



# Mesón Ibérico

[www.mesoniberico.net](http://www.mesoniberico.net)

*A meeting with quality*



*San Lorenzo, 27 - 29001 Málaga  
Tel. 952 60 32 90*

## SPECIALITIES OF THE HOUSE

	SERVING	1/2
Oloroso-Flavoured Grilled Suckling Lamb Kidneys <i>Allergens: Sulfites</i>	15,00€	
Suckling Lamb Kebabs <i>Allergens: Sulfites</i>	4,00€ (Ud)	
Moorish-Style Meat <i>Allergens: Sulfites</i>	12,00€	6,00€
Larded Pork <i>Allergens: Sulfites</i>	12,00€	6,00€
Smoked-Fish Salad <i>Allergens: Fish</i>	12,00€	6,00€
Broad Beans with Ham	11,00€	
Iberian Pork Fillet Kebabs <i>Allergens: Sulfites</i>	4,00€ (Ud)	
Suckling Lamb Chops	18,00€	
Quail Eggs with Mayonnaise <i>Allergens: Eggs, Mustard</i>	12,00€	6,00€
Mi-Cuit Foie Gras on Toast (Each)	3,50€ (Ud)	
Best Tomatoes Straight from the Farm (with fresh anchovies of Málaga or tuna) <i>Allergens: Fish</i>	12,00€	
Best Tomatoes with Anchovies <i>Allergens: Fish</i>	18,00€	
Extra-Thick Asparagus from Navarre	15,00€	
Entrecote (350gr)	22,00€	
Russian-Style Salad with Prawns and Potatoes <i>Allergens: Fish, Eggs, Gluten, Soy, Milk, Crustaceans</i>	12,00€	6,00€
Sautéed Wood Mushrooms <i>Allergens: Sulfites</i>	12,00€	
Goose Pate with Sweetbreads (80gr)	8,00€	
Grilled Green Asparagus (with ham noodles)	9,00€	
Grilled Iberian Pork 5J Loin (200gr)	16,00€	
Fried Quails Eggs on toast with Sliced Sausage or Ham (Black Pudding, Chorizo, Smoked Ham) <i>Allergens: Eggs, Gluten, Soy, Mustard</i>	2,00€ (Ud)	
Baby Eel Scrambled Egg with Prawns, thin Green Asparagus and Ham <i>Allergens: Crustaceans, Gluten, Fish</i>	13,00€	
Home-Made "Flamenquin" (Rolled up and fried) <i>Allergens: Milk, Gluten</i>	8,00€	
House-Style Russian Salad <i>Allergens: Eggs, Gluten, Soy, Milk, Fish</i>	12,00€	6,00€
Broad Bean or Asparagus Scrambled Eggs with Ham and Prawns <i>Allergens: Eggs, Gluten, Crustaceans</i>	11,00€	
Grilled Large Wood Mushrooms with Prawns and Ham <i>Allergens: Crustaceans</i>	12,00€	
Pork Fillet in Wood Mushrooms Sauce <i>Allergens: Milk</i>	14,00€	7,00€
Home-Made Fried Breadcrumb Dish <i>Allergens: Gluten</i>	10,00€	5,00€
Croquettes (Unit) (Chicken, Spinach, Cod, Choco, Rabo de Toro, Jamón) <i>Allergens: Milk, Gluten</i>	1,00€ (Ud)	
Cheek in Sauce <i>Allergens: Sulfites</i>	14,00€	7,00€
Large Wood Mushrooms (Sautéed or a la Creme) -In Season-	13,00€	
Crispy Wrap of Broad Beans, Ham and Egg <i>Allergens: Gluten, Egg</i>	11,00€	
Beef Sirloin (220gr)	22,00€	
Baked Goat	25,00€	
Giant Meatball with Almond Sauce <i>Allergens: Gluten, Dried Fruits</i>	10,00€	
Grilled Artichoke with Ham Noodles	10,00€	
Artichoke Nest with Foie, Egg and Ham <i>Allergens: Gluten, Egg</i>	10,00€	
Broken Eggs with Ham and Duck Mi-Cuit <i>Allergens: Gluten, Egg</i>	18,00€	
Grilled Vegetables Combined	12,00€	



