



Simbad







APERITIVOS FRIOS / COLD APETIZERS

- Boquerones en Vinagre 15
- Marinated White Anchovies in Vinegar
- Tartar de Atun, Tomate marinado en cilantro ,mousse de aguacate & Lima 24
- Tuna Tartare, Cilantro-Marinated Tomato, Avocado & Lime Mousse
- Salmon Ahumado 18
- Smoked Salmon
- Jamon Iberico 24
- Acorn fed Iberian Ham
- Seleccion de Quesos 15
- Cheese Selection

APERITIVOS CALIENTES / HOT APETIZERS

- Alcachofas con Jamon Iberico & Salsa Pimiento del Piquillo 10
- Grilled Artichokes with Iberian Ham & Piquillo Pepper Sauce
- Berenjenas fritas 12
- Fried Eggplant
- Pimiento del padron 12
- Fried Padrón Peppers
- Pulpo a la Gallega 19
- Galician-style Octopus
- Langostinos Pil-Pil 16
- Pil-Pil Style Prawns
- Langostinos Diavola 17
- Diavola Style Prawns

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## MARISCOS / SHELFISH

Ostras n2Natural/ vinagre de frambuesa 6  
No. 2 Oysters, Natural or with Raspberry  
Vinegar  
Mejillones al Vino Blanco & Crema agria 17  
Mussels in White Wine with Sour Cream  
Mejillones Salsa casera de Tomate & Toque  
Picante 18  
Mussels in Homemade Spicy Tomato Sauce  
Almejas Salteadas con Ajo y Vino 18  
Sautéed Clams with Garlic and Wine  
langostinos Tigre 27  
Tiger Prawns  
Bogavantes (preguntar camarero)  
Lobster (ask your server for details)  
Carabineros (preguntar camarero)  
Scarlet Prawns (ask your server for  
details)

## FRITOS / FRIED

Puntillas 18  
Crispy Baby Squid  
Boquerones 17  
Fried White Anchovies  
Calamares 25  
Airy Battered Calamari  
Fritura Malagueña 24  
Daily Market Fish with White Anchovies & Shellfish

## PASTAS

Fruti de Mare 19  
Tagliatelle Seafood Medley  
Arrabiata Pil Pil 17  
Penne Spicy Arrabiata with Pil-Pil Sauce

## SOPAS / SOUPS

Sopa de Marisco 19  
Seafood Soup  
Sopa de Cebolla 15  
Creamy Onion Soup

## ENSALADAS / SALADS

Burrata 16  
Braised Tomato Burrata Salad with Its Herb Essence  
Queso de Cabra 18  
Goat Cheese Mixed Greens with Walnuts and Pine Nuts  
Atun rojo 19  
Warm salad of premium bluefin tuna with tender baby lettuce, red onion, free-range  
egg, and ripe tomato, finished with a delicate white balsamic dressing.  
Ensalada Tomate 15  
Ripe seasonal tomatoes with red onion, piparras peppers, and caper berries, dressed  
simply to highlight their natural freshness.  
Cesar 17  
Cherry, Chicken, Parmesano, Croutons & Secret Sauce



ARROCES / RICES

Paella Verdura **16**  
Vegetable Paella

Paella Pollo con Entremuslo de Pollo & Judías Verdes **17**  
Chicken Paella with Thigh Meat and Green Beans

Paella Iberica Con Secreto Iberico & Judías Verdes **19**  
Iberian Paella with Iberian Pork Secreto and Green Beans

Arroz Negro De Sepia, Puntillas crujientes & Ali-oli **18**  
Black Cuttlefish Rice with Crispy Baby Squid and Alioli

Arroz de Pulpo **19**  
Octopus Paella

Paella Mixta **18**  
Seafood and Meat Paella

Paella Señorito **22**  
Señorito Style Paella

Paella Marisco Con Gambones & Langostinos **21**  
Seafood Paella with King Prawns and Langoustines

