































Restaurante- Barbacoa "La Reja"

- *Bread and butter   1,30€ *Gluten free bread and butter  3€
- *Garlic bread with olive oil  2€ *Gluten free garlic bread 4€
- *Garlic bread with Mozzarella   3,80€ *Gluten free garlic bread and cheese  5,70€
- *Garlic bread with tomato  2,50 *Gluten free garlic bread with tomato 4,70€
- *Garlic bread, cheese & tomato   4,50€ * Gluten free garlic bread, cheese & tomato  6,50€

Salads

1. "Malaga": Cod, potato, boiled egg, onion, orange, olives   9€
2. "Axarquía": Lettuce, tomato, raisins, mango, goat cheese, avocado and cane honey       12€
3. Caesar: Lettuce, croutons, Parmesan cheese, chicken, Cesar sauce      10€
4. Mixed: Lettuce, tomato, onion, carrot, boiled egg, sweet corn, tuna...   9€
5. Avocado with prawns and Cocktail sauce     12€












































Cold appetizers

6. Iberian ham, 100 grams, with bread sticks    19€
7. Artisan sheep cheese, 200 grams, with bread sticks & raisins        13€
8. Meatloaf: Baked pork loin, served with salt flakes, tomato and aioli  9€
9. Partridge pate with toasts        12€
10. Melon with Serrano Ham 9€

Starters and vegetarian dishes

11. Grilled green asparagus 9€
12. Garlic mushrooms  7€
13. Fried aubergines with cane honey  8€
14. Fried Camembert cheese with cranberry sauce, pineapple and toast        8€
15. Spicy Fried potatoes   7€
16. Fried Padrón peppers 8€
17. Mixed grill of vegetables 14€

Warm appetizers

18. Fried squid rings with aioli    9€
19. Prawns "Pil-Pil": olive oil, garlic, paprika, chilli, White wine       10€
20. Mussels Sartenillas: olive oil, garlic, tomato sauce, chili        12€
21. Garlic Clams: Olive oil, garlic, white wine, parsley ...        12€
22. "Piquillo" sweet red peppers stuffed with seafood      12€
23. Fried anchovies with lemon   9€
24. Home-made croquettes     9€
25. Baby broad beans with broken eggs and Iberian ham     13€
26. Scrambled eggs, green asparagus and Iberian ham      13€
27. Black pudding from Burgos with caramelized onion 9€
28. Chorizo-sausage in wine  7€
29. Grilled chorizo skewer 7€
30. Garlic oyster mushrooms with prawns and paprika       13€

Homemade paellas:

Minimum for two people, price per person

31. **Mixed:** Chicken & seafood 🐔🐟🦞🐚🐠🐡 15€

32. **Marinera:** Seafood 🐟🦞🐚🐠🐡 16€

33. **Chicken & vegetable** 🐔🐟🐠 14€

34. **Black rice with squid & prawns** 16€



Seafood dishes

35. **Seafood "Zarzuela":** Salmon, cod, clams, prawns, mussels and squid cooked in seafood sauce 🐟🦞🐚🐠🐡🐚 28€

36. **Crepe "La Reja":** Crepe stuffed with seafood and spinach, gratin and served on tomato sauce 🐟🦞🐚🐠🐡 16€

37. **Sole fillets Marinera:** Seafood sauce with mussels, shrimp, clams 🐟🦞🐚🐠🐡 25€

38. **Sole fillets in almond sauce with prawns** 🐟🦞🐚🐠🐡 24€

39. **Cod "La Reja":** Cream, garlic, chilli, prawns ... 🐟🦞🐚🐠🐡 20€

40. **Cod "Roldana":** Cod fillet with olive oil, garlic, chilli, vegetables, potatoes, white wine ... 🐟🦞 18€

41. **Cod "Roteña":** Cod fillet with ratatouille and potatoes 🐟🦞 18€

42. **Salmon and prawns Skewer with Honey Mustard sauce** 🐟🦞🐚🐠🐡 20€

43. **Orange Salmon** 🐟🦞🐚🐠🐡 18€

44. **Mustard Salmon** 🐟🦞🐚🐠🐡 18€

45. **Chef's salmon:** Baked salmon fillet au gratin, spinach coulis, raisins and Parisian potatoes 🐟🦞🐚🐠🐡 19€