## FROM THE SEA

	SERVING	1/2
Cantabrian Barrel -Preserved Anchovies <i>Allergens: Fish</i>	2.50€ (Ud)	
Cantabrian Tuna Belly Fillets <i>Allergens: Fish</i>	15.00€	
Tuna with Roast Peppers and Hard-Boiled Eggs <i>Allergens: Fish, Egg, Sulfites</i>	12.00€	6.00€
Chunk of Tuna with Mayonnaise and "Piquillo" Peppers <i>Allergens: Fish, Egg, Gluten, Soy, Milk, Mustard</i>	15.00€	
Tuna with Little Onions <i>Allergens: Fish, Sulfites</i>	12.00€	6.00€
Langostine with Mayonnaise <i>Allergens: Crustaceans, Egg, Gluten, Soy, Milk, Mustard</i>	12.00€	6.00€
Fresh Tuna Larded <i>Allergens: Fish, Sulfites</i>	12.00€	6.00€
Cod with Pil-Pil (Garlic and Hot Pepper) Sauce <i>Allergens: Fish</i>	18.00€	
Fresh White Malaga Anchovies in Vinegar <i>Allergens: Fish, Sulfites</i>	12.00€	6.00€
Grilled Fresh Tuna Belly Fillets <i>Allergens: Fish, Sulfites</i>	16.00€	
Octopus in Sea-Food Vinaigrette <i>Allergens: Molluscs, Sulfites</i>	13.00€	7.00€
Galician-Style Octopus or Grilled <i>Allergens: Molluscs</i>	18.00€	
Marinated Mussels (Home-made) <i>Allergens: Molluscs, Sulfites</i>	12.00€	6.00€
Tuna Mojama with Oil and Almonds	12.00€	6.00€
Roe Vinaigrette <i>Allergens: Fish, Sulfites</i>	12.00€	6.00€
"Pil-Pil" (Garlic and Hot Pepper) Prawns <i>Allergens: Crustaceans, Sulfites</i>	8.00€	
Stuffed Squid <i>Allergens: Molluscs, Gluten, Dried Fruits</i>	13.00€	
Marinated Sardines with Avocado Toast <i>Allergens: Fish, Gluten</i>	3.50€	
Fried Tortillas with Small Shrimp <i>Allergens: Crustaceans, Gluten</i>	1.00€ (Ud)	

## LUXURY PRESERVES

Mussels in Jetty-Style Marinade	8.00€
Cockles from Galician Estuaries <i>Allergens: Molluscs</i>	23.00€
Sea-Urchin Caviar <i>Allergens: Molluscs</i>	24.00€
Asturian Bean Stew <i>Allergens: Soy</i>	9.00€

### ALLERGEN STATEMENT

In compliance with Regulation (EU) No. 1169/2011 on food information provided to the consumer, this establishment has available for consultation an **additional list** containing information regarding the presence of **allergens** in all our products.

Feel free to contact our staff if you would like more information.

