

Time for Cocktails € 14

Paloma

Tequila Reposado and Mezcal Blend, Fresh Grapefruit, Pamplemousse Liqueur

'Rancho Flores' Margarita

Tequila Reposado, Grand Marnier, Agave, Citrus

Carajillo

Mezcal, Café de Olla, Coffee Liqueur, Liqueur 43

Mezcal Aperitive Sour

Earthy mezcal a gentle bitter aperitivo, creating a refined sour with a silky finish.

Spritz

Light, bubbly, and bittersweet—perfect for any moment.

Petroni Spritz

Bright Petroni Vermouth combined with sparkling wine, soda for a refined, bittersweet aperitif.

Hugo Spritz

A light and floral spritz with elderflower, sparkling wine, fresh mint, and a splash of soda.

Bumble Shiso

A fresh twist on the classic Bramble, combining bright citrus, juicy blackberry, and aromatic Shiso.

Smoke Old Fashion

Rich bourbon gently stirred with bitters and a hint of sweetness

Dry Martini

crisp gin and a whisper of dry vermouth, stirred to perfection with a lemon twist or olive.

Espresso Martini

Bold & Rich espresso, vodka, and coffee liqueur shaken. The ultimate pick-me-up with a kick.

Moscow Mule

Zesty Vodka, spicy ginger beer, and fresh lime juice

Mimosa € 8

Bright and bubbly

Memento Gin / Gin Moments

Citric Revolution

Larios 12 & Limon Meyer

Larios 12 & Meyer Lemon

Green Cool

Larios 12, Manzana Verde

Larios 12 & Green Apple

Sweet Home

G'Vine, Enebro floral & Uvas Rojas

G'Vine, Juniper Berry & Red Grapes

Seagram's Gin

Seagram's Piel de Naranja & Canela

Orange Peel & Cinnamon Stick

London Exotic

Bulldog Gin, Regaliz negro y tonica Hibisco.

Bulldog Gin, Black Licorice & Hibisc tonic

French Citadelle

Citadelle Frances, Naranja y Tonica Lima

Gin Alcohol / Mocktail € 10

12€

Que Passion

Seedlip Garden, Martini Rosi Floral, Pineapple

13€

Fall Nights

Namari, Tonic, Lime, Orange

13€

Tanqueray Flores

Delicate floral notes with citrus accents

13€

Tanqueray o,o

Fresh juniper, citrus & herbal notes

13€

6€

16€

The Bar

Copas & Drinks by the Glass

Verdejo	4€
Sauvgnon Blanc	4€
Albariño	4€
Chardonay	4€
Cotes de Provence Blush	6€
Gris Blanc Blush	4€
Ribera Del Duero	4€
Ribera Del Duero, Diaz Bayo	6€
Rioja	4€
Fino	5€
Porto	5€
Palo Cortado	10€

Cafe & Coffees

Cafe / Coffee	3€
Espresso / Espresso	3€
Carajillo / Carajillo	4€
Late / Latte	4€
Cafe Irlandes / Irish Coffee	9€
Infusiones / Teas	3€

Refrescos / Soft Drinks

Agua Sin / Still Water	3€
Agua Gas / Sparkling	4€
San Pelegrino	8€
Refrescos, Zumos / Soft Drinks	4€
Te's frios/ Ice Tea.	5€
Red Bull	5€
Zumo de Naranja / Fresh Squeeze OJ	3€

Combinados & Mixed Drinks

	Solo	Combinado
Whisky	9€	12€
Jameson, Ballantines, Jack Daniel's		
Chiva's Regal 12 años	13€	16€
Macallan, Johnie Walker's Black		
Chiva's Regal 18 años	16€	19€
Ron	9€	12€
Havana 7, Bacardi & Brugal		
Vodka	9€	12€
Absolut		
Grey Goose, Belvedere	13€	16€
Gin	9€	12€
Beefeater & Bombay Sapphire		
Monkey 47 & Hendrik	13€	16€
Tanqueray 10, Gin Mare & G'Vine,		
Martin Miller, & Bulldog		

Cervezas / Beers

Caña	4€
Pinta / Pint	6€
Sin gluten / Gluten Free	7€
Alambra, Corona, Heniken	6€
Pinta Maes / Piint Belgan Maes	6€
Aguila sin Filtro / Aguila Unfilter	6€
Tostadas 0,0	5€
Sidra Magners	7€
Strongbow	7€
Tinto de Verano	4€
Sangria	7€

Aperitivos & Aperitives

Pernot, Ricard & Campari	7€
Chupitos	4€

Licores & Liqueurs

Pacharan, Limonchelo, & Vodka Caramelo	5€
Grapa	6€
Amaretto & Cointreau	7€
Baileys	7€

Vinos & Wines

Nos complace presentar la belleza de distintas expresiones del vino. Degustar diferentes variedades de uva elaborada en diferentes países permite que los matices y las cualidades distintivas de cada una brillen por sí mismos. Esperamos que lo disfruten!

