

G - WINE BAR

Facebook: gwinerestaurant Instagram: gwinemarbella

Special offers, seasonal products

Fresh oysters. France, Ancelin N2. 4 oysters = 1 glass Sauvignon for free	4
Seasonal. Salmorejo (cold tomato. Soup with jamon and eggs)	9
Special. 1 kilo Chuleton Hostein Frisona Galicia, garnish for 2 ppl	60
Seasonal. Sauted Chantarelle mushrooms with roasted potatoes	15
Seasonal. Tomatoes Huevo de Toro from Coin, Andalucia	13

Tapas

Toast with freshly made guacamole*v Plus optionally salmon	5	7
Camembert cheeseballs with blueberry marmalade		6
Langostines with avocado		6
Mini hamburger		6
Oxtail taco		6
Homemade chicken liver pate with toasted bread		6
Spinach and ricotta croquettes		6
Oxtail croquettes		7
Foie gras mi-cuit (pate)		10
Atun encebollado (red tuna cooked with onions)		8
Roast beef on toast with tuna sauce		6
Langostines tempura		8
Caramelized goat cheese tapa		8
Morcilla de Burgos with apple and pine seeds puré		8
Pork cheeks with mashed potatoes		9
Baked batata (sweet potatoes) Cajun style *		5
Cecina Rubia Gallega Premium (cured, aged beef)		7
Duo of hummus with vegetable crudite and pita bread *		9
Grilled scallops with garlic-parsley sauce		9
Squids and zucchini skewer		9
Vegetable non-fried spring rolls (radish, carrots, green salad)*		9
Cured Manchego cheese		9

Salads and starters

Sea bass seviche		18
Almejas de carril in garlic sauce		17
Aubergine chips with a drop of honey *		11
Jamon iberico bellota	14	28
Aubergine Parmigiana		13
Beef carpaccio with parmesan and rucula		15
Langostines Pil Pil		13
Salmon tartar		16
Tuna tartar		19
Tuna carpaccio		16
Vegetable Shopska salad (feta, fresh vegetables, roasted peppers)		14
Crispy duck and shiitake mushroom rolls		12
Fish'n'chips super tender hake fish with potatoes cajun		16
Mini-squids braised with onions (chipiron encebollado)		13
Salpicon de mariscos (seafood salad)		10
New. Mixed vegetable tempura		13
New. Watermelon with feta cheese		10

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Mains

Rabo de toro (bull tail stew)		24
Grilled red tuna with vegetables and baby potatoes		24
Grilled picanton chicken with vegetables and patatas baby		16
Beef fillet with patatas baby or Chateaubriand steak (500 g)	28	56
Entrecote with patatas baby and vegetables.		28
<i>premium quality meat from Basque Country or Galicia with 30+ days of aging.</i>		
Entraña (Skirt steak) with potatoes and vegetables.		18
Beef tartar from premium Galician meat with french fries		20
Lamb chops, New Zeland. With patatas baby and vegetables		26
Hamburger with pulled Mexican style "Pibil" chicken		16
Cheeseburger with french fries		18
Grilled salmon with sauteed basmati rice		22
Grilled seabass with potatoes and vegetables		20
Lamb terrine - slow cooked crispy lamb with couscous		22
Grilled Octopus with mashed potatoes and spinach		23
Slow cooked beef ribs		22
Slow cooked and then grilled suckling lamb leg		32
Roasted duck with vegetables and mashed potatoes.		32
Spaghetti alle vongole		18
New. Hand-made Pappardelle pasta with boletus mushrooms		20
Kids menu: pasta		8
Kids menu: pizza Margarita		10
Kids menu: chicken nuggets (Chicken milanese)		10

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Special offers, seasonal products

Ostras Ancelin, Francia. 4 ostras = copa de Sauvignon gratis	4
De temporada. Salmorejo	9
Chuleton de raza Holstein Frisona 30+ dias de maduracion, guarnicion para 2 p	60
De temporada. Chantarella (rebozuelo) con patatas al horno	15
De temporada. Ensalada de tomates de Coin (Huevo de toro)	13

Tapas

Guacamole recién hecho con pan tostado * mas salmon (opcion)	5	7
Bolitas de queso Camembert con mermelada de arándanos		6
Langostinos con aguacate		6
Mini hamburguesa		6
Taco de rabo de toro		6
Pate casero de higaditos de pollo con tostas		6
Croquetas de espinaca y ricotta		6
Croquetas rabo de toro		7
Foie gras mi-cuit (pate)		10
Atun encebollado con salsa de tomates y huevo de codorniz		8
Tosta de roast beef con salsa de atun		6
Tempura de langostinos		8
Queso de cabra caramelizado		8
Morcilla de Burgos, puré de manzanas y piñones		8
Carrillada de cerdo con pure de patatas		9
Batata al horno estilo cajun *		5
Cecina Rubia Gallega Premium		7
Duo de humus con crudite de verduras y pita pan*		9
Vieras a la parilla con ajo y perejil		9
Brocheta de chipirones con calabacin		9
New. Spring rolls de verduras frescas (rabano, zanahoria, lechuga)*		9
New. Queso Manchego curado reserva		9

Ensaladas y entrantes

Seviche de lubina		18
Almejas gordas de Galicia al ajillo		17
Chips de berenjenas con miel de caña*		11
Jamon iberico	14	28
Berenjenas a la Parmesana		13
Carpaccio de solomillo (Galicia) con parmesano y rucula		15
Langostinos Pil Pil		13
Tartar de salmon		16
Tartar de atún rojo de Almadraba		19
Carpaccio de atun de Almadraba		16
Ensalada shopska Búlgara (feta, tomates, pepinos, pimientos y cebolla)		13
Rollitos de pato con shiitake		11
Fish'n'chips (merluza supertierna con patatas cajun)		16
Chipirones encebollados		13
Salpicon de mariscos		10
New. Tempura de verduras*		13
New. Sandia con queso feta		10

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Carnes y pescados

Rabo de toro		24
Atun rojo de Aladraba a la parilla		24
Pollo Picanton a la parilla con verduras y patatas baby		16
Solomillo (Galicia) de vaca con patatas al horno o Chateaubriand steak	28	56
Entrecote con patatas y verduras.		28
<i>carne de calidad premium de Pais Vasco o Galicia con 25+ dias de maduracion.</i>		
Tartar de solomillo (calidad superior Galicia) con patatas fritas		20
Entraña a la parilla con patatas y verduras		18
Chuletitas de cordero de Nueva Zelanda		26
Hamburguesa con pulled pollo "Pibil"		16
Hamburguesa de ternera madurada con patatas fritas		18
Salmon con arroz basmati salteado		22
Lubina a la plancha con patatas y verduras		20
Terrina de cordero. Fuego lento, cordero deshuesado y crujiente. Con couscous		22
Pulpo grill con pure de patatas y espinaca		23
Costilla de ternera baja temperatura		22
Pata de cordero lechal a baja temperatura terminado en parilla de carbon		32
Pato al horno con pure de patatas y verduras.		32
Espaguetis con almejas de carril		18
New. Pasta Pappardelle (hecha a mano) con setas boletus		20
Kids menu: pasta		8
Kids menu: pizza Margarita		10
Kids menu: pollo a la milanese		10