

MENU

PERRO VIEJO

TAPAS BAR

HOLA
HELLO
SALUT
HALLO
CIAO
こんにちは

TAPAS

	T	P
POTATO SALAD WITH FLAMED PRAWNS TRUFFLE VINAIGRETTE	14	
GILDA-MARRIAGE ANCHOVY + WHITE ANCHOVY		3,5
GILDA LEÓN CURED BEEF + CURED SHEEP CHEESE		3,5
IBERIAN HAM CROQUETTES	6	15
BAO BUN WITH CRISPY CHICKEN GOCHUJANG SAUCE AND JAPANESE MAYO		9
MEXICAN TOAST WITH OCTOPUS SALPICÓN AVOCADO AND SHRIMPS (2PCS)		12
KOREAN-STYLE BRAVAS	6,8	15
CHARCOAL-GRILLED BRAVAS POTATOES WITH AIOLI	6,5	14
MINI BEEF BURGER (100G) BRIE CHEESE, GREEN MUSTARD AND HERB AIOLI WITH CARAMELIZED ONION		9,5
YAKITORI CHICKEN WITH STIR-FRIED BULGUR WHEAT AND AJI PEPPER	7	14
JAPANESE-MEXICAN CHICKEN GYOZAS	6	13,5
HUITLACOCHÉ AND COSTEÑO CHEESE QUESADILLA		8
MEX CORN RIBS WITH AJI AND LIME SAUCE	7	13
GNOCCHI WITH HAZELNUT PESTO, SUN-DRIED TOMATOES AND ROASTED PUMPKIN		16
SPAGHETTI WITH CAVA AND LOBSTER FRESH SEASONAL TRUFFLE		30 9
IBERIAN RICE WITH XO SAUCE - FOR TWO -		32
BLACK RICE WITH SQUID AND PRAWN - FOR TWO -		30

PASTAS

PAELLA



TO START	
SEASONED TOMATOES WITH AVOCADO AND PRAWNS	8 17
PAYOYO CHEESE 90G - 260G	6,2 18
ARTICHOKE WITH HOLLANDAISE FOAM AND PARMESAN	8
100% IBERIAN ACORN-FED HAM "DEHESA DE LOS MONTEROS"	29
TOTOPOS WITH BEEF RIB BIRRIA, GUACAMOLE, PICO DE GALLO AND CHEDDAR	16
GORDAL OLIVES	3

OYSTERS

FROM MARENNES-OLÉRON (FRANCE)

NO. 2 OYSTERS - NATURAL	6
NO. 2 OYSTERS - CEVICHE STYLE	6,5

TO START

NEGRONI	6
VERMUT LES COSINS 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	1,8

FROM THE SEA

ASK FOR THE FISH OF THE DAY

SEABASS CEVICHE WITH TIGER'S MILK AND YELLOW AJI	24
TURBOT WITH PIL PIL SAUCE AND CHARRED WILD SPINACH	25
KING PRAWN TACOS "CHILI CRAB" STYLE (2PCS)	12

FROM THE FARM TO THE GRILL

BBQ PORK RIBS	22
BEEF TENDERLOIN (200G) WITH SAUTÉED SEASONAL VEGETABLES AND TRUFFLED MASH	32
CHICKEN SKIRT STEAK WITH MASHED POTATOES, BACON AND RICOTTA	18

DESSERTS

BRIOCHE FRENCH TOAST TIRAMISU STYLE	9
HOMEMADE BAKED CHEESECAKE	8
COOKIE-CAKE STYLE FRENCH TOAST WITH VANILLA ICE CREAM	9

GRUPO
**PERRO
VIEJO**

WE HAVE A MENU AVAILABLE FOR PEOPLE
WITH ALLERGIES AND INTOLERANCES

955440030 @perroviejomalaga

VAT INCLUDED

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 €