

# Amià

## NICE & EASY

Pissaladière	22
onions, anchovies and olives	
Iced Gazpacho (v)	22
peppers, croutons, tomato salsa	
Padrón Peppers (v)	17
Manchego, miso black pepper	
Mezze (v)	23
traditional hummus, ajo blanco dip, moutabal caviar	

## OUR SALADS

The Authentic Niçoise Salad (v)	40 to share
cucumber, tomato, cherry tomatoes, baby potatoes, green beans, red onions, artichokes, hard-boiled egg, Taggiasche olives, and parsley	
Baby Spinach Salad (v)	24
Manchego cheese, roasted peppers, straw potatoes, and lemon-truffle vinaigrette	
Andalusian Salad (v)	23
Payoyo goat cheese, Manchego, Parmesan, and goat cheese log, pumpkin and sunflower seeds, and caramelized almonds	

*Garnish your salads with:*

*Chicken +7 | Gambas +9 | Tuna +8*

*All salads can be made vegan.*

## FROM THE SEA

Tuna Tataki	32
with spicy tomato, pico de gallo, and coriander sprouts	
Sea Bass Crudo	32
marinated sea bass, leche de tigre, sweet potato, coriander, peruvian corn, and cucumber	
Fried Calamari	29
with aioli and black olive mayonnaise	
Sardines from Marbella	25
local sardines served with ajo blanco dip, pickled artichoke escabeche, and crispy capers.	

## PIZZAS

Truffle Pizza (v)	33
truffle, Portobello mushrooms, stracciatella, oregano, extra virgin olive oil	
Pomodoro Ibérico	29
tomato, burrata, Ibérico ham, olives and basil	
Your Own Margarita (v)	24
with fresh tomato	
choice of: Chicken +7   Prawns +9   Tuna +8	

## PASTAS

Linguini alle Vongole	35
clams, candied lemon, garlic and parsley	
Linguini al Gambereti	35
king prawns and tiger prawns, árbol chili, garlic, tomato	
La pasta Casera (v)	33
papardelle pasta with Scamorza, tomato, basil	

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(v) Vegetarian

Please speak to a member of our team for allergen information.

## FROM OUR JOSPER GRILL

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Grilled Tuna	38
assorted peppers (red, green, and serrano)	
Grilled Sea Bass	37
sea bass, lemon Datterini tomato vierge and Taggiasca olives	
Sweet Potato Steak (v)	32
Stracciatella cheese, sauce vierge, with cherry tomatoes, and Taggiasca olives	
Catch of the Day	market price
fresh daily selection	

## FROM THE LAND

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Milanese Veal Escalope	38
veal escalope, brown butter lemon, and capers	
Grilled Chicken	36
grilled oregano lemon chicken, baby potatoes, purple potatoes, and sautéed sweet potato	
Simmental beef fillet	42
with baby potatoes, Padrón peppers, cherry tomatoes, and Béarnaise sauce	

## SIDES

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9

Truffle French fries
Pipirrana
Broccolini Chimichurri
Chickpeas & Spinach

## SWEET CORNER

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Roasted pineapple carpaccio	14
spice mix and pomegranate with coconut sorbet	
Dark Chocolate Olive mousse	14
70% dark chocolate and Arbequina olive oil, served with crème fraîche and a tart berry compote	
Tiramisù	15
mascarpone cheese & Disaronno	
Vanilla flan	12
vanilla custard with orange blossom Jerez caramel and toasted Marcona almonds	
Italian Inspired Flan	14
our version of the cheesecake	
Ice Creams “3 scoops”	12
selection of flavours available	
Cheese Selection	15
National cheeses	

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## Amù - Marbella - Fall in love

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