We are delighted to showcase the beauty of different wine expressions. Tasting the same grape varietal from various countries allows the nuances and distinctive qualities of each to truly shine. We hope you enjoy the experience!

Champagne.

	Añada / Vintage	
LeClerc Briant Reserve	NV	120€
Leclerc Briant Rose	NV	110€
Cuveé Laurent Perrier	NV	95€

Espumosas / Sparkling

Millesimato Biscardo, Prosecco	NV	30€
Miistinguett Vallformosa Brut, Cava.	NV.	28€

Vinos Blanca / White Wines

Godello, Bierzo	2024	38€
Albariño, Rias Baixas Don Pedro	NV	26€
Albarino, Rias Baixas Pazos Rublanes	NV	32€
Verdejo, 20 de Abril	2024	30€
Sauvignon Blanc, Villa Julia, Atia	2021	39€
Viognier, Mina de Oro, Spain	2024	52€
Chablis, Domaine Camu, Burgundy, France	2022	38€
Jean-Marie Reverdy, Loire Valley, France	2022	36€
Albillo Mayor, Dominio del Coto	2023	36€
Rioja, Las Preferidas	NV	60€

Rose

Fleurs de Prairie, Cotes de Provence	2024	32€
Cru Cotes de Provence, Symphonie	NV	30€
Beach Rose Garnacha/Syrah	NV	32€
Uvam Pinot Grillio Blush	NV	28€
Magnun Fleau	NV	75€
Lou Peyrassol	NV	30€

Vinos Tinto / Red Wines

Italia. Riscaldo, Valpolicella Ripasso	NV	28€
Italia. Merlot, Varonie Coraldo	NV	25€
Argentina. Malbec, Norton 2024	NV	32€
South Africa. The Chocolate Block	2023	85€
Spain. Chateldon Cabernet Sauvignon	2020	32€
Spain. Ronda Seis + seis	2019	32€
Spain. Corral de Campanas, Tinta de Toro	2021	29€
Spain. Licorella, Priorat	2020	31€
Spain. Rioja. Vouche Graciano	2021	60€
Spain. Tierra de Luz	2022	34€
Spain. Huerto de la Condesa "La Palmera"	2022	40€
Spain. Rivera del Duero. Diaz Bayo, Cosecha	2023	32€
Spain. Rivera del Duero. Dominio del Soto Reserva	2019	37€
Spain. Rivera del Duero. Dominio del Soto Tempranillo	2022	43€

Aperitivos Frios | Cold Appetizers

Carpaccio de Buey 18€

Hand-cut beef carpaccio, Cold-pressed AOVE & Parmigiano Reggiano, Rucola & Basil

Tartar Classico al estilo Rancho Flores 18€

Rancho Flores Stake Tartar

Racion de Jamon Iberico 25€

Iberian Ham

Ensaladilla Rusa 12€

Traditional Creamy Potato Salad, Carrots, Tuna & Prawns

Aperitivos Calientes | Hot Appetizers

Croquetas del Chef 16€

Chef's Signature Croquettes

Pimiento del piquillo relleno Bacalao 13€

Filled Piquillo Peppers

Chorizo Criollo y Morcilla de Ronda a la Parrilla 13€

Grilled Criollo Sausage & Ronda Morcilla, Fire-Kissed on the Charcoal Grill

Langostinos Pil-Pil Diavola 17€

Prawns "Pil - Pil Diavola"

Tiras de Entrecot con Patatas Fritas y Huevos Rotos 18€

Beef strips, French Fries & Fired Eggs

Ensaladas | Salads

Ensalada de Tomate & Cebolla 15€

Tomatoes & Onion Salad

Ensalada Cesar 17€

Cesar Salad

Burrata con cremoso de zanahoria, Remolacha tomate seco acompañado de aceite de cilantro, albahaca & Lima 18€

Burrata with Creamy Carrot Puree, Sun-Dried Tomato & Cilantro, Basil, Lime Oil

Ensalada Griega 18€

Crisp Tomatoes, Cucumber, Red Onion, Kalamata Olives & Feta Cheese, Dressed AOVE and Oregano.

