RED WINES

	Glass	Bottle
22 Pies - DO Rioja - Crianza (Tempranillo)	4	21
Azpilicueta - DO Rioja - Crianza (Tempranillo, Graciano, Mazuelo)		23
La Mateo - Vendimia Seleccionada DO Rioja - Crianza (Tempranillo, Garnacha, Graciano)		35
Malpastor- DO Rioja - Crianza (Tempranillo)		27
Me & You - DO Ribera del Duero - Cosecha (Tempranillo)	4	21
Celeste - DO Ribera del Duero - Crianza (Tempranillo)		29
Matarromera - DO Ribera del Duero - Crianza (Tempranillo)		35
Valduero Unacepa - DO Ribera del Duero - Crianza (Tempranillo)		49
Habla del Silencio - DO Extremadura - Crianza (Syrah, Cabernet sauvignon, Tempranillo)		25
Casa de la Ermita - DO Jumilla (Monastrell)		33
Pernales - DO Sierras de Málaga - Crianza (Syrah)		25
Chinchilla 6+6 - DO Sierras de Málaga (Ronda) - Crianza (Tempranillo, Syrah)	5	27

WHITE WINES

	Glass	Bottle
Verdeo - DO Rueda - Joven(Verdejo)	4	21
Viña Sol - DO Catalunya - Organic (Parellada, Garnacha blanca)	4	21
San Valentín - DO Catalunya - Semi-sweet (Garnacha blanca, Parellada)	4	21
Paco & Lola - DO Rías Baixas (Albariño)	5	27
La Poda Godello - DO Valdeorras (Godello)		25
Viña Esmeralda - DO Penedés (Gewürztraminer, Moscatel)		23
Cloe - DO Sierras de Málaga (Chardonnay)	5	27
Fransola - DO Penedés - Organic Crianza (Sauvignon blanc)		39

ROSÉ WINES

	Glass	Bottle
De Casta - DO Penedés - Joven (Garnacha, Cariñena)	4	21
Viña Esmeralda Rosé - DO Catalunya (Garnacha tinta)		23
Cloe Rosado - DO Sierras de Málaga (Garnacha)	5	26

SWEET WINE

	Glass	Bottle
Málaga Virgen - DO Sierras de Málaga - Sweet (Pedro Ximénez)	4	21

SPARKLING WINES

	Glass	Bottle
Essential Púrpura (Juvé&Camps) - Brut Reserva DO Cava (Macabeu, Xarello, Parellada)	5	25
Essential Rosé (Juvé&Camps) - Brut Rosado DO Cava (Pinot noir)		28
Blanc de Noirs (Juvé&Camps) - Brut Gran Reserva DO Cava (Pinot noir)		39
Lanson Black Label - Brut Champagne AOC (Chardonnay, Pinot noir, Pinot meunier)		57

PRICES IN EUROS. VAT INCLUDED. PLEASE ASK ABOUT OUR OFF-MENU WINE RECOMMENDATIONS

WATER & SOFT DRINKS

Still Water (50cl)	3
Sparkling Water (50cl) - San Pellegrino	3,75
Soft Drinks (20cl) - Coke, Coke Zero, Fanta, Sprite, Tonic, Bitter	3
Soft Drinks (30cl) - Aquarius, Fuze Tea	3,75
Fruit Juices (20cl) - Pineapple, Peach, Orange, Apple, Grape Juice	3
Flavoured Milk (20cl) - Strawberry, Vanilla, Chocolate	3

BEERS

	Small	Glass	Pint	Bottle
Heineken	2,85	4,25	5	3,5
El Águila Unfiltered	3,25	4,5	5,5	3,75
Heineken 0,0				3,5
San Miguel 0,0 Toasted Lager				3,5
Cruzcampo Gluten-Free				3,5
Cruzcampo Special				3,5
El Alcázar				3,75
Heineken				3,5
Cruzcampo Radler				3,5
Desperados				3,85
Paulaner (50cl)				5,5
Majareta Gluten-Free (local Málaga craft beer)				3,75

APERITIFS

	Pitcher	Glass
Vermouth (red / white)		5
Manzanilla Sherry Papirusa Lustau		4
Aperol Spritz		7
Croft Twist - DO Jerez - Fino Spritz		5
Tinto de Verano (classic, with lemon or alcohol-free)	15,5	4
Sangria	18,5	5,5

