AKELARRE

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.

Dishes Cantábrias

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	**4.00 €**
Grandma's braised pork cheek with truffle potato mousse (or plain)	**5.00 €**
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 €**
artichoke heart with French-style egg, crispy duck ham croutons on a bed of coconut cream, sweet peppers with potato cream	**8.00 €**
Almadraba bluefin tuna tataki with a crispy rice base and wakame seaweed with lime	**9.00 €**

Artisan cheese board from Ronda and nearby towns	**15,90€**
Board of Iberian acorn-fed ham	**18.00€**
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	**11.00 €**
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 — **28.90€**

Charcoal-grilled Morucha beef sirloin with Padrón peppers, sweet potato and small potatoes — **26.90€**

Braised oxtail — **22.00€**

Iberian shoulder of pork of castaño y bellota with potatoes and sweet potatoes — **19.90 €**

Fire and Water

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 €**

For the little ones

Fusilli with homemade tomato, egg and pesto olive oil. — **12.00 €**

Crispy chicken with baby potatoes — **9.00 €**

Vegan

Mango crispy clouds with Malaga avocado and purple onion sprouts — **9.00 €**

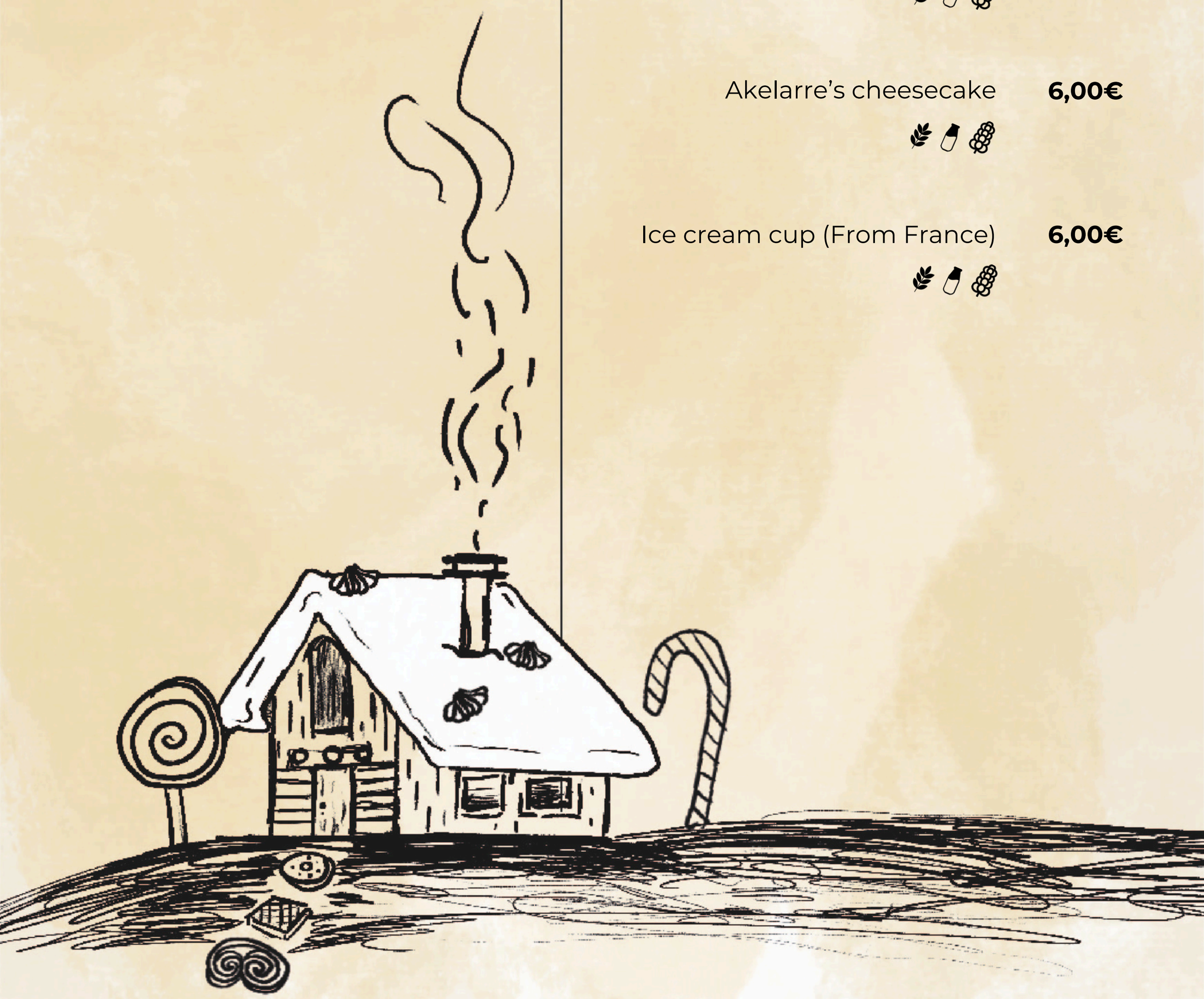
Vegetable meatballs in a coconut milk and sweet pepper sauce — **6.00 €**

