

MENU

PERRO VIEJO

TAPAS BAR

HOLA
HELLO
SALUT
HALLO
CIAO
こんにちは

TAPAS

	T	P
 HOMEMADE SHRIMP AND PICKLES SALAD		11
IBERIAN HAM CROQUETTES	5,9	13
 BAO BUNS WITH CRISPY CHICKEN, GOCHUJANG SAUCE, AND JAPANESE MAYO		8
MEXICAN TOAST WITH OCTOPUS, AVOCADO, AND SHRIMP SALAD		10
KOREAN-STYLE PATATAS BRAVAS	6,2	14
CHARCOAL-ROASTED PATATAS BRAVAS WITH ALIOLI	5,9	13
MINI BEEF BURGERS (100G),BRIE CHEESE, GREEN MUSTARD AND HERB AIOLI, WITH CARAMELIZED ONION		9
 YAKITORI CHICKEN WITH SAUTÉED BULGUR AND AJI SAUCE	6,5	13
JAPANESE-MEXICAN CHICKEN GYOZAS	5,5	12,8
 CHILL CRAB-STYLE KING PRAWN TACOS (2 U)		10

PASTAS

GNOCCHI WITH HAZELNUT PESTO, SUN-DRIED TOMATO AND ROASTED PUMPKIN		16
 SPAGHETTI WITH LOBSTER IN CAVA SAUCE + FRESH SEASONAL TRUFFLE		17 8

PAELLA

SEAFOOD ARROZ DEL SENYORET - SERVES TWO	28
IBERIAN RICE WITH XO SAUCE - SERVES TWO	30
 DUCK RICE WITH SEASONAL MUSHROOMS - SERVES TWO	30

FROM THE SEA

WHOLE FRIED SEA BASS (500G) WITH KIMCHI MAYO AND CITRUS	25
 CEVICHE OF SEA BASS WITH LECHE DE TIGRE AND YELLOW CHILI EMULSION	20
TURBOT WITH CARROT PURÉE AND SEASONAL VEGETABLES	25

TO START



SEASONED TOMATO WITH AVOCADO AND PRAWN	7	16
PAYOYO CHEESE - 90G / 260G	5,9	17
ARTICHOKE WITH HOLLANDAISE FOAM AND PARMESAN		7
100% IBERIAN ACORN-FED HAM - 90G		27
TOTOPOS WITH BEEF RIB BIRRIA, GUACAMOLE, PICO DE GALLO, AND CHEDDAR		14
GORDAL OLIVES		2,5

OYSTERS

OYSTERS FROM MARENNES-OLÉRON (FRANCE)

OYSTER NO. 2 NATURAL STYLE	5
OYSTER NO. 2 WITH BLOODY MARY	5,5
OYSTER NO. 2 WITH CEVICHE-STYLE DRESSING	5,5

TO START

NEGRONI	6
VERMÚ LES COUSINS DONZELL.	5
MIMOSA	3,5
MANZANILLA MARUJA	2,7
PEDRO XIMÉNEZ FERNANDO CASTILLA	4
CARLES ANDREU. CAVA MACABEO+PARELLADA	3,2
BREAD AND BREADSTICKS PER PERSON - VAT INCLUDED-	1,8

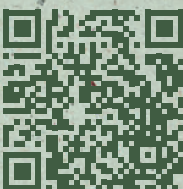
FROM THE FARM TO THE GRILL

 BEEF TENDERLOIN (200G) WITH SEASONAL SAUTÉED VEGETABLES AND TRUFFLED PURÉE	30
CHICKEN CHURRASCO WITH MASHED POTATOES BACON, AND RICOTTA	18

DESSERTS

 TIRAMISÚ-STYLE BRIOCHE FRENCH TOAST	8
HOMEMADE BAKED CHEESECAKE	7,5
 COOKIE CAKE-STYLE FRENCH TOAST WITH VANILLA ICE CREAM	8

VAT INCLUDED



BOOKING ONLINE
WWW.GRUPOPERROVIEJO.COM

GRUPO
PERRO
VIEJO

WE HAVE A MENU AVAILABLE FOR PEOPLE
WITH ALLERGIES AND INTOLERANCES

955440030 @perroviejomalaga

TINTOS



	C	B
HERACLIO ALFARO. RIOJA. TEMPRANILLO+GRACIANO+MAZUELO	3,40 €	19 €
MÁRQUEZ Y BENGOA RESERVA. RIOJA. TEMPRANILLO	3,90 €	22 €
PPEREZ. RIBERA DEL DUERO. TEMPRANILLO	3,40 €	19 €
HALLADO. SIERRA DE MÁLAGA. SYRAH+PETIT VERDOT DE CULTIVO ECOLOGICO	4,00 €	23 €
PETIT PITTACUM. BIERZO. MENCÍA	3,40 €	19 €
CAMAROS. MÁLAGA. CABERNET SAUVIGNON+SYRAH+TEMPRANILLO		38 €
ANTÍDOTO. RIBERA DEL DUERO. TINTO FINO 100%		26 €
DEHESA GAGO. TORO. 100% TINTA DE TORO		24 €
PAGO-EL ESPINO. SIERRA DE MÁLAGA. PETIT VERDOT + SYRAH + TEMPRANILLO		48 €
PARAJE DEL MICAL. GRANADA. TEMPRANILLO		28 €
LA MONTESA. RIOJA. GARNACHA		29 €

BLANCOS



REY SANTO. RUEDA. VERDEJO	3,20 €	18 €
PERRO VERDE. RUEDA. VERDEJO	4,20 €	24 €
TERRA DE AYTONA. RÍAS BAIXAS. ALBARIÑO	4,00 €	23 €
PRIMERA HUIDA. SEVILLA. VIOGNIER	3,50 €	20 €
DR. LOOSEN. MOSEL-SAAR-RUWER. RIESLING	3,70 €	21 €
NOVIO PERFECTO. VALENCIA. MOSCATEL-VIURA		19 €
TOKAJI DRY. HUNGRÍA. FURMIT + HARSLEVELU		26 €
NENO SOBRE LÍAS. VALDEORRAS. 100% GODELLO		25 €
LA OLA DEL MELLIERO. SIERRAS DE MÁLAGA. PEDRO XIMÉNEZ, MOSCATEL DE MÁLAGA		28 €
FENOMENAL. RUEDA, VERDEJO. VIURA		22 €

ROSADOS



MUÑARRATE . RIOJA. GARNACHA	3,40 €	19 €
ROSELITO. RIBERA DEL DUERO. TEMPRANILLO, ALBILLO		26 €

CAVA/CHAMPAGNE



CARLES ANDREU BRUT. RIOJA. GARNACHA	3,70 €	21 €
DELAMOTTE BRUT. CHAMPAGNE. CHARDONNAY + PINOT NOIR + PINOT MEUNIER		80 €

GENEROSOS

MANZANILLA MARUJA. JEREZ, PALOMINO FINO	3,00 €	22 €
AMONTILLADO GREATDUKE. JEREZ, PALOMINO FINO	4,60 €	35 €

VERMUT / APERITIVOS

MARTINI RUBINO	4,50 €
FIERO SPRITZ	6,00 €
ST GERMAIN SPRITZ	6,00 €