

# MENU

## SHARING PLATES - STARTERS

<b>SPICY TUNA TARTARE</b> 24 Tuna tartare accompanied by crispy sushi rice 🌿 🍷 🥬 🍄 🌿 <b>SO<sup>2</sup></b>	<b>MEAT SAMOSAS</b> (6 per portion) 11 Crispy pastry parcels filled with Arabian spiced beef 🌿 🍷 🌿 <b>SO<sup>2</sup></b>
<b>PRAWN PIL PIL</b> 17 Prawns served in traditional garlic and chilli oil 🍷 <b>SO<sup>2</sup></b>	<b>TUNA TATAKI</b> 28 Served with avocado and a pine nut sauce 🌿 🥬 <b>SO<sup>2</sup></b> 🌿 🌿
<b>CROQUETTES</b> (6 per portion) 11 Choice of prawn, cheese, oxtail 🌿 🌿 🍷 🍷 🌿 🍷 <b>SO<sup>2</sup></b>	<b>GYOZAS - DUCK OR PRAWN</b> 15 (6 per portion) Gyozas filled with duck or prawns glazed in a Japanese sauce 🍷 🌿 🍷 🥬 🌿 🍷
<b>MEAT TACOS</b> (4 per portion) 16 Braised veal cheek with a touch of habanero sauce <b>SO<sup>2</sup></b>	<b>SPINACH DIP</b> 18 American style melted cheese and spinach dip served with tortilla chips 🌿 🍷
<b>VEGETARIAN TACOS</b> (4 per portion) 16 Refried beans, cauliflower and chipotle 🍷	<b>IBERIAN HAM</b> (half/full portion) 17/26 Iberian ham from Guijuelo served with bread and tomato 🌿
<b>PRAWN TACOS 'DEVILLED'</b> 18 (4 per portion) Spicy prawns served with cream and coriander 🍷 🍷 <b>SO<sup>2</sup></b>	<b>CHEESE BOARD</b> (half/full portion) 15/24 Selection of cheeses from around the world 🌿 🍷 🍷
<b>VEGETABLE SAMOSAS</b> 11 (6 per portion) Crispy pastry parcels filled with curried vegetables 🌿 🍷 🌿	<b>CHILAQUILES</b> - vegetarian 18 <b>CHILAQUILES</b> - chicken or beef 22 Mexican dish of fried corn tortillas, cooked in a lightly spiced red salsa served with cream, coriander, onion and sprinkled with cheese 🍷 🌿 <b>SO<sup>2</sup></b> 🍷
<b>PROVOLONE CHEESE</b> 16 Provolone cheese with cherry tomato, sweet garlic and oregano. Served with a garlic toast 🌿 🍷	



## SOUPS AND SALADS

### SEAFOOD SOUP 17

Shrimp and langostines with a subtle coconut flavour



### VEGETARIAN BUDDHA BOWL 16

OPTION TO ADD

### TUNA OR SALMON 24

Buddha bowl with a daily selection of plant and grain based foods



### CHICKEN CEASAR SALAD 16

### PRAWN CEASAR SALAD 18

Choice of chicken or prawn with anchovies, croutons, parmesan, bacon and cherry tomatoes



### GRILLED AVOCADO 18

Suitable for sharing

With feta cheese, diced vegetables and a Japanese sauce



### RAMEN - vegetable 18

### RAMEN - chicken 21

Ramen soup with eggs, noodles, nori, herbs and seasonal vegetables



### TOMATO AND BURRATA 18

Local tomato filled with burrata, pesto salsa and pine nuts



## PASTA AND RICE

### MUSHROOM LASAGNE 18

Lasagne layered with seasonal mushrooms, napoletana sauce and burrata



### PENNE ARRABIATA 16

Penne pasta with arrabiata sauce



### PENNE PESTO 16

Penne pasta with pesto sauce made with pine nuts, basil and a touch of cream



### MEAT LASAGNE 18

Fresh lasagne with a bolognese sauce and burrata cheese



### MUSHROOM RISOTTO 25

Carnaroli rice seasoned mushrooms and cheese



### PRAWN RISOTTO 32

Carnaroli rice with courgette and red prawns



### SPINACH RISOTTO 22

Carnaroli rice with spinach, butter and Parmesan cheese



### TRUFFLE PASTA 25

Tagliatelle pasta with truffle cream, shimeji mushrooms and flaked almonds



### PAELLA

MIN. 2 PAX - 30 MINUTES

SEAFOOD 30 p.p. SO2

MEAT 24 p.p. SO2

VEGETABLE 20 p.p. SO2

LOBSTER 34 p.p. SO2



## FISH

### SOLE WITH A CAPER SAUCE 34

From the Algeciras market with grilled vegetables

🍷 🌿 SO<sup>2</sup>

### SALMON 25

Grilled over charcoal stones with mashed sweet potatoes and tenderstem broccoli



### GRILLED TIGER PRAWNS 30

Served in garlic and parsley butter

🍷 🍷 SO<sup>2</sup> 🌿 🍷 🌿 🍷

### SEA BASS FILLET 34

In 'Roteña' sauce (tomato based sauce, white wine and fish stock) with peas and potatoes