46. **Grilled prawns with basmati rice and salad** 🦞🐚 18€

47. **Grilled Sea bass fillets** 🐟 21€

48. **Seabass in "Green" sauce:** Sea bass fillets, olive oil, garlic, onion, white wine, prawns, clams... 🐟🦞🐚🐠🐡 24€

49. **"Champagne" Seabass:** Olive oil, cream, onion, Cava, prawns... 🐟🦞🐚🐠🐡 24€

The meats

50. **Grilled Lamb Chops with Mint Honey and Rosemary Sauce** 🐏 20€

51. **Rabbit "Cortijera":** Malaga style garlic rabbit 🐇🐟🦞🐚🐠🐡 18€

52. **Grilled Iberian pork fillet** 18€

53. **Iberian pork fillet with Malaga wine, raisins and almonds** 🐷🐟🦞🐚🐠🐡 20€

54. **Stroganoff of Iberian pork tenderloin with rice** 🐷🦞🐚🐠🐡 20€

55. **Grilled Iberian pork slices** 20€

56. **Iberian pork cheek stew** 16€



57. **Grilled pork spare-ribs** 🐷🦞 18€

58. **Grilled fillet steak** 26€

59. **Chateaubriand to the stone:** 500 grams of beef tenderloin for two people 56€

60. **Grilled Ribeye, boneless, price by weight, 18 oz.** 30€

61. **Grilled Sirloin steak** 20€

62. **Oxtail stew** 🐷🦞🐚🐠🐡 20€

63. **Napolitana Schnitzel:** Breaded chicken fillet served with a topping of tomato sauce and gratin cheese 🐔🦞🐚🐠🐡 16€

64. **Chicken "La Reja":** Chicken fillet stuffed with Serrano ham and cheese, au gratin with Bearnaise sauce, served over BBQ sauce 🐔🦞🐚🐠🐡 16€

65. **Chicken in Curry sauce with basmati rice** 🐔🦞🐚🐠🐡 16€

66. **Grilled Chicken Skewer with Honey Mustard Sauce** 🐔🦞 16€

67. **Mixed grill:** Pork, beef, lamb, chicken, bacon and chorizo 20€

Meat sauces

*BBQ sauce 🐷🦞

*Mushroom sauce 🐷🦞🐚🐠🐡

*Pepper Sauce 🐷🦞🐚🐠🐡

🇬🇧 Chef's Specials and Suggestions 🇬🇧

68. **Beef carpaccio with Parmesan cheese, lemon, olive oil and basil** 🍷15€

69. **Porras antequeranas:** Variety of cordovan salmorejo (Traditional cold tomato soup) with tuna, hard-boiled egg & serrano ham 🐟🍳🥚🍷9€

70. **Sea bass in salt, on request, price according to weight, one kilogram (36 oz.)** 🐟 60€

71. **Steak Al-Andalus:** Two medallions of beef tenderloin, one with brandy sauce and mushrooms, the other with bearnaise sauce and asparagus 🍷🍄🥚🐟🌿🍷🍷29€

72. **Chef's Steak:** Grilled beef tenderloin served on garlic toast, duck foie gras and port sauce 🍷🍷🐟🌿🍷🍷🍷29€

73. **Steak "La Reja":** Grilled beef tenderloin, gratin with Bearnaise sauce, served over BBQ sauce and bacon 🌿🍷🍷🍷🍷🍷29€

74. **Hungarian goulash:** Hungarian beef stew 🍷🍷🐟🌿🍷🍷🍷18€

75. **Chef's Burger:** 300 grams (11 oz.) of beef served with caramelized onions, pickles, chips and salad 🌿🍷🍷🍷🍷🍷15€

76. **Baked or grilled leg of suckling lamb** 🍷🍷🐟🌿🍷🍷28€

VAT and taxes included

Information icons for people with food intolerance



Gluten



Sulphite



Fish



Crustacean



Soya



Dairy



Celery



Sesame



Shellfish



Tree nuts



Mustard



Eggs



Peanuts