





# A little bit about Akelarre

They say that back in the 1600s, those who chose to be themselves, without following the rest, were called witches and warlocks. They were brave, free souls who lived according to what they felt in their hearts.

On quiet nights, under the gentle light of the moon, they gathered in secret. They shared their dreams, their strength, and created an invisible bond that united them as if they had always known each other. Thus, the story of the Akelarre was born: a place where souls found refuge, where magic was simply being together.

Today, we believe that magic still exists. Some encounters don't happen by chance. Sometimes, it takes just a glance, a word, or a gesture to feel that someone is destined to cross your path. Life has mysterious ways of bringing us closer to the people we need, right at the perfect moment.

If you're different, don't change. Sensitive souls see the world through the heart, and there's nothing more beautiful than making others smile.

Take your fork, let the flavors embrace you, and live this moment. Every dish here has been created with love, to awaken your senses and make you feel at home. If you ever need comfort, let yourself be embraced by the warmth of a well-made meal, designed to fill not only your stomach but also your heart.

Sometimes, in life's storms, we discover the most valuable things. Until then, come. Let this Akelarre be your refuge—a simple, warm space where every encounter is a little gift, and every moment becomes a memory that lights up your soul.





# Little Cravings

Galician mussels with lime  **2,50€**

Mackerel salad with ventresca (belly of tuna) and almadraba mojama (salt-cured tuna)



**3,00€**

Grilled heart of lettuce with Cantabrian anchovy



**3,50€**

Grandma's braised pork cheek with truffle potato mousse (or plain)



**5,00€**

Steamed chicken with coconut milk and Indian spices



**4,50€**

My mom's summer tomatoes cooked in a clay pot over low heat with eggs and a lot of patience



**5,50€**

Artisan brioche with cheeks and caramelised onion



**5,00€**

Wild mushroom risotto with a touch of honey



**6,90€**

Prawn caldero (a type of seafood stew) in its own juice with smoked paprika olive oil



**6,00€**

Red tuna tataki from almadraba (tuna fishing) with a base of crispy rice, wakame seaweed, and black sesame seeds



**9,00€**





Artisan cheese board from Ronda and nearby towns **14,00€**  
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Iberian acorn-fed shoulder **17,00€**  
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Spicy (bravas) potatoes with curry-mango **8,00€**  
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Foie gras croquettes with pine nuts and duck ham, very creamy **10,00€**  
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Goat cheese croquettes, baby spinach, pine nuts, and caramelized onion **10,00€**  
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Ask for our croquettes

Red tuna tartar with avocado base and Málaga mango with lime **15,00€**  
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Crispy red tuna and avocado clouds **10,00€**  
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Swiss cheese spread with candied cherry tomatoes **12,00€**  
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**FROM THE ORGANIC GARDEN**

Candied walnuts and arugula with pears, spiced fresh cheese, and Málaga avocado **12,00€**  
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Tender sprouts with crispy chicken, flamed goat cheese, grapes, caramelized shallot, and walnuts **12,00€**  
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Four types of tomatoes with burrata and basil oil **12,00€**  
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# Fire and Earth

Charcoal-grilled Morucha beef tenderloin, butter with foie gras escalope, mushroom cream in beef stock with baby potatoes and sweet potato

Charcoal-grilled Morucha beef sirloin with Padrón peppers, sweet potato and small potatoes

Iberian shoulder of pork of castaño y bellota with potatoes and sweet potatoes

Ola revuelta (boneless sea bass in light tempura infused with lime, fresh romaine lettuce leaves to wrap with fresh lime-mint mayonnaise)

Grilled octopus with creamy potato and paprika olive oil from La Vera accompanied by cherry tomatoes on the vine.

Norwegian salmon loin with potato mousse and dill with sweet potatoes

Fusilli with homemade tomato, egg and pesto olive oil.

