

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 13,75

03. Mix of tapas Catedral: cured ham with quail egg, Iberian pork tenderloin and salmon with goat cheese cream 13,75

04. Mix of tapas Obispo: croquettes, fried camembert cheese, and pork tenderloin fillets with quail eggs 13,75

CROQUETES

4 units

8 units

05. Home-made croquettes with Iberian cured ham 8,25 13,75

06. Home-made croquettes with spinach and pine nuts 8,25 13,75

07. Assorted home-made croquettes 8,25 13,75

FOR SNACKING

1/2 Serving

Full serving

08. Crispy shrimp (each) 2,15

10. Ensaladilla Rusa: potato salad with mayonnaise and prawns 6,50 8,75

12. Prawns «pil pil» 12,85

13. Fried camembert with blueberry jam 11,85

15. Spicy «Brava» potatoes 9,65

16. Potatoes L'expérience (with garlic mayonnaise and honey) 9,65

17. Bao bread with duck (2 pieces) 12,65

Basket of artisan bread and breadsticks: corn and grains, green olives, organic grains and seeds (for 2) 3,00

SALADS

1/2 Serving

Full serving

18. L'expérience salad: with bacon, chicken, sunflower seeds, goat cheese, cherry tomatoes, apple and a honey mustard vinaigrette 10,85 16,50

19. Lamb's lettuce salad: lamb's lettuce, Iberian cured ham, cheese, croutons, walnuts and cherry tomatoes 10,85 16,50

20. Cherry tomato salad: with chopped cherry tomatoes, arugula, frigate tuna, fresh curd cheese, olive oil and a balsamic reduction 10,85 16,50

21. Chicken Caesar salad: chicken, lettuce, parmesan cheese, cherry tomatoes and croutons 10,85 16,50

22. Guacamole salad: nachos, guacamole, lettuce, goat cheese, tomato, salmon and mango sauce 10,85 16,50

TOASTS

23. Smoked salmon with Burgos cheese and caramelized onion 12,65

24. Iberian cured ham with olive oil and fresh tomato puree 12,65

25. Frigate tuna with Piquillo peppers and fresh tomato puree 12,65

26. Camembert cheese with caramelized onions and molasses 12,65

BURGERS

27. Mini burgers (4 units): cheddar cheese cream and caramelized onion 13,85

28. L'Experience hamburger: cheddar cheese cream, caramelized onion, fried onion, lettuce and tomato 14,85

29. Vegetarian hamburger: cheddar cheese cream, caramelized onion, fried onion, lettuce and tomato 13,85

SANDWICHES

30. Bikini sandwich: ham and cheese 7,50

31. The Philly sandwich: strips of tender beef with cheese and crispy onion 11,50

32. Sandwich VIP Club: chicken, bacon, crispy onion, cheese and fresh tomato, accompanied by lettuce and our special sauce 13,50

RICE, PASTA & EGGS

1 pers.

33. Wok: chicken, vegetables and rice 15,75

34. Pad Thai with prawns: noodles, vegetables, peanuts 15,75

35. Risotto with boletus, parmesan cheese and truffle aroma 15,75

36. Toasted noodles with prawns and garlic mayonnaise 11,85 18,50

37. Scrambled eggs with prawns and green asparagus 14,85

38. Fried eggs with ham and «Padrón» peppers 14,85

MEAT & FISH

39. Grilled chicken with chimichurri sauce 16,50

40. Flamenquín Cordobés: home-made deep fried pork loin roll with Iberian cured ham, green pepper and cheese 16,50

41. Iberian pork sirloin medallions with the Chef's cream sauce 19,50

42. Entrecôte steak 24,50

43. Iberian pork tenderloin 22,50

44. Salmon with sautéed vegetables 20,50

CHILDREN'S MENU

45. Croquettes, pork tenderloin and quail egg with chips 10,45

DESSERTS

2 scoops

3 scoops

46. Home-made chocolate brownie with vanilla ice-cream 5,85

47. Chocolate coulant with vanilla ice cream 5,85

48. Home-made apple tarte Tatin with vanilla ice cream 5,85

49. Home-made cheesecake 5,85

50. Assortment of 3 desserts 16,85

51. Ice Cream nougat, vanilla, strawberry or chocolate ... 4,50 5,85

52. Milkshake nougat, vanilla, strawberry or chocolate 5,75



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BEER & SOFT DRINKS

Pitcher

Unit

Small beer "caña" 12,50 2,50

Glass of beer 3,50

Pint of beer 4,50

Heineken 0,0 3,00

Alhambra 1925 3,50

Heineken 3,50

Desperados 3,85

Paulaner 50cl 4,85

Soft drinks 20cl 2,85

Soft drinks 33cl 3,50

San Pellegrino (sparkling water) 50cl 3,50

Tinto de verano: red wine with sweet soda 15,00 3,75

Juices bottle 2,75

Milkshakes bottle 2,75

Mineral water 50cl 2,50

Sangría 16,50 4,25

Red Vermouth 3,85

White Vermouth 3,85

Manzanilla sherry 3,85

Liquors from 5,50

WINES

Glass

Bottle

Encaste. Cosecha Ronda 21,00

Juan Gil. Roble, Jumilla 21,00

Perales. Crianza Sierra de Málaga 22,50

Habla del Silencio. Extremadura 22,50

22 Pies. Crianza Rioja 3,75 18,50

Dinastia Vivanco. Crianza Rioja 21,00

Azplicueta. Crianza Rioja 21,00

Altos Ibéricos. Reserva Rioja 30,50

200 Monges. Reserva Rioja 52,50

Me & You. Cosecha R. Duero 3,75 18,50

Celeste. Roble R. Duero 21,00

Convento Oreja. Roble R. Duero 21,00

Celeste. Crianza R. Duero 27,50

Matarronera. Crianza R. Duero 33,50

Málaga Virgen. Pedro Ximénez 3,75 18,50

Verdea. White Rueda 3,75 18,50

Viña Sol. Blanco Penedés 3,75 18,50

San Valentín. Semi-sweet 3,75 18,50

Viña Esmeralda. White Penedés 21,50

Paco & Lola. Rías Baixas 4,50 24,50

De Casta. Rosé Penedés 3,75 18,50

Viña Esmeralda Rosé. Rosé Penedés 3,95 20,50

Rosado. Cava Juvé y Camps 26,50

Púrpura. Cava Juvé y Camps 4,25 23,50

Blanc de Noirs. Cava Juvé y Camps 37,50

Lanson. Champagne 56,50

Red Wine White Wine Pink Wine Cava

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

L'expérience

SABORES COMPARTIDOS QUE DEJAN HUELLA