

GRANO p u r

Ristorante Italiano

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STARTERS

Parmigiana (eggplant, tomato, mozzarella, Parmigiano Reggiano DOP, and basil) €12,50

Caprese (Buffalo mozzarella DOP, tomato, and basil) €15,00

Mixed Platter (Serrano ham, mortadella, salami, mixed cheese) x2 €20,00 x4 €38,00

Cheese Platter (mozzarella, parmesan, provolone, asiago) x2 €15,00 x4 €28,00

Mortadella and burrata platter x2 €18,00 x4 €36,00

Baked potato (butter and mushroom cream) €9,00

BRUSCHETTE

Cherry tomato and basil €5,50

Mortadella, burrata cheese, and pistachio €6,50

Guanciale, provola cheese, and cherry tomato €7,50

Salmon, stracciatella cheese, arugula, and lemon zest €8,00

SALADS

Mixed Salad (cherry tomatoes, carrots, cucumbers, and onion) €6,50

Chicken salad (cherry tomatoes, carrots, cucumbers, and onion) €9,00

Tuna salad (cherry tomatoes, carrots, cucumbers, and onion) €9,00

Salmon salad (salmon, stracciatella cheese, arugula, cherry tomato, cucumber, and lemon zest) €17,50

Burrata salad (burrata, salad, and candied cherry) €15,00

MAIN COURSE

Tagliatelle Bolognese (fresh pasta, tomato sauce, and mixed minced meat) €15,00

Rigatoni pasta with Carbonara sauce (egg cream, crispy guanciale, and pecorino cheese) €16,00

Bolognese Lasagna (egg puff pastry, mixed minced meat, béchamel, and Parmesan) €15,00

Orecchiette with broccoli rabe (fresh pasta, typical vegetable from southern Italy, and crusco pepper) €22,00

Spaghetti with Clams and Bottarga (fresh pasta, clams, bottarga 'tuna roe', and lemon zest) €24,00

Truffle Tagliatelle (fresh pasta, sausage, mushroom, and fresh truffle) €22,50

SECOND COURSE

Ribeye steak with arugula, cherry tomatoes, Grana Padano cheese, and baked potato with butter €26,00

Salmon fillet in a potato crust with asparagus €26,00

Meatballs (beef, breadcrumbs, parsley, Parmesan, and tomato) €7,50

ROMAN PIZZA

Margherita (tomato, mozzarella, and basil) €10,50

Diavola (spicy salami, tomato, and mozzarella) €14,00

Diavola and Mushrooms (spicy salami, mushrooms, tomato, and mozzarella) €15,50

Cooked Ham (Cooked ham, tomato, and mozzarella) €12,50

Cooked Ham and Mushrooms (Cooked ham, mushrooms, tomato, and mozzarella) €13,50

Serrano Ham (Serrano ham, Parmesan flakes, and mozzarella) €15,00

Arugula (arugula, cherry tomatoes, Parmesan flakes, and mozzarella) €14,00

Margherita DOC (tomato, buffalo mozzarella, and basil) €14,00

Pistachiosa (mortadella, pistachio, burrata, and mozzarella) €17,00

Bresaola (bresaola, arugula, Parmesan shavings, cherry tomatoes, and mozzarella) €16,00

Meatballs (tomato, mozzarella, meatballs, and parmesan flakes) €16,50

Four Cheese DOC (mozzarella, asiago, smoked camorza and Grana Padano doc) €18,00

Salmon (salmon, arugula, stracciatella, mozzarella, and lemon zest) €18,00

Truffle pizza (mozzarella, sausage, mushrooms, and fresh truffle) €21,00

DESSERTS

Tiramisù €8,00

Sicilian cannolo with pistachio €8,00

Hot chocolate and pistachio fondant €8,00

Nutella and pistachio pastrv €13,00

DRINKS

Soft drink €2,50 Water €3,00

BEERS

Estrella on tap €2 / 3 / 3,90 33 cl Estrella €3,00

33 cl Estrella 00 €3,00 1906 on tap €3,80

COCKTAILS

Negroni €8,00 Americano €8,00

Aperol spritz €8,00 Negroni sbagliato €8,00

Long island €10,00 Limoncello spritz €8,00

Vodka Lemon €10,00 Bacardi Carta Blanca €8,00

Barcelò €8,00

WHISKY

Jack Daniel's €8,00 Limoncello/Meloncello €4,00

WINES

Prosecco superiore doc €6,00 / Cal - €28,00 / bot

Vino blanco Pinot Grigio doc €5,00 / Cal - €25,00 / bot

Vino Pinot Grigio rosé doc €6,00 / Cal - €28,00 / bot

Vino rojo Montepulciano doc €5,00 / Cal - €22,00 / bot

Vino rojo Chianti doc €5,00 / Cal - €22,00 / bot

Vino Chianti Superiore Bio DOCG €7,00 / Cal - €30,00 / bot

CHAMPAGNE

Möet €80,00

Ferrari Perlé €70,00

Franciacorta €9,00 / Cal - €54,00 / bot

bread and service €1,50

A taste of Italy in Málaga, just steps from the Santuario de la Victoria.

Enjoy authentic Italian cuisine made with premium ingredients and traditional techniques. From hearty northern classics to the bold, sun-drenched flavors of the South, our menu is a celebration of Italy's rich regional diversity, featuring everything from handmade pastas to artisanal pizzas.

Pair your meal with a selection from our curated list of DOC and DOCG Italian wines for a truly immersive dining experience.

Our elegant dining room and inviting outdoor terrace offer the perfect setting to relax and savor the moment.

Visit us and experience Italian flavors and style at their finest.



We'd love to hear about your experience!
If you enjoyed your meal, please consider
leaving a review

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