Crispy chicken with baby potatoes

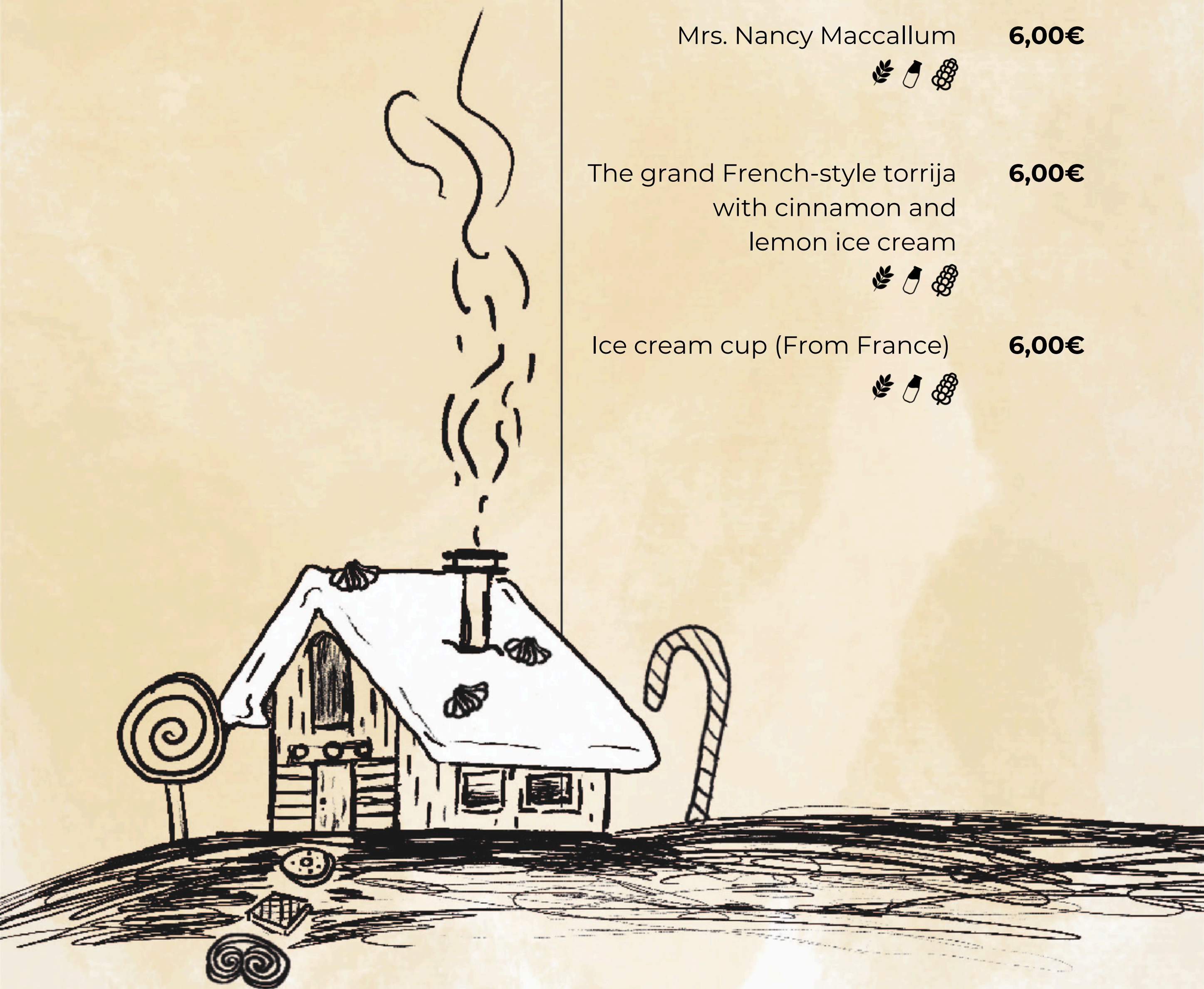
# Fire and Water

# For the little ones



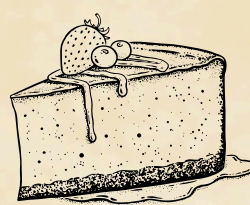


The candy  
house was  
built with...



