

UNICO BEACH MIJAS

RESTAURANT MENU

STARTERS

NACHOS & GUACAMOLE beef, pico de gallo, sour cream & cheddar sauce (1,3,7,12)	14
RUSSIAN SALAD with tunna belly, sweet chili and mujol roe (2,3,4,7)	10
ÚNICO CROQUETTES (1,3,4,7)	12
GRILLED ARTICHOKEs with burrata, acorn - fed bacon and liquid olives (7,12)	16
CURRY CHICKEN GYOZA with soy dashi (1,2,3,7,9,10,12)	14
PIL PIL PRAWNS (2,12)	11
FRIED CALAMARI with tartara sauce (1,3,4,7)	17
RED TUNA TARTARE with "ajo blanco soup" and herring caviar (1,2,3,4,5,6,11,12)	23
OCTOPUS CARPACCIO with red mojo, roe, tempura crumbs, green shoots (2,3,4,6,7,13,14)	18
TAKOYAKI (octopus fritter) with japanese mayonnaise, okonmiyaki sauce and katsuobushi (1,2,3,4,5,6,7,11,12)	12

BRIOCHE & MORE

FRIED BABY SQUID BRIOCHE guacamole and Ali -oli (1,4,7,12)	13
TAIWANESE BELLY PORK BRIOCHE cucumber, coriander, sweet peanuts and hoisin sauce (1,5,6,11,12)	12
COCHINITA PIBIL BRIOCHE pickled onion, coriander and chilli mayo (1,3,7,12)	12
LAMB KEFTA with yogurt sauce and pita bread (1,7,12)	12

SALADS & POKE BOWLS

CESAR SALAD (1,3,4,7,10,12) Mix of lettuces, crispy chicken, parmesan cheese-flakes, croutons, bacon and homemade cesar salad.	14
PRANWS SALAD wakame, papaya, avocado, watercress, sesame seeds and ponzu (1,2,6,10,12)	16
SEASONAL TOMATO SALAD seasoned with anchovies in vinegar, rocket and olives (2,6,11,12)	12
CRISPY CHICKEN POKE BOWL (1,6,11,12) Quinoa or sushi rice, crispy chicken, wakame seaweed, cucumber, broccolini, avocado, spring onion, tomato, mango, nori seaweed and japanese bbq sauce.	16
SALMON POKE BOWL (4,8,10,11,12) Quinoa or sushi rice, wakame seaweed, salmon, papaya, edamame, avocado, red onion, broccolini, cashew nuts, sesame seeds, sweet chilli sauce and mint.	16

PAELLAS & RICE DISHES (MINIMUM 2 PAX UNTIL 16:00H)

TIGER PRAWN AND MONKFISH A BANDA RICE (2,4,12)	19/ PAX
IBERIAN LANE RICE, MUSHROOMS AND ASPARAGUS (12)	18/ PAX
BLACK RICE WITH PRAWNS , OCTOPUS AND SQUIDS (2,4,9,12,14)	19/ PAX
PAELLA WITH VEGETABLES (12)	16/ PAX

FISH

GRILLED SALMON with Thai vegetables,wasabi&lime sauce (1,4,6,10,12)	20
GRILLED SEA BASS FILLET in ginger&soy oriental sauce (4,6,12)	24
TUNA TATAKI with "kimchionzu" sauce, roe and watercress (2,4,6,11,12,14)	23
TURBOT FILLET in black curry (4,12)	26

GRILLED MEATS

VEAL SIRLOIN with truffle and oporto (12)	24
LAMB CHOPS	24
RIB EYE ANGUS	29
ENTRECÔTE	25
ROASTED COQUELET CHICKEN with potatoes &vegetables (7)	18

