

PAELLA

01. Mixed seafood and meat paella (min. 2 persons - price p/p) 14,85

PLATTER

6 units.

02. Pork sirloin platter with quail eggs 11,50

03. Mix of tapas Catedral: cured ham with quail egg, Iberian pork tenderloin and salmon with goat cheese cream 11,50

04. Mix of tapas Obispo: croquettes, fried camembert cheese, and pork tenderloin fillets with quail eggs 11,50

CROQUETES

4 units

8 units

05. Home-made croquettes with Iberian cured ham 6,85 11,45

06. Home-made croquettes with spinach and pine nuts 6,85 11,45

07. Assorted home-made croquettes 6,85 11,45

FOR SNACKING

1/2 Serving

Full serving

08. Crispy shrimp (each) 1,95

10. Ensaladilla Rusa: potato salad with mayonnaise and prawns 5,00 7,85

11. Porra Antequerana: chilled cream of tomato and vegetable soup (in season) 6,85

12. Prawns «pil pil» 10,85

13. Fried camembert with blueberry jam 9,85

14. Mature sheep cheese 14,85

15. Spicy «Brava» potatoes 8,25

16. Potatoes L'expérience (with garlic mayonnaise and honey) 8,25

17. Bao bread with duck (2 pieces) 10,75

Basket of artisan bread and breadsticks: corn and grains, green olives, organic grains and seeds (for 2) 2,75

SALADS

18. L'expérience salad: with bacon, chicken, sunflower seeds, goat cheese, cherry tomatoes, apple and a honey mustard vinaigrette 13,50

19. Lamb's lettuce salad: lamb's lettuce, Iberian cured ham, cheese, croutons, walnuts and cherry tomatoes 13,50

20. Cherry tomato salad: with chopped cherry tomatoes, arugula, frigate tuna, fresh curd cheese, fried garlic, olive oil and a balsamic reduction 13,50

21. Chicken Caesar salad: chicken, lettuce, parmesan cheese, cherry tomatoes and croutons 13,50

22. Guacamole salad: nachos, guacamole, lettuce, goat cheese, tomato, salmon and spicy sauce .. 13,50

BAGUETTES

23. Smoked salmon with Burgos cheese and caramelized onion 10,50

24. Iberian cured ham with olive oil and fresh tomato puree 10,50

25. Frigate tuna with Piquillo peppers and fresh tomato puree 10,50

26. Camembert cheese with caramelized onions and molasses 10,50

BURGERS

27. Mini burgers (4 units): cheddar cheese cream and caramelized onion 11,50

28. L'Experience hamburger: cheddar cheese cream, caramelized onion, fried onion, lettuce and tomato 13,50

29. Vegetarian hamburger: cheddar cheese cream, caramelized onion, fried onion, lettuce and tomato 10,50

SANDWICHES

30. Bikini sandwich: ham and cheese 6,50

31. The Philly sandwich: strips of tender beef with cheese and crispy onion 9,50

32. Sandwich VIP Club: chicken, bacon, crispy onion, cheese and fresh tomato, accompanied by lettuce and our special sauce 11,50

RICE & PASTA

33. Wok: chicken, vegetables and rice 14,50

34. Pad Thai with prawns: rice noodles, vegetables, peanuts, lime and tofu 14,50

35. Risotto with boletus, parmesan cheese and truffle aroma 14,50

36. Toasted noodles with prawns and garlic mayonnaise 13,50

EGGS

37. Scrambled eggs with prawns and green asparagus 12,50

38. Fried eggs with ham and «Padrón» peppers 12,50

39. Fried eggs with foie 14,25

MEAT

40. Flamenquín Cordobés: home-made deep fried pork loin roll with Iberian cured ham, green pepper and cheese 13,50

41. Iberian pork sirloin medallions with the Chef's cream sauce 16,75

42. Entrecôte steak 22,50

43. Iberian pork tenderloin 19,50

FISH

44. Salmon with sautéed vegetables 17,25

CHILDREN'S MENU

45. Croquettes, pork tenderloin and quail egg with chips 8,75

DESSERTS

46. Home-made chocolate brownie with vanilla ice-cream 5,65

47. Chocolate coulant with vanilla ice cream 5,65

48. Home-made apple tarte Tatin with vanilla ice cream 5,65

49. Home-made cheesecake 5,65

50. Assortment of 3 desserts 14,50

ICE CREAMS

2 scoops

3 scoops

51. Nougat, vanilla, strawberry or chocolate 3,85 5,45

MILKSHAKES

52. Nougat, vanilla, strawberry or chocolate 5,50



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BEER & SOFT DRINKS

Pitcher

Unit

Glass of beer 10,50 2,25

Pint of beer 3,95

Heineken 0,0 2,75

Alhambra 1925 3,50

Alhambra Reserva Roja 3,75

Heineken 3,25

Desperados 3,75

Paulaner 50cl 4,85

Soft drinks 20cl 2,35

Soft drinks 33cl 3,50

San Pellegrino (sparkling water) 50cl 2,95

Tinto de verano: red wine with sweet soda 13,25 2,95

Juices 2,35

Milkshakes 2,35

Mineral water 50cl 2,25

Sangría 16,25 3,65

Red Vermouth 3,65

White Vermouth 3,65

Manzanilla sherry 4,15

Liquors 5,25

WINES

Glass

Bottle

Encaste. Cosecha Ronda 18,75

Juan Gil. Roble, Jumilla 18,75

Pernales. Crianza Sierra de Málaga 19,50

Habla del Silencio. Extremadura 20,50

Ibéricos. Crianza Rioja 2,95 16,75

Dinastía Vivanco. Crianza Rioja 18,75

Azpilicueta. Crianza Rioja 18,75

Altos Ibéricos. Reserva Rioja 27,50

200 Monges. Reserva Rioja 47,50

Me & You. Cosecha R. Duero 2,95 16,75

Celeste. Roble R. Duero 18,75

Convento Oreja. Roble R. Duero 18,75

Celeste. Crianza R. Duero 25,50

Matarromera. Crianza R. Duero 29,25

Verdeo. White Rueda 2,95 16,75

Viña Sol. Blanco Penedés 2,95 16,75

San Valentín. Semi-sweet 2,95 16,75

Viña Esmeralda. White Penedés 18,50

Paco & Lola. Rías Baixas 3,50 19,25

De Casta. Rosé Penedés 2,95 16,75

Viña Esmeralda Rosé. Rosé Penedés 3,50 18,25

Málaga Virgen. Pedro Ximénez 3,25 18,25

Púrpura. Cava Juvé y Camps 3,50 21,50

Rosado. Cava Juvé y Camps 22,50

Blanc de Noirs. Cava Juvé y Camps 30,50

Lanson. Champagne 41,50

ALL PRICES LISTED IN EUROS AND INCLUDE VAT
CHECK OUT OUR WINE SPECIALS

L'expérience

SABORES COMPARTIDOS QUE DEJAN HUELLA