



LA VALIENTE
· GASTROBAR ·

Cold Cuts

BEETROOT / 8,5

Beetroot Carpaccio, **citronette**, 24 months aged **parmesan** cheese, **cherry tomato**, rocket and garlic, with Carasau bread* on the side

CHEESES / 16

50 g. **rosemary Málaga goat** cheese, 50 g. **aged Málaga goat** cheese, 50 g. **smoked with ashes Manchego** cheese and **homemade parmesan** cheese **ice-cream** with extraold balsamic vinegar and jams, with Carasau bread* on the side

MIXTA / 16

30 g. **rosemary Málaga goat** cheese, 30 g. **aged Málaga goat** cheese, 30 g. **smoked with ashes Manchego** cheese, 30 g. aged **Iberian ham**, 30 g. **beef ham** and jams, with Carasau bread* on the side

Salads

AUTUMN / 10

Slow cooked pumpkin with herbs, rosemary Málaga goat cheese, Sherry vinaigrette, cherry tomato, **pumpkin seeds** and lettuce

ENSALADILLA / 8,5

Marinated tuna with herbs and citrus in olive oil, (our homemade recipe) smashed **potatoes** with mayo and lemon, **porra** (creamy gazpacho), and spring onion sprouts, with crackers* on the side

* Extra Carasau bread +2, 1. Extra crackers +1,5 **GLUTEN FREE** we change the Carasau bread and the crackers with gluten free crackers. The rest of ingredients are GLUTEN FREE

Pilpiletas

(sizzled w/ olive oil, garlic & chilli)

KING PRAWNS / 13

King prawns pilpil style, a **tomato** and herb sauce, and melted **provolone** cheese, with sourdough bread* on the side

SIRLOIN / 11

Pork sirloin pilpil style, a **tomato** and herb sauce, and melted **provolone** cheese, with sourdough bread* on the side

GREENS / 10

Mushrooms and vegetables pilpil style, a **tomato** and herb sauce, and melted **provolone** cheese, with sourdough bread* on the side

Toasts

PRISIÓN MARGARITA / 13

Toasted artisan bread* topped with salt crusted **Iberian pork** loin, pickled **red onion**, **margarita mayo**, and radish sprouts

GAZPACHUELO / 13

Toasted artisan bread* topped with **white fish**, **potatoes** and peppers, mayo, **trout roe** and lemon drops. An ode to a classic Málaga soup

*Extra sourdough bread +2 . **GLUTEN FREE** We have gluten free bread, the rest of ingredients are gluten free

Gourmet Editions

AJOROSA AND SCALLOPS / 12

Beetroot and **almonds** cold **cream** with grilled **scallops** and radish sprouts

MEDITERRANEAN CEVICHE / 15

Rosada (Málaga white fish) cooked in brine, with **pistaccio** and homemade **ceviche dressing** (ginger, lime, lemon, red onion and spicy pepper)

LAST RISOTTO / 12

Saffron and **parmesan** cheese risotto, onion and cream

RAVIOLI DE LOS MONTES / 15

Homemade ravioli* stuffed with **pork**, parmesan and ricotta cheese with a white wine, **saffron**, **parmesan**, and "**manteca**" sauce

SALMON PX / 15

Salmon marinated with orange, **sweet** wine and soy sauce, with spinach and **almonds**

VALIENTE OCTOPUS / 18

Grilled octopus over **carrot** cream with **pear**, ginger and spicy **jalapeño** pepper **sauce** and peperoncino threads

GNOCCIS WITH MAJAILLO / 11

Gluten free **gnocchis** with **tomato cassea** and **basil**, parsley, **hazelnuts**, olive oil, garlic and cheese **pesto**

CHEEK PIECE IN RED / 15

Iberian cheek piece macerated with **red wine**, honey, rosemary, garlic, onion, carrot and celery **and stewed**, with potatoes purée on the side

***GLUTEN FREE:** Ravioli is the only dish with gluten.

Desserts

CHOCOLATINO / 6

Gluten free homemade **chocolate cake** with **Zabaglione ice-cream** (eggnog with sweet wine)

SANLUCAR BISCUITS / 6

Biscuit* cake with **mascarpone** cheese and **Sherry wine** cream and candied figs on top

ARROZ PASIÓN / 6

Rice with **coconut** milk and **mint**, topped with **passion fruit**

ICED PARMESANO / 7,5

Homemade **Parmesan** cheese ice-cream with aged Modena balsamic vinegar served with a **glass** of **sweet wine** on the side

***GLUTEN FREE:** Sanlucar Biscuits is the only dessert with gluten

Signature Cocktails

LA LUNA / 9

ACID AND FLORAL

Gin MG 1825, apple, roses, violets, citric water and gold

MOON COLLINS / 9

ACID, FLORAL AND FRESH

Gin MG 1825, apple, roses, violets, citric water, gold and Fever Tree soda water

LOVE LAVANDA / 9

SWEET AND FLORAL

Vodka Finlandia infused with Butterfly pea flower, lavender and cranberries shrub and citric water

LOVE&TONIC / 9

FLORAL AND DIGESTIVE

Vodka Finlandia infused with Butterfly pea flower, lavender and cranberries shrub, citric water and Fever Tree tonic water

ELECTRICA / 9

FRUITY

Santísima Trinidad 3 Rum, Santísima Trinidad 7 Rum, passion fruit, guava, grapefruit, pineapple, apple, citric water, cinnamon and electric flower

