



Something has brought you to this very moment, to this very place, today. Maybe you've been following in the footsteps of others or erasing your own. But the thing is, right now you're here. We love having crossed paths with you, because we are the footprint of all the people who, like you, have chosen to come here for an experience that is different.

l'expérience



HERE, SHARED
FLAVOURS LEAVE
THEIR MARK



PAELLA

01. Mixed seafood and meat paella (min. 2 persons - price p/p) 12.85

PLATTER

6 units

02. Pork sirloin platter with quail eggs 10.85

03. Mix of tapas Catedral: cured ham with quail egg, Iberian pork tenderloin and salmon with blue cheese cream 10.85

04. Mix of tapas Obispo: croquettes, fried camembert cheese, and pork tenderloin fillets with quail eggs 10.85

CROQUETTES

4 units

8 units

05. Home-made croquettes with Iberian cured ham 6.45 10.45

06. Home-made croquettes with spinach and pine nuts 6.45 10.45

07. Assorted home-made croquettes 6.45 10.45

FOR SNACKING

1/2 Serving

Full serving

08. Crispy shrimp (each) 1.85

09. Cones filled with Malaga-style salami (8 units) 9.45

10. Ensaladilla Rusa: potato salad with mayonnaise and prawns 4.85 7.85

11. Porra Antequerana: chilled cream of tomato and vegetable soup (in season) 6.85

12. Prawns «pil pil» 9.45

13. Fried camembert with blueberry jam 9.45

14. Mature sheep cheese 13.45

15. Spicy «Brava» potatoes 7.85

16. Potatoes L'expérience (with garlic mayonnaise and honey) 7.85

17. Bao bread with duck (2 pieces) 9.65

Basket of artisan bread and breadsticks: corn and grains, green olives, organic grains and seeds (for 2) 2.50

(ALL PRICES LISTED IN EUROS AND INCLUDE VAT)

SALADS

18. **L'expérience salad:** with bacon, chicken, sunflower seeds, goat cheese, cherry tomatoes, apple, and a honey mustard vinaigrette 12.45
19. **Lamb's lettuce salad:** with Iberian cured ham, cheese, croutons, walnuts and cherry tomatoes 12.45
20. **Cherry tomato salad:** with chopped cherry tomatoes, frigate tuna, fresh curd cheese, fried garlic, olive oil and a balsamic reduction 12.45
21. **Chicken Caesar salad:** chicken, lettuce, parmesan cheese, cherry tomatoes and croutons 12.45
22. **Guacamole salad:** nachos, guacamole, lettuce, goat cheese, tomato, salmon and spicy sauce 12.45

BAGUETTES

23. Smoked salmon, fresh curd cheese and onion 9.65
24. Iberian cured ham with olive oil and fresh tomato puree 9.65
25. Frigate tuna with Piquillo peppers and fresh tomato puree 9.65
26. Camembert cheese with caramelized onions and molasses 9.65

BURGERS

27. Mini burgers with cheddar cheese and caramelized onions (4 units) 10.85
28. **L'expérience hamburger:** cheddar cheese, red onion, lettuce and tomato 12.45
29. Boletus and truffle hamburger 10.85

SANDWICHES

30. **Bikini sandwich:** ham and cheese 5.95
31. **The Philly sandwich:** strips of tender beef with cheese and crispy onion 8.65
32. **Sandwich VIP Club:** chicken, bacon, crispy onion, cheese and fresh tomato, accompanied by lettuce and our special sauce 10.65

RICE & PASTA

33. Wok: chicken, vegetables and rice 13.45
34. Pad Thai with prawns: rice noodles, vegetables, peanuts, lime, coriander and tofu 13.45
35. Risotto with boletus, parmesan cheese and truffle aroma 13.45
36. Toasted noodles with prawns and garlic & lime mayonnaise 12.85

EGGS

37. Scrambled eggs with prawns and green asparagus 11.85
38. Fried eggs with ham and «Padron» peppers 11.85
39. Fried eggs with foie 13.45

MEAT

40. Flamenquín Cordobés: home-made deep fried pork loin roll with Iberian cured ham, green pepper and cheese 12.85
41. Iberian pork sirloin medallions with the Chef's cream sauce 15.85
42. Entrecôte steak 21.45
43. Iberian pork tenderloin 18.45

FISH

44. Salmon with sautéed vegetables 15.45

CHILDREN'S MENU

45. Croquettes, pork tenderloin and quail egg with chips 8.25



LAUGHTER IS LIKE
DESSERT - THERE'S
ALWAYS ROOM
FOR IT



DESSERTS

46. Home-made chocolate brownie with vanilla ice-cream	5.35
47. Chocolate coulant with vanilla ice cream	5.35
48. Home-made apple tarte Tatin	5.35
49. Home-made cheesecake	5.35
50. Assortment of 3 desserts	13.85

ICE CREAMS


2 scoops 3 scoops

51. Nougat, vanilla, strawberry or chocolate	3.85	5.35
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MILKSHAKES

52. Nougat, vanilla, strawberry or chocolate	4.25
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WE ARE ALL MORTAL,
UNTIL THE FIRST KISS
AND THE SECOND
GLASS OF WINE



BEER & SOFT DRINKS

Pitcher Unit

Heineken glass of beer	10.00	2.00
Heineken pint of beer		3.75
Heineken 0,0		2.65
Alhambra 1925		3.45
Alhambra Reserva Roja		3.45
Heineken		2.95
Desperados		3.65
Paulaner 50cl		4.65
Soft drinks 20cl		2.20
Soft drinks 33cl		3.00
San Pellegrino (sparkling water) 50cl		2.85
Tinto de verano: red wine with sweet soda	12.45	2.85
Juices		2.20
Milkshakes		2.20
Mineral water		2.00
Sangría	15.45	3.45
Red Vermouth		3.50
White Vermouth		3.50
Manzanilla sherry		2.95
Liquors		5.00

WINES

Glass Bottle

Encaste. Cosecha Ronda		17.85
Juan Gil. Roble, Jumilla		17.85
Pernales. Crianza Sierra de Málaga		18.45
Habla del Silencio. Extremadura		19.45
Ibéricos. Crianza Rioja	2.95	15.85
Dinastía Vivanco. Crianza Rioja		17.85
Azpilicueta. Crianza Rioja		17.85
Altos Ibéricos. Reserva Rioja		26.45
200 Monges. Reserva Rioja		44.85
Me & You. Cosecha R. Duero	2.95	15.85
Celeste. Roble R. Duero		17.85
Convento Oreja. Roble R. Duero		17.85
Celeste. Crianza R. Duero		24.45
Matarromera. Crianza R. Duero		27.85
Verdeo. White Rueda	2.95	15.85
Viña Sol. White Penedés	2.95	15.85
San Valentín. Semi-sweet	2.95	15.85
Viña Esmeralda. White Penedés		17.45
Paco & Lola. Rías Baixas	3.50	18.45
De Casta. Rosé Penedés	2.95	15.85
Viña Esmeralda Rosé. Rosé Penedés	3.50	17.45
Málaga Virgen. Pedro Ximénez	3.25	17.45
Púrpura. Cava Juvé y Camps	3.50	18.45
Rosado. Cava Juvé y Camps		19.85
Blanc de Noirs. Cava Juvé y Camps		28.85
Lanson. Champagne		39.45

(CHECK OUT OUR WINE SPECIALS)

l'expérience

SABORES COMPARTIDOS QUE DEJAN HUELLA

 @Lexperience.PlazadelObispo  restaurantelexperience

www.plazadelobispo.com