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## FISH AND SHELLFISH

	SERVING (250g)	1/2 (150g)
Málaga Prawns <i>Allergens: Crustaceans</i>	25,00€	15,00€
Motril Prawns "Quisquillas" <i>Allergens: Crustaceans</i>	30,00€	18,00€
Lobsters <i>Allergens: Crustaceans</i>	100,00€/kg	
Wedge Shell Clams <i>Allergens: Molluscs</i>	12,00€	
Clams <i>Allergens: Molluscs</i>	10,00€	
Oysters <i>Allergens: Molluscs</i>	3,70€ (Ud)	
Thin Shells <i>Allergens: Molluscs</i>	2,00€ (Ud)	
Special Rounded Murex Shells <i>Allergens: Molluscs</i>	2,50€ (Ud)	
Murex Shells <i>Allergens: Molluscs</i>	3,50€ (Ud)	
Red Prawns <i>Allergens: Crustaceans</i>	100,00€/kg	
Cooked or Pil-Pil Big Shells Peregrinas <i>Allergens: Molluscs</i>	4,00/4,50€ (Ud)	
Zamburiñas <i>Allergens: Molluscs</i>	3,50€ (Ud)	
Fried or in Lemon Sauce Anchovies <i>Allergens: Fish, Gluten</i>	10,00€	6,00€
Little Squids <i>Allergens: Molluscs, Gluten</i>	14,00€	7,00€
Fried or Grilled Squids <i>Allergens: Molluscs, Gluten</i>	18,00€	
Little Red Mullet <i>Allergens: Fish, Gluten</i>	12,00€	6,00€
Fried Prawns <i>Allergens: Crustaceans, Gluten</i>	12,00€	6,00€
Marinated Fish <i>Allergens: Fish, Gluten</i>	10,00€	6,00€
Fried Codfish <i>Allergens: Fish, Gluten</i>	10,00€	6,00€

## CHEESES

	SERVING (180g)	1/2 (90g)
Special Mature Zamorano Pure Ewe's Milk Cheese <i>Allergens: Milk</i>	12,00€	6,50€
Marantona Grand Reserve Mature Cheese <i>Allergens: Milk</i>	12,00€	6,50€
Merino Ewe's Milk Cheese <i>Allergens: Milk</i>	12,00€	6,50€
Cellar-Matured Rosemary-Flavoured Cheese <i>Allergens: Milk</i>	12,00€	6,50€
Special Almodóvar Cheese <i>Allergens: Milk</i>	12,00€	6,50€
Maese Miguel Special Cheese <i>Allergens: Milk</i>	14,00€	7,00€
Mature Goat's Cheese <i>Allergens: Milk</i>	12,00€	6,50€
Albacete Special Cheese <i>Allergens: Milk</i>	14,00€	7,00€
Small Balanchares Cheese in Olive Oil (Each) <i>Allergens: Milk</i>	2,50€ (Ud)	
Blue Goat Payoyo <i>Allergens: Milk</i>	14,00€	7,00€

## IBERIAN PORK AND HAM

	SERVING	1/2
5J or Joselito Acorn-fed Cured Ham <i>(Grand Reserve)</i>	24,00€ (100g)	15,00€ (60g)
5J or Joselito Cured Pork Loin Sausages <i>(Grand Reserve)</i>	21,00€ (100g)	12,00€ (60g)
Caña de Presa 5J	17,00€ (100g)	10,00€ (60g)
Chorizo made from Acorn-fed	12,00€ (120g)	7,00€ (70g)
Cured Sausage made from Acorn-fed	12,00€ (120g)	7,00€ (70g)
Acorn-fed Iberian Pork Loin <i>Allergens: Milk</i>	16,00€ (120g)	9,00€ (70g)
Iberian Pork Loin in Lard	12,00€ (200g)	7,00€ (100g)
Spicy Chorizo from León	12,00€ (120g)	7,00€ (70g)
Coripe-Style Black Pudding (with liver and cumin)	11,00€ (120g)	7,00€ (70g)
Jabugo(Best) Black Pudding	11,00€ (100g)	7,00€ (60g)
Black Pudding from Burgos	11,00€ (300g)	7,00€ (150g)
Fried Iberian Pork Crackling	11,00€ (200g)	6,00€ (100g)
Selection of Cured Iberian Meats and Cheese (ham, cheese, pork loin) <i>Allergens: Milk</i>	28,00€	15,00€
Spicy Joselito Iberian Pork Sausage	12,00€ (120g)	7,00€ (70g)
Chunks Sendra	17,00€ (200g)	9,00€ (100g)
Thin Slices of Hard Sausage or Chorizo with Cheese Strips and Spicy Extra Virgin Olive Oil <i>Allergens: Milk</i>	11,00€ (70g)	
Coppa Iberian Joselito	16,00€ (120g)	9,00€ (70g)
Bread supplement <i>Allergens: Gluten</i>	1,00€	

