
MALIBU
RESTAURANT
WINE LIST
MAIN MENU
DESSERTS
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BREAKFAST
KIDS MENU
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MAIN MENU

Wine List
Weinkarte



MALIBU
SINCE 1988

Blancos - White - Weiss

301	**House wine**	18,95 €
302	**House wine ½ bot.**	11,50 €
303	**Rioja Malibu (recommended)**	19,95 €
304	**Torres Viña Sol** (dry)	20,95 €
305	**Torres Viña Sol** (dry) **½ bot.**	12,50 €
306	**Torres San Valentín** (medium dry)	20,95 €
307	**Torres San Valentín ½ bot.** (medium dry)	12,50 €
308	**Torres Gran Viña Sol** Chardonnay	24,95 €
309	**Canti - Pinot Grigio**	21,95 €
310	**Protos - Verdejo**	23,95 €
311	**Rioja Marqués de Cáceres**	22,95 €
312	**Marqués de Riscal - Sauvignon**	27,95 €
313	**Tajinaste - Tenerife** fruity or dry	27,95 €
314	**Martín Códax - Albariño**	27,95 €

Rosados - Rosé

315	**House wine**	18,95 €
316	**House wine ½ bot.**	11,50 €
317	**Rioja Malibu (recommended)**	19,95 €
318	**Torres de Casta (recomm.)**	20,95 €
319	**Torres de Casta ½ bot.**	12,50 €
320	**Pinot Grigio - Italy**	22,95 €
321	**Mateus Rosé - Portugal**	20,95 €
322	**Mateus Rosé ½ bot.**	12,50 €
323	**W. Zinfandel - California**	22,95 €
324	**Grenache - California**	22,95 €
325	**Rioja Marqués de Cáceres**	23,95 €
326	**Rioja Marqués Cáceres ½ bot.**	12,50 €

Tintos - Red - Rot

327	**House wine**	18,95 €
328	**House wine ½ bot.**	11,50 €
329	**Rioja Malibu (recomm.)**	19,95 €
330	**Azpilicueta Crianza - Rioja**	22,95 €
331	**Marqués de Cáceres Crianza** Rioja	24,95 €
332	**Marqués de Cáceres ½ bot.**	13,95 €
333	**Marqués de Riscal Reserva** Rioja	31,95 €
334	**Rioja Faustino V. Reserva**	26,95 €
335	**Rioja Faustino V. ½ bot.**	15,95 €
336	**Rioja Faustino I Reserva**	48,00 €
337	**Tajinaste - Tenerife**	27,95 €
338	**Torres Sangre de Toro**	20,95 €
339	**Torres Sangre de Toro ½ bot.**	12,50 €
340	**Torres Gran Sangre de Toro** Reserva	27,95 €
341	**Santa Digna – Merlot**	27,95 €
342	**Fincas Resalso** Ribera del Duero	23,95 €
343	**Protos Roble - Ribera del Duero**	23,95 €
344	**Hito – Ribera del Duero**	26,95 €
345	**Asomo - Ribera del Duero**	26,95 €
346	**Me9Meses – Ribera del Duero**	31,95 €
347	**Emilio Moro – Ribera del Duero**	53,00 €
348	**Pago de Capellanes Reserva**	76,00 €

Glass of Wine

349	**House wine** (red, white, rosé)	4,75 €
350	**Rioja "Malibu" house wine**	4,95 €
351	**Torres Viña Sol** (dry white)	4,95 €
352	**Torres San Valentín** medium white	4,95 €
353	**Torres de Casta** (rosé)	4,95 €
354	**Torres Sangre de Toro**	4,95 €
355	**Torres Coronas**	4,95 €
356	**Sauvignon Blanc**	4,95 €
357	**Pinot Grigio**	4,95 €
358	**Chardonnay**	4,95 €
359	**Merlot**	4,95 €
360	**Canarian Wine**	4,95 €

Champagne

361	**Benjamin**	7,50 €
362	**Glass of Champagne** semi or dry	5,50 €
363	**House Champagne** semi or dry	19,95 €
364	**Codorniu** semi or dry	25,95 €
365	**Freixenet Carta Nevada** semi or dry	23,95 €
366	**Freixenet Cordón Negro** semi or dry	25,95 €
367	**Prosecco** (white/rose)	26,95 €
368	**Taittinger**	97,00 €
369	**Moët Chandon**	97,00 €

Sangría

370	**Sangría of wine**	18,95 €
371	**Sangría of wine ½ litre**	11,95 €
372	**Sangría of Chamagne**	19,95 €
373	**Sangría of Champagne ½ litre**	12,95 €
374	**Special Sangría of Red Wine**	19,95 €
375	**Special Sangría of White Wine**	20,95 €