SIDES

CHIPS	5
SWEET POTATOES	6
RICE	4,5
SAUTÉED VEGETABLES	7,5

BURGERS

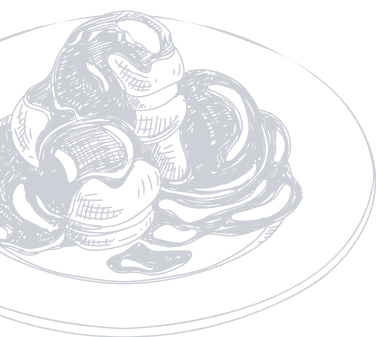
- ANGUS BURGER** ^(1,3,7,12) 16
180gr Angus beef 100%, monterey jack cheese, smoked bacon, tomato, onion, lettuce, pickle and Único sauce.
- CRISPY CHICKEN BURGER** ^(1,2,3,6,7,11,12,14) 15
Crispy chicken, blue cheese, guacamole, jalapeños, mixed of lettuce and kimchi mayonnaise.
- VEGAN BURGER (BEYOND BURGER)** ^(1,6,12) 15
with avocado, onion, rocket, pickles, lettuce and bbq sauce

PASTA & PIZZAS

- PASTA "GULA"** *with prawns and chili* ^(1,2,12) 16
- RAVIOLI FUNGHI** *with mushrooms and truffle* ^(1,7,12) 16
- PIZZA MARGARITA** *tomato sauce, mozzarella and oregano* ^(1,7,12) 13
- PIZZA MEXICAN** ^(1,7,12) 13
tomato sauce, mozzarella, spiced minced beef, jalapeños, corn & guacamole.
- PIZZA CAPRESE** ^(1,7,12) 14
tomato sauce, burrata, fresh tomatoes, rocket, black olive
- PIZZA ITALIA** ^(1,7,12) 14
tomato sauce, mozzarella, gorgonzola, prosciutto di parma & truffle oil
- EXTRA INGREDIENTS 0,50

DESSERTS

- MASCARPONE CREAM** *with biscuit crumble and red berries* ^(1,3,7,12) 7
- CHOCOLATE COULANT** *with nutella cream and mango ice cream* ^(1,3,7,8,12) 7
- STEWED PINEAPPLE** *with rum and Málaga ice cream* ^(1,3,7,8,12) 7
- CARAMELIZED SPONGE CAKE** *with lemon cream and lemon ice cream* ^(1,3,7,8,12) 7
- ICE CREAM** ⁽⁷⁾ 6
4 chocolates / Vanilla Bourbon / rice pudding / citrus from the east
- INTERNATIONAL CHEESE PLATTER ⁽⁷⁾ 11/19 ^{1/2 / 1}



GLUTEN
(1)



CRUSTACEAN
(2)



EGG
(3)



FISH
(4)



PEANUTS
(5)



SOY
(6)



MILK
(7)



CASCARA
FRUITS
(8)



CELERY
(9)



MUSTARD
(10)



SESAME
GRAINS
(11)



SULPHITE &
SULPHITE D.
(12)



ALTRAMUCES
(13)



MOLLUSK
(14)

* All prices listed in this menu are VAT inclusive- Service charge 1,50€ per person.

DRINKS

SOFT DRINKS

COCA COLA	3,50
COCA COLA ZERO	3,50
FANTA ORANGE	3,50
FANTA LEMON	3,50
SPRITE-7UP	3,50
AQUARIUS	3,50
NESTEA	3,50
TONIC	3,60
WATER 50CL	2,50
SPARKLING WATER	3,00
JUICE	3,20
NATURAL ORANGE JUICE	4,50

WINE/CAVA GLASSES

GLASS OF WINE WHITE/RED/ROSE	4,00
GLASS OF CAVA	4,00
GLASS OF SANGRIA	4,50
JUG OF SANGRIA	18,00
JUG OF SANGRIA CAVA	21,00
JUG OF TINTO VERANO	15,00

CERVEZA

CAÑA (small draft beer)	3,20
PINT	5,00
SHANDY	3,20
SHANDY PINT	5,00
CRUZCAMPO	3,50
HEINEKEN	3,90
ALHAMBRA	4,90
DESPERADOS	4,90
SOL	4,50
NON ALCOHOLIC BEER	3,50
TINTO VERANO	3,50
CIDER LADRÓN DE MANZANAS	3,90

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