Our **Iberian Pork** Selection is of the **Highest Quality**

## GRILLED DELIGHTS

(Mini Sandwiches) *Allergens: Gluten*

2,50€

Jabugo (Special) Black Pudding  
Spicy Iberian Chorizo  
Morcon "Black Foot" (Large Sausage) *(Milk)*  
Larded Pork *(Sulfites)*  
Moorish-Style Meat *(Sulfites)*  
Small Bread Roll with Iberian Pork Shoulder *(Milk)*  
Spicy Sausage Pate with Roquefort Cheese *(Milk)*  
Cod *(Fish)*  
Pringá  
Smoked Anchovies with Cheese and Pate  
*(Fish and Milk)*

"Black Foot" Ham (Best Pork)  
Smoked Salmon with Cheese  
*(Fish and Milk)*  
Smoked Salmon with Tomato *(Fish)*  
Tuna with Roast Sweet Pepper *(Fish)*  
Prawn in Spicy Sauce *(Crustaceans)*  
Asparagus and Cheese with Bacon *(Milk)*  
Spicy Sausage Pate with Anchovies *(Fish)*  
Catalan White Sausage with Garlic  
Mayonnaise and Tomato *(Milk)*  
Onion Black Pudding with "Piquillo" Pepper

## DESSERTS (Please ask our staff)

2,00€

Chocolate-Covered Almonds (6 units) *Allergens: Milk, Peanuts, Soy, Dried Fruits*



# Mesón Ibérico


## A MEETING WITH QUALITY

More than 20 years have passed since José Luis Zorrilla, Pepe Luis for friends, opened **Mesón Ibérico**. Aromas of orange blossom and spring perfumed Malaga that month of April 1998. With the hope of converting his establishment in a banner of tapas and good eating, the **Mesón Ibérico** wanted to offer to customers something different: products of the highest quality and good service at reasonable prices.

Knowledge in food and shopping experience of its owner, his great tenacity and perseverance, and the great team forming **Mesón Ibérico** have made possible that the project born some years ago, has become today a benchmark restaurant in Malaga. In fact, it is one of the best restaurants of the city.

But the real secret of the success of the **Mesón Ibérico** consists of open its doors with the same enthusiasm of the first day, maintaining the quality and make every customer feel at home.

## DRINK



Soft Drinks.....	2,00€
Glass of Beer.....	2,00€
Special Alhambra Beer.....	2,50€
San Miguel 1516.....	2,10€
Cruzcampo.....	2,00€
Glass Cava.....	3,00€
Glass of Red Wine of Home.....	3,00€
Glass of White Wine-Rosé Wine of Home.....	2,50€
Málaga Sweet Wine.....	3,00€
Glass of "Manzanilla".....	2,00€
Glass of Fino Wine.....	2,50€
Alcohol-Free Beer.....	2,10€
Still Water.....	1,70€
Sparkling Water.....	2,00€
Vermouth.....	3,00€
Liquor.....	4,00€
Coffe and Teas.....	1,40€
Carajillo.....	1,60€

## COMBINED 5,00€

Larios, Beefeater, Tankeray, Bacardi, JB, Ballantines, Dyc 8, Cutty Sark, White Label, Johnny Rojo

## SPECIAL COMBINED 6,50€

Beefeater 24, Bombay Zaphire, Seagram, Barceló añejo, Brugal Reserva, Rives especial, Gin Mare

## PREMIUM COMBINED 8,00€

Tanqueray Ten, Tanqueray RangPur, Citadelle, Martin Miller, G'Vine, Mombasa, Hendricks, Brockmans, 1895, Nordés

## PREMIUM SOFT DRINKS 1,00€

Fever Tree, Nordic Blue, Seagram, etc. (supplement)