🌿 SO<sup>2</sup> 🍷 🍷

### FISH AND CHIPS 20

Battered cod served with chips, mashed peas and a tartare sauce

🍷 🌿 SO<sup>2</sup> 🌿 🍷 🍷 🍷 🍷 🍷

### SEAFOOD PLATTER ON REQUEST

(availability and price according to the market)

## MEAT

### BEEF FILLET 34

Beef served with mashed potato and vegetables



### GLAZED LEG OF SUCKLING LAMB 34

Prepared at low temperature and glazed with our homemade gravy and served with baked potato

🍷 🌿 🍷 SO<sup>2</sup>

### ENTRECOT 32

Served with vegetables and baked potato

### LEMON CHICKEN 18

Chinese style chicken, breaded and glazed with a lemon sauce served on a bed of rice and tenderstem broccoli



### LIVER AND BACON 18

Grilled liver served on a bed of mashed potato with crispy bacon, caramelised onions and gravy

🍷 SO<sup>2</sup>

### FRESCO BURGER 20

Angus premium beef on a brioche bun with tomato, lettuce and cheese, served with chips

**ADDITIONAL TOPPINGS: 1 EURO EACH**

Fried egg, bacon, caramelized onions

🌿 🍷 SO<sup>2</sup>

### VEGETARIAN BURGER 18

Vegetarian burger on a brioche bun with tomato, lettuce and cheese, served with chips

**ADDITIONAL TOPPINGS: 1 EURO EACH**

Fried egg, caramelized onions

🌿 🍷 SO<sup>2</sup>




### PORK RIBS 24

Rack of pork ribs in a BBQ sauce served with potato wedges

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## ACCOMPANIMENTS

<b>HOUSE SALAD</b> 	7
<b>TENDERSTEM BROCCOLI WITH ALMONDS</b> 	7
<b>BAKED POTATO</b> 	7
<b>FRENCH FRIES</b>	7
<b>WHITE RICE</b>	7
<b>GRILLED VEGETABLES</b>	7
<b>STEAMED SEASONAL GARDEN VEGETABLES</b>	7

## SAUCES

<b>PEPPER</b> Pepper, cream and meat stock  <b>SO<sup>2</sup></b>	4
<b>MUSHROOM</b> Variety of mushrooms and cream  <b>SO<sup>2</sup></b>	4
<b>CHIMICHURRI</b> Typical Argentinian sauce, herbs, garlic, oil and chilli flakes  <b>SO<sup>2</sup></b>	4

## DESSERTS

<b>CHOCOLATE INGOT</b> Chocolate mousse with almond sponge cake covered in chocolate 	9	<b>AFFOGATO</b> Espresso coffee, vanilla ice cream, liquor of your choice and biscotti (Baileys, Amaretto or Tia Maria) 	9
<b>RED FRUIT PAVLOVA</b> Meringue with coulis, red fruits and cream  <b>SO<sup>2</sup></b>	9	<b>APPLE STRUDEL</b> Apple strudel with nuts, cinnamon and vanilla ice cream  <b>SO<sup>2</sup></b>	9
<b>TIRAMISU</b> Italian tiramisu with white coffee ice cream 	9	<b>CHEESECAKE</b> Dulce de leche cheesecake with red fruits 	8
<b>FRESHLY BAKED CAKE</b> Ask the waiter	8		

Prices in EUROS (€) iva included 10%

**3.00 euro cover charge per person**

 @frescomarina

This establishment has an allergen guide. If you have any doubts, please contact your server. Please be aware that our food may contain or have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish.

 Gluten/Wheat	 Egg	 Peanut	 Soya	 Milk	 Nuts	 Fish
 Molluscs	 Mustard	 Sesame	 Lupins	 Celery	<b>SO<sup>2</sup></b> Sulphates	 Crustacean

**MANY OF OUR DISHES CAN BE PREPARED WITHOUT GLUTEN. PLEASE ASK YOUR WAITER FOR OPTIONS.**