

G - WINE BAR

Facebook: gwinerestaurant Instagram: gwinemarbella

Special offers

Fresh Oysters Ancelin No.2 Price per oyst. France. 5 oysters = 1 glass cava free 4.50

Tapas

Small bites. Duck pate tartalettes (2 pieces)	6
Freshly made guacamole with nachos	12
Toast with freshly made guacamole with salmon	11
Camembert cheeseballs with blueberry marmalade	9
Prawn cocktail	9
Mini burger	9
Duo de tacos (oxtail and pibil spiced chicken)	11
Falafel *	7
Homemade chicken liver pate with toasted bread	7
Spinach and ricotta croquettes	8
Oxtail croquettes	10
Foie gras mi-cuit (pate)	16
Atun encebollado (red tuna cooked with onions)	12
Crispy langoustines in filo pastry	10
Caramelized goat cheese tapa	10
Morcilla de Burgos with mashed apple sauce	8
Pork cheeks with mashed potatoes	12
Baked batata (sweet potatoes) Cajun style*	8
Cecina Rubia Gallega Premium (cured, aged beef)	12
Grilled scallops with garlic-parsley sauce	10
Squids and zucchini skewer	9
Vegetable non-fried spring rolls (raddish, carrots, green salad)	9
Cured Manchego cheese	13
Seasonal. Grilled artichokes	10

Salads and starters

Sea bass ceviche	22
Sea bass tiraditos (raw sea bass with Ponzu sauce)	16
Hummus with vegetable crudite and pita bread*	11
Aubergine chips with a drop of honey*	15
Jamon iberico Bellota 50 / 100 g	14 28
Aubergine Parmigiana	15
Beef carpaccio with parmesan and rucula	20
Langoustinos Pil Pil	16
Salmon tartare	18
Red tuna tartare	23
Vegetable Shopska salad (feta cheese, fresh vegetables, roasted peppers)*	16
Crispy duck and shiitake mushroom rolls	15
Mini-squids braised with onions (chipiron encebollado)	15
Seasonal. Asparagus sauteed with shiitake mushrooms *	13
Vittello tonnato (Sliced roast beef with tuna based sauce)	15
Hearty fish soup	10

Chef recommends

Rabo de toro (bull tail stew, large portion)	27
Slow cooked beef ribs	26
Slow cooked and then grilled suckling lamb leg (large portion)	35
Suckling pig leg with rocket salad and apple pure	34
Roasted duck with vegetables and mashed potatoes (large portion)	35
Duck terrine - slow cooked crispy duck	26
Suckling pig terrine: de-boned suckling pig's meat with rocket salad (main)	20

Our steaks

Beef fillet with garnish. Premium beef from Basque Country	29
Chateaubriand steak (500 g) with garnish Premium beef from Basque Country	60
Dry aged Entrecote with baby potatoes and vegetables	29
Alternative cut. Entraña (skirt steak) with baby potatoes and veggies	20
1,1 kg Chuleton (Rib-eye on a bone) Top Marbled Basque country	75
<small>premium quality beef from Basque Country or Galicia with 30+ days of aging</small>	

Main courses

Grilled red tuna with vegetables and potatoes	28
Grilled picanton chicken with vegetables and baby potatoes	20
Beef tartare from premium Gallician beef with french fries	22
Fish'n'chips, super tender hake fish potatoes cajun style	23
Lamb chops, New Zealand. With baby potatoes and vegetables	29
Matured beef cheeseburger with fries	20
Grilled salmon with sauteed basmati rice	25
Grilled sea bass with baked potatoes and vegetables	27
Grilled octopus with mashed potatoes and spinach	26
Hand-made Pappardelle pasta with boletus mushrooms	23
Spaghetti al Pil Pil (garlic sauce, white wine, shrimps)	18
Kids menu: pasta	13
Kids menu: pizza Margarita	12
Kids menu: pollo a la milanese (breaded chicken breast)	15

Specials to be ordered 24-48 in advance

Beef Wellington (min. for 2 pers.)	40 pp
Roasted suckling lamb 1/4 (para 2 p)	68