	
Dewar’s 15 years and Johnnie Walker Black Label.	11€
Vodka	
Absolut and Belvedere.	8€/15€

Bread and breadsticks 1,5€
All prices include VAT



Allergen and intolerance information available upon request. Please ask our staff.

677425275

@verdelimonmalaga