Menu
Infinity POOL LOUNGE

Let's get going!

Board of Spanish cheeses with garnish | 14€

Ceviche of sea bass with sweet potato and roasted corn | 16€

00 anchovies with toasted bread and grated farmhouse tomatoes | 4,5€/unid

Cold soups:
Watermelon and mint gazpacho | 9,5€
Smoked Málaga "Ajoblanco" | 9.5€

Mini vegetable crudites, flavoured dips (muhamara, lentil hummus, tzatziki) and crispbreads from around the world | 15€

100% purebred Iberian acorn-fed ham, sliced by knife, with bread and farmhouse tomato | 32€

Iberian prey carpaccio, lime teriyaki and payoyo cheese | 16,5€

Natural Gillardeau oysters (6) with two sauces | 5€/und

Green as green can be!

Salmon poke, Axarquia mango, hijiki and vegetable noodles | 16€

Caesar rolls | 14€

Tender sprout rolls, salted duck breast, citrus vinaigrette with hazelnuts and red berries | 16€

Finger Food!

Baby pork bao, creole salad and achiote and orange dressing | 18€

Crispy prawns with mango tartar and green sisho leaf and spicy mayonnaise | 16€

Bluefin tuna nikkei tartar, served in a crispy rice taco | 22€

Grilled Octopus Taco with gaucho sauce, melted cheese and pico de gallo | 16€

Assortment of croquettes with plankton emulsion | 13€

Burgers

Retinta Beef Burger, smoked cheese, crispy bacon | 18€

100% Vegan Mini Burger, grilled tofu, carrot emulsion and vegetable chips | 16,5€

Mini tuna burger with mustard sauce and caramelised onion | 18€

Sides available: fries, sweet potato, cassava or salad.

Sweet treats

Cheesecake with raspberry sorbet | 9,5€

Strawberry in yoghurt and mint cream | 8€

Chocolate brownie with vanilla ice cream and salted toffee | 9€

Tiramisu with amaretto flavouring, cocoa nibs and coffee biscuit | 9€

HIGUERÓN HOTEL
CURIO COLLECTION BY HILTON

Please ask our staff if you requiere information about allergies / intolerances.

All prices include IVA (VAT).