IGIC INCLUIDO

MAIN MENU





Breads

1	**Assorted bread basket** with homemade confit garlic alioli, Iberian sobrasada and extra virgin olive oil	5,95 €
2	**Bread with butter**	2,50 €
3	**Garlic bread**	2,95 €
4	**Garlic bread with cheese**	3,50 €
5	**Bruschetta Malibu** serrano ham, fresh mozzarella, rocket and seasoned tomatoes	8,95 €
6	**Nordic Bruschetta** smoked salmon, avocado, rocket and cherry tomatoes	9,95 €

Soups

7	**Seafood and fish cream soup** with Basque txakoli wine	11,95 €
8	**Roasted pumpkin cream with ginger and orange**	7,95 €
9	**Andalusian Gazpacho** with pico de gallo, croutons and vegetables	7,95 €
10	**Chilled melon soup with caramelised melon pearls and crispy Iberian ham shavings**	8,95 €

Salads

11	**Fresh salad** with seasonal and locally sourced fruits and vegetables, and homemade pickled tuna	10,95 €
12	**Caesar Salad** with homemade dressing, crispy free-range chicken, croutons, confit cherry tomatoes, Parmesan shavings and bacon crumble	12,95 €
13	**Goat's cheese salad** mixed leaves, nuts, goat's cheese log and forest berry coulis	12,95 €
14	**Malibu house salad** mixed leaves, confit tomatoes, smoked salmon, prawns and toast with cream cheese, shallots and homemade Marie Rose sauce	13,95 €
15	**Cos lettuce salad** tuna belly, pico de gallo, grilled cos lettuce heart and mango vinaigrette	13,95 €

Cold Starters

16	**5J pata negra Iberian ham, hand-carved** served with tomato bread	28,00 €
17	**Canarian cheese board with almogrote**	19,95 €
18	**Red tuna tartare with mango sauce**	15,95 €
19	**Salmon tartare** with fresh dill mayonnaise, toasted bread and guacamole	15,95 €
20	**Steak Tartare of aged beef** with roasted bone marrow	22,50 €
21	**Sea bass ceviche** with tiger's milk, mango and pickles	15,95 €
22	**Aged beef and bone marrow Carpaccio** with Parmesan shavings and mustard vinaigrette	17,95 €

Hot Starters

23	**Garlic prawns with Tío Pepe wine**	13,95 €
24	**5J pata negra Iberian ham croquettes**	13,95 €
25	**Boletus and caramelised onion croquettes**	13,95 €
26	**Duck Bao Bun with Hoisin sauce**	13,95 €
27	**Grilled octopus, Galician-style smoked**	15,50 €
28	**Coconut Kataifi king prawn bites**	12,95 €
29	**Slow-cooked eggs with potato and garlic parmentier, boletus and Iberian ham**	14,50 €

MAIN MENU



Pastas

30	**Pasta Malibu** with squid ink black spaghetti, fresh salmon, shallot and confit cherry tomato, dill and cream	**16,95 €**
31	**Vegetarian Pappardelle** tossed with soy, sesame oil, kimchi sauce and sesame seeds	**16,95 €**
32	**Sirloin strip Pappardelle** with roasted piquillo pepper, shallot and truffle Parmesan cream	**17,95 €**
33	**Spaghetti Bolognese with aged beef**	**16,95 €**
34	**Paccheri Frutti di Mare**	**17,95 €**
35	**Spaghetti with lobster**	**27,50 €**

Pizzas

36	**Margherita** with confit cherry tomatoes, Fior di Latte mozzarella and basil	**12,00 €**
37	**Pepperoni** tomato, Fior di Latte mozzarella, pepperoni	**14,95 €**
38	**Pizza del Mar** with tomato, Fior di Latte mozzarella, marinara sauce with king prawns, clams, mussels and squid	**15,95 €**
39	**Italiana** with tomato, Fior di Latte mozzarella, mortadella, red pesto, burrata, confit cherry tomatoes, balsamic vinegar and rocket	**15,95 €**
40	**Malibu** tomato, Fior di Latte mozzarella, beef, red onion, mixed peppers, BBQ chicken and bacon crumble	**15,95 €**
41	**Hawaii** tomato, Fior di Latte mozzarella, cooked ham and pineapple	**14,95 €**

Rice

42	**Fish and seafood Paella** (min. 2 pers.)	***p.p.:**	**25,95 €**
43	**Braised beef cheek and roasted pepper Paella** (min. 2 pers.)	***p.p.:**	**24,95 €**
44	**Seafood broth rice** (min. 2 pers.) with spider crab, king prawn, squid, clam and mussel	***p.p.:**	**27,95 €**
45	**Black rice Paella** (min. 2 pers.) with squid, prawns and black garlic alioli	***p.p.:**	**25,95 €**

