



KELARRE

FUEGO Y TIERRA



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 €**



Chicken bao with coconut milk
and Indian spices **4.50 €**



Artisan brioche with cheeks and
caramelised onion **5.50 €**



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 €**



Almadraba bluefin tuna tataki
with a crispy rice base and
wakame seaweed with lime **9.00 €**





To Share (or not...)



Artisan cheese board from Ronda and nearby towns 14,90€



Iberian acorn-fed shoulder 17.00€



Potato column with curry-mango 8.00 €



Hand-made croquettes

Foie gras croquettes with pine nuts and duck ham, very creamy 11.00 €



Goat's cheese, baby spinach and pine nut croquettes with caramelised onion 11.00 €



Red tuna tartar with avocado base and Málaga mango with lime 16.90 €



Crispy clouds of bluefin tuna with an avocado and Malaga mango base 10.00 €



Swiss cheese spread with candied cherry tomatoes 12.00 €



FROM THE ORGANIC GARDEN

Candied walnuts and arugula with pears, spiced fresh cheese, and Málaga avocado 12.00 €



Tender sprouts with crispy chicken, flamed goat cheese, grapes, caramelized shallot, and walnuts 12.90 €



Four types of tomatoes with burrata and basil oil 12.90 €



Fire and Earth

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



27.90€

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



24.90€

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



19.90 €

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



19.90 €

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



22.00 €

Norwegian salmon loin with potato mousse and dill with sweet potatoes



17.00 €

Fusilli with homemade tomato, egg and pesto olive oil.



12.00 €

Crispy chicken with baby potatoes



9.00 €

Mango crispy clouds with Malaga avocado and purple onion sprouts



9.00 €

Montejaque bread roll with hummus and sautéed wild mushrooms



9.00 €

Wild mushroom risotto with coconut milk.



6.90 €

Fire and Water

For the little ones

Vegan



The candy house was built with...