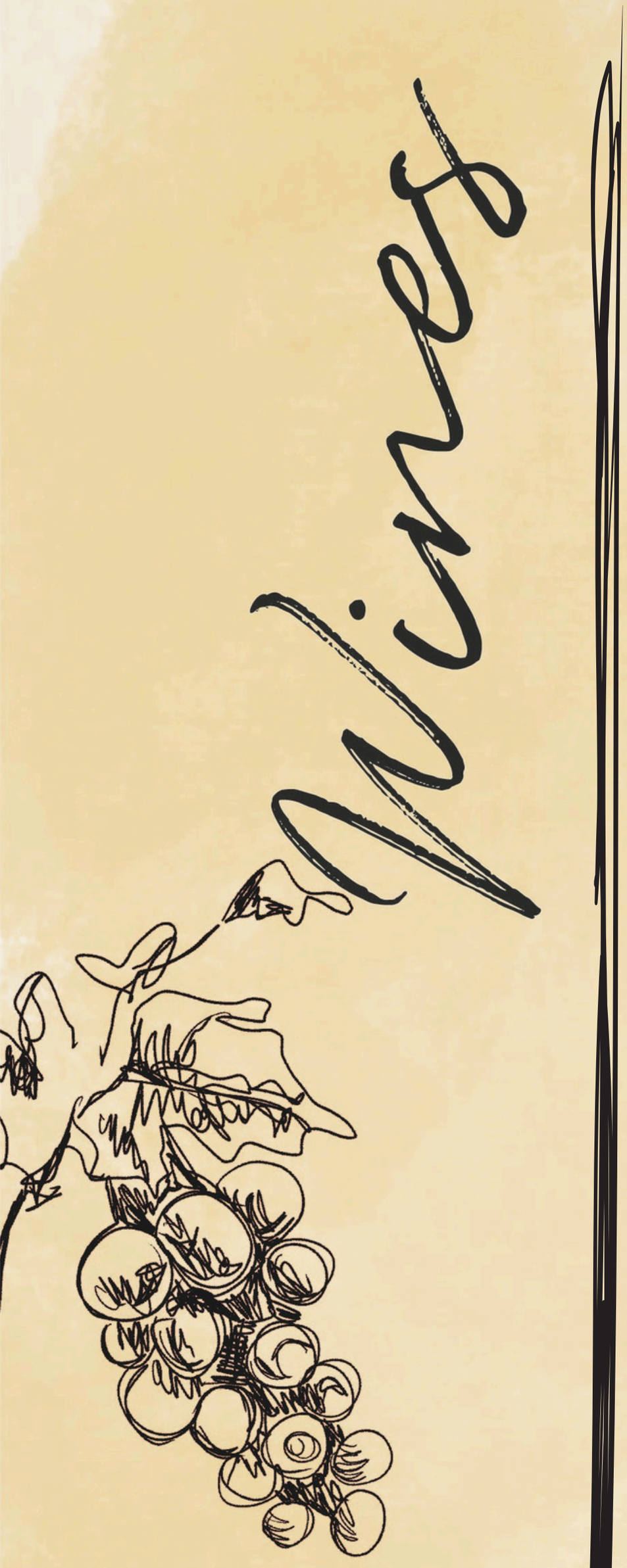
Montejaque bread roll with hummus and sautéed wild mushrooms — **9.00 €**

Wild mushroom risotto with coconut milk. — **6.90 €**

The candy house was built with...

★ The grand French-style torrija with cinnamon and lemon ice cream	**6,00€**
Belgian chocolate cake with ice cream and cinnamon	**6,00€**
Akelarre's cheesecake	**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 *Seleción de autor*	**3,50€ / 25,00€**
Márquez del Atrio	**3,00€ / 19,00€**

Protected Designation of Origin

Gardel Color	**/ 27,00€**

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€**

ROSÉ WINES

FROM RONDA

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

FROM ANDALUCIA

Barbadillo	**3,00 €/ 19,00€**

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€**

drinks

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€**
Herbal teas	**1,50€**
Nestea	**3,00€**
Aquarius	**3,00€**
Lemonade	**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