**p.p. = price per person*







MAIN MENU



Poultry

46	**Uncle Manolo's Delights** free-range garlic chicken pieces, chips and Padrón peppers	**15,95 €**
47	**Free-range chicken breast** with almogrote sauce and vegetables	**15,95 €**
48	**Free-range chicken Cordon Bleu** filled with Iberian ham, Manchego cheese and piquillo peppers, with seasonal vegetables and red pesto	**16,95 €**
49	**Duck breast (magret)** with sweet potato purée, orange and forest berry sauce	**22,95 €**

Fish

56	**Slow-cooked cod** with garlic pilpil prawns and mashed potato	**26,95 €**
57	**Tuna Tataki** with wakame seaweed and oriental sauce	**25,95 €**
58	**Salmon with mashed potato and green asparagus**	**24,50 €**
59	**Baked sea bass fillets** with seasonal vegetables and Bilbao-style sauce	**24,95 €**
60	**Wreckfish with sweetcorn purée and seasonal vegetables**	**30,00 €**

Meats

50	**Sirloin with sauce (300g)** choose from: peppercorn sauce, mushroom sauce, béarnaise and Roquefort	**29,95 €**
51	**Prime sirloin (300g)** with purple potato purée and sautéed seasonal vegetables	**34,95 €**
52	**Grandmother's Iberian pork cheek** with chestnut and chocolate purée	**25,95 €**
53	**Aged beef burger** with slow-cooked bacon, soy-cured egg yolk, aged Manchego cheese and caramelised onion with bacon crumble	**22,50 €**
54	**Slow-cooked pork ribs** with BBQ sauce and coleslaw	**21,50 €**
55	**Rack of milk-fed lamb with herb crust** with potato parmentier and mint aioli	**33,00 €**

Side Dishes

61	**Chips**	**3,50 €**
62	**Baked potato with aioli**	**3,50 €**
63	**Mashed potato**	**3,50 €**
64	**Baker's potatoes**	**3,95 €**
65	**Extra sauce** choose from: peppercorn, wild mushroom, Roquefort, red wine	**3,50 €**







MAIN MENU

Our Premium Grill Cuts

Dishes prepared in Josper charcoal ovens

66	**Select beef sirloin** (min. 300g) (Spain, Frisona, 35-day aged)	**100g/ 12,00 €**
67	**Iberian old cow ribeye** (min. 800g) (Spain, Frisona, 35-day aged)	**100g/ 10,00 €**
68	**Angus Cube-Roll ribeye** (min. 400g)	**100g/ 13,00 €**
69	**Extra beef Villagodio** (min. 800g) (Germany, Simmental, 35-day aged)	**100g/ 10,00 €**
70	**Extra beef Villagodio entrecôte** (min. 300g) (Germany, Simmental, 35-day aged)	**100g/ 12,00 €**
71	**Iberian Presa** (min. 250g)	**100g/ 7,00 €**
72	**Slow-cooked pork belly finished in the charcoal oven**	**18,00 €**
73	**Mixed grill** (min. 2 pers.) chorizo, black pudding, chistorra, Iberian presa, free-range chicken, entrecôte and Padrón pepper	***p.p.: 26,00 €**
74	**T-Bone Porterhouse 1kg** (France, Charolais, 35-day aged)	**75,00 €**
75	**Tomahawk 1kg** (Spain, Frisona extra, 35-day aged)	**85,00 €**

VAT NOT INCLUDED

**p.p. = price per person*



MAIN MENU

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Homemade Desserts - Chef's Suggestions

101	**Seasonal Fruit Salad** with mango and berry coulis and red Grand Marnier	**6,95 €**
102	**Apple Cake**	**6,95 €**
	option with vanilla ice cream	+1,50 €
103	**Cheesecake**	**6,95 €**
	option with vanilla ice cream	+1,50 €
104	**Lotus Cheesecake**	**7,95 €**
	option with vanilla ice cream	+1,50 €
105	**Pistachio Semifreddo** with white chocolate and sour orange ice cream	**7,95 €**
106	**Chocolate Coulant** filled with hazelnut praline and sour strawberry ice cream	**6,95 €**
	option with vanilla ice cream	+1,50 €
107	**Crema Catalana** Spanish crème brûlée	**6,95 €**
108	**Tiramisú** Italian dessert	**6,95 €**
109	**Brownie**	**6,95 €**
	option with vanilla ice cream	+1,50 €