Paella Carabineros (preguntar camarero)  
Vibrant Scarlet Paella

Paella de Bogavantes **42**  
Lobster Paella

Arroz de Bogavante Caldoso **42**  
Lobster Brothy Rice



### PESCADO / SEAFOOD

- Salmon Plancha, Verduras & Salsa Langostino 24  
Grilled Salmon with Vegetables and Prawn Sauce  
Lubina al Horno en Salsa Vermouth & Trufas (preguntar camarero)  
Baked Sea Bass in Vermouth & Truffle Sauce (please ask your server for details)  
Bacalao, Gratinado Ajo Negro & Pure de Coliflor 28  
Gratinated Cod with Black Garlic and Cauliflower Purée  
Calamar Plancha, Verduras & Patata Cocida 27  
Grilled Squid with Vegetables and Boiled Potatoes  
Pata de Pulpo Plancha, Pure de Pimienton & Cilantro 28  
Grilled Octopus Leg with Paprika Purée and Cilantro  
Lenguado Plancha, Verduras & Salsa Citrica 34  
Grilled Sole with Vegetables and Citrus Sauce  
Rodaballo Pil-Pil( Para 2 personas) 57  
Pil-Pil Style Turbot (serves 2)  
Lubina a la Sal ( 1 persona) 30  
Lubina a la Sal ( 2 personas) 57  
Salt-Crusted Sea Bass

### CARNES / MEATS

- Hamburguesa de Ternera 200gr Queso Ahumado & Salsa Barbacoa 21  
200g Beef Burger with Smoked Cheese and Barbecue Sauce  
Solomillo de Ternera a la Parrilla & Patatas Fritas 32  
Grilled Beef Sirloin & French Fries  
Entrecot Angus a la Parrilla & Patatas Fritas 30  
Chargrilled Angus Entrecôte & Hand-Cut Fries  
Pierna de Cordero Asada a baja Temperatura & Patata Asada 29  
Slow-Roasted Lamb Leg with Baked Potato  
Codillo Cerdo Asado a baja Temperatura & Pure de Patatas 24  
Slow-Roasted Pork Knuckle with Mashed Potatoes  
Brocheta de Pollo a la Plancha con Salsa Criolla & Arroz Salteado 21  
Grilled Chicken Skewer with Criolla Sauce and Stir-Fried Rice

### SALSAS / SAUCES

- Bearnesa / Béarnaise 3  
Gorgonzola / Gorgonzola Cheese 3  
Pimienta / Pepper 3  
Mayonesa / Mayo 1.50  
Ketchup / Ketchup 1.50  
Mostaza / Mustard 1.50

### GUARNICIONES / SIDE DISHES 4

- Patatas Fritas / French Fries  
Patatas Asadas / Baked Potatoes  
Ensalada Verde / Green Salad  
Verdura Salteada / Stir fried Vegetable  
Pimiento Padron / Padron Peppers  
Arroz Salteado / Stir fried Rice

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## POSTRES / DESSERTS

Selección de 3 Quesos de Diferentes Leches & Maduración (por persona) 15  
Selection of 3 Cheeses from Different Milks and Aging (per person)

Coulant Relleno de Pistacho, Helado de Naranja Sanguina 10  
Pistachio-Filled Coulant with Blood Orange Ice Cream

Brownie de Cookie, Sorbete de Citrico 10  
Cookie Brownie with Citrus Sorbet  
Tarta de Queso & Confitura de Frutos Rojos 10  
Baked Cheesecake with Red Berry Jam

Tarta de Maracuya 10  
Passion Fruit Tart

Strudel de Manzana & Helado de Canela 10  
Warm Apple Strudel, Cinnamon Ice Cream

Sorbete de Temporada 9  
Seasonal Sorbet

Coronel & Sorbete de Limon con Cava o Vodka 11  
Coronel & Lemon Sorbet with Cava or Vodka