Belgian chocolate cake with  
artisanal mango ice cream

**6.00€**



*Ask about our  
cheesecake of the day.*

Mrs. Nancy Maccallum

**6,00€**



The grand French-style torrija  
with cinnamon and  
lemon ice cream

**6,00€**



Ice cream cup (From France)

**6,00€**







## FORTIFIED WINES

## GLASS/BOTTLE

|                        |         |
|------------------------|---------|
| Fino Tío Pepe          | 3,00€ / |
| Alfonso Oloroso        | 3,00€ / |
| Jerez Solera           | 3,00€ / |
| Jerez Canasta          | 3,00€ / |
| Río Viejo Oloroso      | 3,00€ / |
| Esencia de la Torre PX | 4,00€ / |

## RED WINES

|                                   |                |
|-----------------------------------|----------------|
| Ribera del Duero                  |                |
| - <i>Vaquos Cosecha</i>           | 3,00€ / 18,00€ |
| - <i>6 months oak barrel aged</i> | 3,00€ / 19,00€ |
| Evo                               | 24,00€         |
| Pago de los capellanes            | 32,00€         |
| Rioja Márquez del Atrio           | 3,00€ / 19,00€ |
| Lunares (Ronda)                   | 3,50€ / 21,00€ |
| Gardel Color                      | 27,00€         |
| Niño Leon                         | 21,00€         |
| Vizcondesa de los frutales        | 3,50€ / 21,00€ |

## WHITE WINES

|                             |                |
|-----------------------------|----------------|
| Frizzante palacio de bornos | 3,00€/16,00€   |
| Pampano verdejo semidulce   | 3,00 / 18,00€  |
| descomunal verdejo seco     | 3,00/18,00€    |
| Cloe blanco                 | 21,50€         |
| Encina del inglés           | 3,50€ / 19,00€ |

## ROSÉ WINES

|                     |        |
|---------------------|--------|
| Cloe rosado botella | 21,50€ |
|---------------------|--------|

## SPARKLING WINES

|                      |               |
|----------------------|---------------|
| Marina Brut          | 3,00€ /15,00€ |
| Cava brut serendipia | 25,00€        |



# To drink

## APERITIFS

|                                 |       |
|---------------------------------|-------|
| Red Martini                     | 4,00€ |
| White Martini                   | 4,00€ |
| Aperol Spritz                   | 6,00€ |
| "Tinto de Verano" from Akelarre | 2,80€ |

## DRINKS

|                          |       |
|--------------------------|-------|
| 0.5L still mineral water | 2,00€ |
| Sparkling mineral water  | 2,50€ |
| Soft drinks              | 2,50€ |
| Beer glass               | 3,00€ |
| Small glass of beer      | 2,20€ |
| Juices                   | 2,50€ |
| Coffees                  | 1,50€ |
| Herbal teas              | 1,50€ |

## SMALL BOTTLES (330 ml)

|                        |       |
|------------------------|-------|
| Heineken               | 3,50€ |
| Victoria amber ale 0'0 | 3,50€ |
| Victoria 0,0           | 3,50€ |
| Cruz Campo sin gluten  | 3,50€ |

**COCKTAILS** 8,00€

**PREMIUM COCKTAILS** 10,00€



## ALLERGEN STATEMENT

In compliance with European Regulation No. 1169/2011 on the provision of food information to consumers, this establishment has available for consultation information regarding the presence of allergens in our products.

**Please ask our staff for more information.**



ALCOHOL



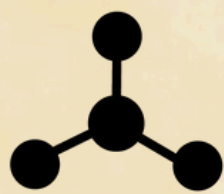
MOLLUSCS



SOY



NUTS



SULPHITES



CORN



FISH



VEGAN



PEANUTS



SHELLFISH



MEAT



PORK



LACTOSE



SUGAR



GMO



MUSTARD



GLUTEN



EGG



CELERY



TRANS FATS