ELECTRICA SPRITZ / 9

FRUITY

Santísima Trinidad Rum, passion fruit, guava, grapefruit, pineapple, apple, citric water, Fever Tree soda water and Rosé Cava

COSTA DEL SOL / 9

SILKY AND FRUITY

Whisky, almonds, lemon, mango purée, clarified with butter

LA COSTA MULE / 11

FRUITY AND INTENS

Whisky, almonds, lemon, mango purée, clarified with butter and finished with Fever Tree Ginger Beer

Virgins

Mocktails

FRESH SPRITZ / 6

REFRESHING

Apple, cucumber, mint, lemon and Fever Tree soda water

GUADALHORCE MULE / 6

FRUITY

Orange, carrot, lemon, bittter orange marmalade and Fever Tree ginger beer

SIN TI / 6

SOUR

Grapefruit, lemon and Fever Tree tonic water

Valiente Classics

ALBARIZA SUNSET / 8

FRUITY AND SPICY

Aperol, Sherry wine, grapefruit, lemon and spicy pepper syrup

MARENGO SOUR / 9

SOUR

Bushmills Irish Whiskey, Calvados, Marengo stout beer syrup, apple, lime and Angostura bitter

ESPRESSO VALIENTE / 9

CREAMY

Espresso coffee (can be decaf), coffee liquor and Bushmills Irish Whiskey

BERMEJONI / 10

BITTER, FRUITY AND HERBACEUS

Gin MG 1835, Campari and white Vermouth, all macerated with red fruits, rosemary and orange

NAKED&BEAUTIFUL / 10

CITRIC AND SMOKED

Amarás Verde Mezcal, Aperol, yellow Chartreuse and citric water

SAN JUAN FASHIONED / 10

SWEET AND SMOKY

Jack Daniel's Rye Whiskey, Amaro Montenegro, orange and cacao bitter, aged in a Sherry Wine barrel, mezcal parfum and smoked with burned rosemary

PERFECTO MARGARITA / 10

CITRIC

Tequila, mezcal, triple sec, Sherry wine, citric water and agave

LAST WORD / 10

CÍTRICO

Gin Mg, Green Chartreuse, Maraschino liquor, citric water and a cherry

Whites

Cool and Smart

CANTO REAL / C 3,6 / B 18

DO Rueda
Verdejo
5 months in concrete

PIO DEL RAMO / C 4,2 / B 21

DO Jumilla
Chardonnay
French oak barrel fermentation

BETOLA / C 3,8 / B 19

DO Jumilla
Moscatel and Chardonnay
3 months

Reds

The kings of the vineyard

OIZ / C 3,4 / B 17

DO Rioja
Tempranillo and Viura
Carbonic fermentation, young

PARTICULAR / C 3,8 / B 19

DO Cariñena
Garnacha
6 months

GARSEA LINAJE / C 3,9 / B 19,5

DO Ribera del Duero
Tempranillo
Roble 8 months

Rosé

Fruity

PARTICULAR / C 3,5 / B 17,5

DO Cariñena
Garnacha
Cold maceration and fermented on steel

Sparklings

Just a touch of Glam

VICENTE GANDÍA BRUT NATURE / C 5 / B 20

DO Cava Valenciano
Chardonnay and Macabeo
12 months in bottle

GRIMAU ROSÉ / C 5,5 / B 22

DO Cava
Pinot Noir y Garnacha
12 months in bottle

Sherries

Sweet or dry

SWEET FROM THE BARREL / C 2,5

DO Sierra de Málaga
Moscatel or Pedro Ximénez

CALLEJUELA / C 3 / B 21

DO Sanlúcar
Palomino
3 years of solera

Whites

FILITAS Y LUTITAS / 20

DO Sierras de Málaga
Moscatel Alejandría and Pedro Ximénez (coupage)
10 months in fudre over lees

VIIGNIER / 24

DO Pays D'Oc (France)
Viognier
Fermentation on steal

SOBAJANERA 24 / 30

DO Cádiz
Palomino Fino
Unique barrel, 24 months under "velo" and unfortified

MURMURI / 36

DO Priorat
White Garnacha and Macabeo
Coupage

Reds

PETIT FORLONG / 22

DO Cádiz
Syrah, Merlot and Tintilla de Rota
Fermentation in clay barrel and aged in oak barrel

MAGNÉTICO / 30

DO Sierras de Málaga
Garnacha
Steal fermentation and aged 10 months in old concrete barrels

ALCHIMIA LUJO MODERNO / 30

DO Mendoza (Argentina)
100% Cabernet Franc (very unique)
Malolactic fermentation and aged 12 months in French oak barrels

SECRET
SELECTION

Amazing wines, just
with the open
service added
(ask stock)

Sparklings

RECAREDO TERRERS / 32

DO Corpinnat
Xarel·lo, Macabeo and Parellada
Brut Nature Long Aged

RECAREDO INTENS ROSAT / 40

DO Corpinnat
Monastrell and Garnacha
Brut Nature Long Aged

TARTRATOS / 34

Sin DO (Axarquía-Málaga)
Moscatel Alejandría
Brut Nature

BILLECART SALMON / 55

DO Champagne
Chardonnay, Pinot Noir and Pinot Meunier
Brut

BILLECART SALMON ROSÉ / 76

DO Champagne
Chardonnay, Pinot Noir and Pinot Meunier
Brut Rosé

PERRIET JOUËT GRAND BRUT / 48

DO Champagne
Chardonnay, Pinot Noir and Pinot Meunier
3 years in bottle



· G A S T R O B A R ·

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