Ice Cream

110	**Copa Nougat** nougat and chocolate ice cream and whipped cream	**6,95 €**
111	**Fresas con nata** strawberries with whipped cream	**7,50 €**
112	**Copa mixta** mixed ice cream & whipped cream	**6,95 €**
113	**Copa Ilusion** lemon, peach and raspberry ice cream and whipped cream	**6,95 €**
114	**Tarta Canadá**	**6,95 €**
115	**Banana split** mixed ice cream, banana and whipped cream	**7,50 €**
116	**Trufito**	**6,95 €**
117	**Copa frutos del bosque**	**6,95 €**
118	**Coco Ice Cream**	**5,95 €**



MAIN MENU

SNACK MENU

MALIBU RESTAURANT

501	**Bread with alioli**	2,95 €
502	**Garlic bread with cheese**	3,50 €
503	**Garlic bread with cheese and tomato**	3,75 €
504	**Malibu bruschetta** Serrano ham, fresh mozzarella, rocket and marinated tomatoes	8,95 €
505	**Northern toast** smoked salmon, guacamole, prawns, dill mayonnaise and confit cherry tomatoes	9,95 €
506	**Ham and cheese sandwich with chips**	6,95 €
507	**Vegetable sandwich with tuna and boiled egg with chips**	6,95 €
508	**Malibu Club Sandwich with chips** with grilled chicken, bacon, egg, lettuce, tomato and caramelised onion	10,50 €
509	**Bagel with smoked salmon with chips** cream cheese, pickles and pico de gallo	7,95 €
510	**Bagel with Italian mortadella with chips** with red pesto, rocket and confit cherry tomatoes	7,95 €
511	**Iberian ham croquettes with ham mayonnaise**	13,95 €
512	**Porcini mushroom croquettes with caramelized onion**	13,95 €
513	**Salmon Poke Bowl** smoked salmon, vegetables, confit cherry tomatoes, white rice and dill vinaigrette	18,95 €
514	**Tuna Poke Bowl** marinated bluefin tuna, vegetables, white rice and oriental dressing	18,95 € 18,95 €
515	**Chicken Poke Bowl**	10,50 €
516	**Free-range crispy chicken bites with chips** served with Malibu sauce	14,50 €
517	**Royal Burger with chips** with bacon, egg, lettuce, tomato and caramelised onion	14,50 €
518	**Chicken burger with chips** crispy chicken breast, goat's cheese, Malibu sauce, lettuce, tomato and caramelised onion	12,00 €
519	**Pizza Margherita** with confit cherry tomatoes, Flor de Latte mozzarella and basil	
520	**Pepperoni pizza** with tomato, Flor de Latte mozzarella and pepperoni	14,95 €
521	**Hawaiian pizza** with tomato, Flor de Latte mozzarella, sweet ham and pineapple	14,95 €
522	**Barbecue pizza** with tomato, Flor de Latte mozzarella, red onion, beef, chicken and barbecue sauce	15,95 €

MAIN MENU

BREAKFAST MENU

MALIBU RESTAURANT

401	**Combo 1:** orange juice, coffee and croissant	6,95 €
402	**Combo 2:** orange juice, coffee, toasts, butter and marmalade	6,95 €
403	**Combo 3:** orange juice, ham & cheese sandwich	6,95 €
404	**Scrambled eggs with toasts, butter and marmalade**	7,95 €
405	**Fried eggs with toasts, butter and marmalade**	7,95 €
406	**Omelette (option: with ham or cheese) with toasts**	8,95 €
407	**English Breakfast** 2 fried eggs, toasts, tomato, mushrooms, bacon, sausage, beans, butter and marmalade	9,95 €
408	**Gourmet Breakfast (for 2 people)** 2 orange juices, 2 coffees, toasts, pastries, eggs (to choose from: fried eggs, scrambled eggs or omelette), marmalade, butter, yoghurt with cereals, fresh fruit, and cheese, ham & salami plate	26,00 €
409	**BRUNCH MENU (for 2 people)** 2 orange juices, 2 coffees, 2 glasses of Cava, toasts, pastries, eggs (to choose from: fried eggs, scrambled eggs or omelette), marmalade, cocoa spread, butter, yoghurt with cereals, fresh fruit, salami, ham, cheese, smoked salmon, guacamole, grated tomato, and pancakes	32,00 €



MAIN MENU

CHILDREN'S MENU

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RESTAURANT

410 Hamburger with Chips

411 Spaghetti Bolognese

412 Chicken Delights with Chips

413 Meat Balls with Rice

414 White Fish Filet with Chips

415 Fish Fingers with Chips

416 Pizza Margharita

417 Pizza Prosciutto







Price: 8,95 €