



Chupadeo

OUR FOOD



We love to see you enjoying yourselves!
We encourage you to upload your *Km0*
(local food) experience on Instagram
mentioning  @higueronhotelcurio

A walk through our local cuisine km 0



Andalusian platters

- Malaga cheeses with mango chutney from Benamocarra | 14
- 100% purebred acorn-fed Iberian ham with crystal bread and beef tomato from Coín | 32
- Iberian cold cuts with fried Marcona almonds | 22
- Marinated salmon with sour cream and capers | 22

Sharing is caring

- Fried aubergines with Axarquia sugarcane juice, sesame seeds and lime zest | 10.5
- Garlic prawns from Sanlúcar with cherry tomatoes and Malaga goat cheese | 16
- Tomato salad with fennel from Algatocín and vinegar pearls | 11.5
- Tender leaf salad, payoyo cheese, fig vinaigrette and pecan nuts | 12
- Malaga *ajoblanco* (cold almond soup) with sweet wine and muscat grape | 10
- Malaga Zoque (cold tomato soup) with smoked sardines from the bay of Malaga | 10
- Russian salad with Aloreña olive foam | 12
- Malaga sausage (salchichón) and pistachios tartare | 12
- Antequera mollete with red tuna from the Bay of Cadiz in lard, wasabi emulsion and rocket leaves | 18
- Broken fried eggs (huevos rotos) with small fried Malaga prawns (gambas cristal) and roasted pepper salad | 16
- Seafood croquettes from our coasts with marine plankton emulsion | 13
- Malaga fried fish cone (anchovy - adobo - pompano - cuttlefish) | 16
- Grilled octopus on mushroom fideua with creamy potato and pimentón de la Vera (smoked paprika) | 24
- Chargrilled roasted Iberian feather (pluma), creamy cauliflower and Competa wine reduction sauce | 24

Desserts

- Antequera *Bienmesabe* (almond dessert) with iced milk cream | 8
- Sierra de las Nieves* fruit tartare with orange juice and poppy seeds | 8.5
- Chocolate brownie with salted caramel ice cream | 8
- Thin apple tart with vanilla ice cream | 8.5