Pan de Leña & Mantequilla Francesa 1.50€

Sourdough Bread & French Butter.

Surtido de Pan & AOVE 2€

Bread Selection & AOVE

Pan de Ajo y Perejil 7€

Garlic Bread & Parsley

Carne a la Brasa | Grilled Meat

Hamburguesa Flores Angus & Fries 18€

Flores Angus Burger & Fries

Costilla de Cerdo 25€

Slow-braised Pork Ribs, Finished with a Refined Glaze & Balanced Seasoning

Churrasco de Pollo & Chimichurri 24€

Free-Range Chicken Churrasco

Secreto Ibérico 26€

Chargrilled Iberian Pork Secreto

Entrecot de Lomo Bajo Angus a la Parrilla 400gr 34€

Dry-Aged Ribeye Steak

Entrecot de Lomo Alto Angus a la Parrilla 350 gr 47€

Dry-Aged Ribeye Steak

Solomillo de Vaca 33€

Chargrilled Beef Tenderloin

Chuletón de Vaca Vieja a la Brasa kg 94€

Grilled Bone-In Ribeye Steak with Sea Salt Flakes

T-Bone kg 96€

Prime T-Bone

Toma Hawk kg 100€

Toma Hawk

Guarniciones / Side Dishes

Pure de Patatas Trufadas / Truffled Mashed Potatoes 3€

Patatas Asadas / Roasted Potatoes 4€

Pimientos del Padron / Padron Peppers 5€

Esparragos / Asparagus 6€

Verduras a la Parrilla / Grilled Vegetables 6€

Patatas Fritas / Fries 6€

Menu Infantil / Kids Menu

Spaghetti Napolitana / Spaghetti Neapolitan 9€

Nuggets & Patatas / Nuggets & Fries 10€

Mini Hamburguesas & Patatas / Mini Burger & Fries 10€

Sopas | Soups

Crema de Cebolla 14€
Creamy Onion Soup

Pescados y Mariscos | Fish & Seafood

Mejillones al vapor 18€
Steamed Mussels in a White Wine and Shallot Broth, Finished with Fresh Herbs

Pulpo a la Brasa , Parmentier de Remolacha y Verdura Asada 32€
Grilled Octopus, Beetroot Parmentier & Charred Garden Vegetables

Bacalao, Pure de Patatas, Alioli de Azafran & Salsa Putanesca 31€
Cod, Potato purée , Saffron Aioli & Puttanesca Sauce

Risotto

Risoto al Vino Tinto con Birutas de Jamon Iberico 19€
Risotto in Aged Red Wine

Risoto de Marico 21€
Seafood Risotto & Coastal Aromatics

Pasta | Pasta

Penne Arrabbiata 19€
San Marzano Tomato sauce, Calabrian chili, basil Chiffonade & Pecorino Romano

Tagliateli al Pil - Pil 20€
Tagliatelle Pasta with Basque-Style Pil-Pil Emulsion

Pasta “ Mare” Seafood 24€
Fresh Pasta “Mare”, Shellfish Ragout, and a Touch of Lemon Emulsion

Postres | Deserts

Bola de Helado Vainilla-Fresa Chocolate 4€

Single scoop Ice-Cream

Seleccion de Helados de vinos de Malaga & Copa Palo Cortado 12€

Artisanal Ice Cream Selection made from Málaga wines, Paired with a Glass of Palo Cortado.

Strudle Manzana & Helado de Manzana Asada 10€

Crispy Apple Strudel, Roasted Apple Ice Cream

Panna Cotta & Furtos Rojos 12€

Panna Cotta Velvety Infused with Red Frutis

Pavlova con Frutos Rojos & Mermelada de Arandano 11€

Pavlova Meringue, Soft Center, Finished with Blueberry Jam

Coulant con Chocolate Blanco & Helado de 12€

White Chocolate Coulant, Delicate warm Cake revealing a flowing White Chocolate Heart

Brownie con Dulce de Leche & Merengue 12€

Rich Chocolate Brownie Served with Smooth Dulce de Leche & Crisp Meringue

Cafe & Infusiones | Cooffee & Teas

Cafe / Coffee 3€

Infusiones / Herbal Teas 3€

Carajillo, Capuccino & Late Macchiato 4€

Carajillo, Capuccino & Late Macchiato

Cafe Irlandes, Cafe Calipso, Cafe Bailey's & Cafe Amaretto Frappe 9€

Irish Coffee, Calypso Coffee, Bailey's Coffee & Iced Amaretto Coffee