View our Allergen Menu

l'expérience

PLAZA DEL OBISPO 4, 29015 MÁLAGA - 952 608 784
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Restaurant

l'expérience

SHARED FLAVOURS THAT LEAVE THEIR MARK

TO SHARE

	Half	Full
Cathedral Tapas Board - Pork tenderloin with quail egg, smoked salmon with cream cheese, warm fried Camembert with cranberry sauce, and Iberian ham with crushed tomato and extra virgin olive oil		19,5
Bishop Tapas Board - Pork tenderloin with Iberian ham and Padrón peppers, Iberian ham croquette, spinach & pine nut croquette, and Camembert with caramelised onion and cane honey		19,5
Homemade Croquettes - Creamy croquettes with Iberian ham, spinach & pine nuts, or assorted (4 or 8 pcs)	9	15,9
Russian Salad - Traditional Spanish potato salad with tuna and mayo	7	11,5
Camembert with Cranberry Sauce - Warm Camembert, served with cranberry sauce (4 pcs)		12,9
Pil-pil Prawns (slightly spicy)		13,9
Duck Bao Buns - Steamed buns filled with shredded duck, onion, rocket, cucumber and Caesar sauce (2 pcs)		13,9
Pulled Pork Brioche Taco - BBQ pulled pork, fresh coleslaw and pickled red onion on brioche bread		13,9
Patatas Bravas - With our slightly spicy brava sauce		11
L'expérience Potatoes - With mild alioli and cane honey		11
Huevos Rotos - Fried eggs with fries, Iberian ham and Padrón peppers		17,5
Artichoke Blossom - With fried egg and Iberian ham		13,5
Flamenquín - Breaded rolled pork loin stuffed with Serrano ham, cheese and pepper		17,5

FRESH & LIGHT

Burrata with Pesto - Creamy Burrata with basil pesto, sun-dried tomatoes in olive oil, fresh rocket and pistachios - 13,5

L'expérience Salad - Chicken, crispy bacon, goat cheese, cherry tomatoes, apple and sunflower seeds, served with honey mustard dressing - 13,5

Caesar Salad - Lettuce, parmesan cheese, crispy chicken and garlic croutons, served with Caesar dressing - 13,5

Mediterranean Salad - Rocket, lamb's lettuce, cherry tomatoes, melva tuna, semi-cured cheese and walnuts, dressed with extra virgin olive oil and balsamic glaze - 13,5

PAELLAS (min. 2 people - price per person)

Mixed - With chicken, clams, mussels, prawns and squid - 18,5

Seafood - With clams, mussels, prawns and squid - 18,5

Country-Style - With chicken, Iberian pork and crispy bacon - 18,5

TOASTS & SANDWICHES

Serranito Toast - Pork tenderloin, Padrón peppers, Iberian ham and creamy honey mustard mayo - 15

Smoked Salmon Toast - Smoked salmon on cream cheese, rocket, sweet pickled cucumber and pickled red onion - 15

Truffled Eggs Toast - Creamy scrambled eggs with truffle Parmesan cheese and rocket - 15

Club Sandwich - Grilled chicken, crispy bacon, Edam cheese, lettuce, tomato and mayo - 15

Philly Sandwich - Sautéed beef with slow-cooked onion, Edam cheese and ciabatta bread - 15

BURGERS

L'expérience Burger - Beef burger with cheddar sauce, caramelised onion, crispy onion, pickled cucumber, fresh tomato and rocket - 15,5

Crispy Chicken Burger - Crispy chicken, Edam cheese, rocket, crispy onion, fresh tomato and honey mustard mayo - 15,5

Veggie Burger - Breaded veggie burger, Edam cheese, rocket, fresh tomato, pickled cucumber and mayo - 14,5

Mini Burgers - Brioche buns, beef patties, cheddar sauce and caramelised onion (4 pcs) - 14,5

KIDS MENU

Quail Eggs with Fries, served with choice of:
Chicken Fingers or Pork Tenderloin and Croquettes - 11,5

OUR SPECIALTIES

Iberian Pork Tenderloin in P.X. Cream Sauce
Iberian pork tenderloin medallions with creamy Pedro Ximénez sauce - 21,5

Boletus & Truffle Risotto
With Parmesan cheese, truffle aroma and crushed pistachios - 17,5

Wok-Style Asian Stir-Fry
Yakisoba noodles with vegetables and Asian-style sauce, choice of prawns or chicken - 17,5

Garlic Toasted Noodles
Sautéed garlic prawns on toasted noodles, served with alioli - 19,5

MEAT & FISH

Beef Entrecôte with Jacket Potato and Alioli - 26,5
Grilled Salmon with Sautéed Vegetables - 23,5
Iberian Pork Presa with Potato Wedges - 24,5
Grilled Tuna Steak with Salad - 25,5
Chicken Churrasco with Chimichurri and Fries - 22,5

RUSTIC SOURDOUGH LOAF - 3,5

DESSERTS

Chocolate Brownie with Walnuts - 6,5
Molten Chocolate Coulant - 6,5
Cheesecake on a Lotus Biscuit Base - 6,5
Apple Tarte Tatin - 6,5
Dessert Selection - 11,5
Ice Cream (2 scoops)
Vanilla, strawberry or chocolate - 5,5