Belgian chocolate cake with ice cream and cinnamon **6,00€**



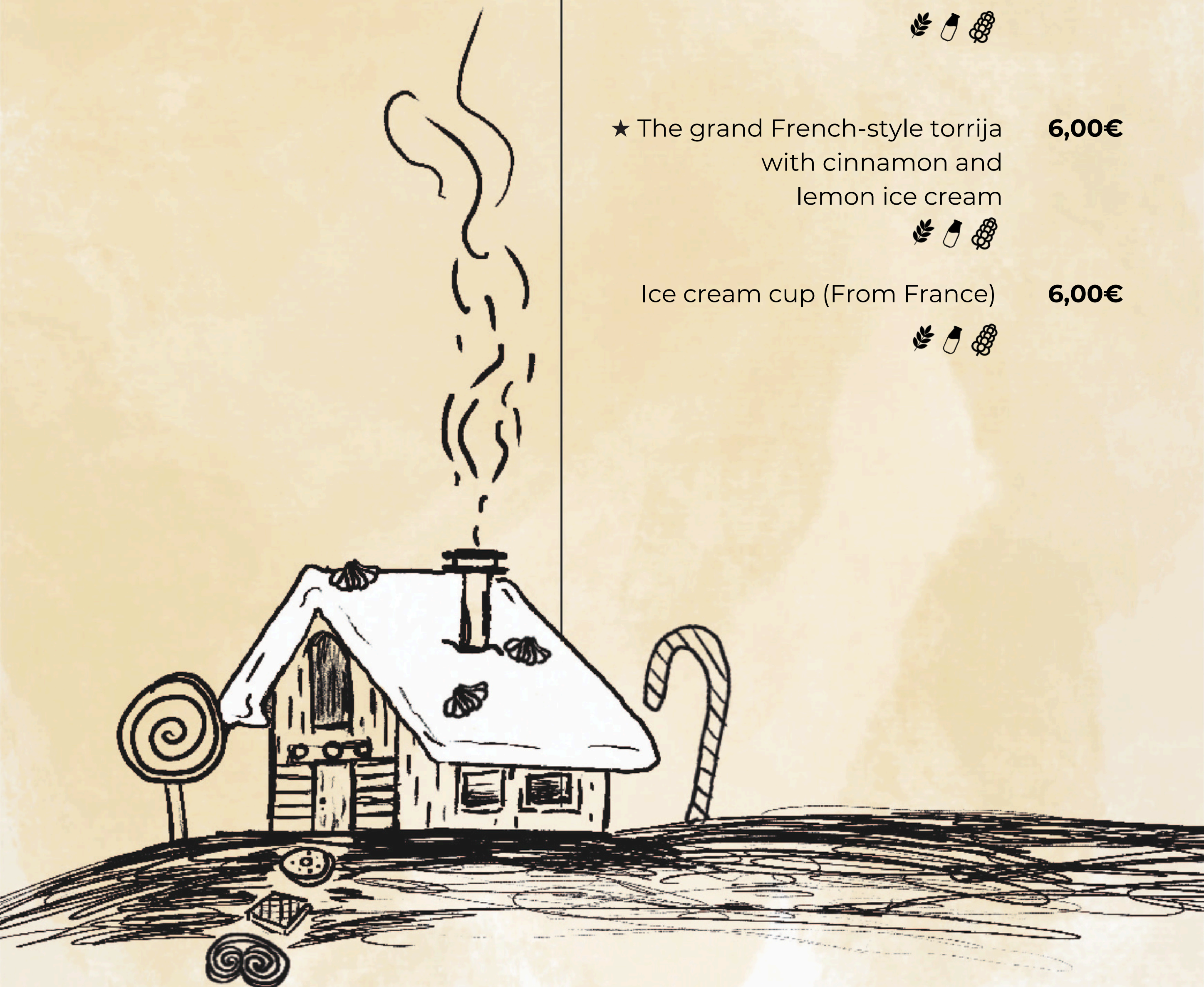
Akelarre's cheesecake **6,00€**



★ The grand French-style torrija with cinnamon and lemon ice cream **6,00€**



Ice cream cup (From France) **6,00€**





RED WINES GLASS / BOTTLE

WINES FROM RONDA

Frutales Vizcondesa	3,50€ / 21,00€
Lunares	3,50€ / 21,00€
Altocielo	/ 29,50€
BadMan Syrah	4,00€ / 25,00€
BadMan Golfus Petit Verdot	/ 37,90€

RIBERA

Pago de los capellanes	/ 32,00€
Pago de Carraovejas	/ 55,00€
Vaquos cosecha	3,00€ / 18,00€

RIOJA

Tobia <i>Selección de autor</i>	3,50€ / 21,00€
Márquez del Atrio	3,00€ / 19,00€

Protected Designation of Origin

Gardel Color	/ 27,00€
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WHITE WINES

FROM RONDA

Cloe blanco	/ 21,50€
Encina del inglés	3,50€ / 19,00€

VERDEJO

Pampano verdejo semidulce	3,00€ / 18,00€
descomunal verdejo seco	3,00€/18,00€

GODELLO

designation of origin

Conde del Pazo	/ 24,00€
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ROSÉ WINES

FROM RONDA

Cloe rosado botella	/ 21,50€
Frutales	/ 24,00€

FROM ANDALUCIA

Barbadillo	3,00 € / 19,00€
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SPARKLING WINES

Marina Espumante	3,00€ /15,00€
Cava seco Serendipia	/ 26,00€

FORTIFIED WINES

Fino Tío Pepe	3,00€ / 18,00€
Alfonso Oloroso	3,00€ / 19,00€
Jerez Solera	3,00€ / 19,00€
Jerez Canasta	3,00€ / 19,00€

To drink

APERITIFS

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

BEBIDAS

0.5L still mineral water	2,00€
Sparkling mineral water	2,50€
Soft drinks	2,50€
Beer glass	3,00€
Juices	2,50€
Coffees	1,50€
Herbal teas	1,50€
Nestea	3,00€
Aquarius	3,00€

BOTELLINES DE TERCIO

Heineken	3,50€
San Miguel 0,0	3,50€
San Miguel tostada	3,50€
CruzCampo without gluten	3,50€

COCKTAILS 8,00€

PREMIUM COCKTAILS 9,00€

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



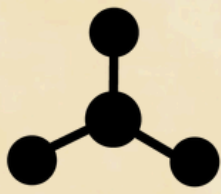
MOLLUSCS



SOY



NUTS



SULPHITES



CORN



FISH



VEGAN



PEANUTS



SHELLFISH



MEAT



PORK



LACTOSE



SUGAR



GMO



MUSTARD



GLUTEN



EGG



CELERY



TRANS FATS