

## Raw Bar

**STEAK TARTARE (100gr)** ☒  
chef's beef fillet tartare dressed with  
homemade hollandaise sauce | € 13.90

**BEEF FILLET CARPACCIO** ☒  
with rocket, cherry tomato and 24 months  
parmesan cheese | € 13.90

**SALMON TARTARE (120gr)** ☒  
fresh salmon served with chopped avocado  
and homemade mango dressing | € 13.90

**SWORDFISH CARPACCIO** ☒  
with orange & lemon vinaigrette, toasted  
almonds and fennel salad | € 13.90

*"La Bottega" is an italian &  
mediterranean family run restaurant,  
that opened in Nerja  
on the 12th of may 2017.  
The owners, Enzo and Lucia,  
focus on offering genuine dishes both  
from Italian and Spanish tradition,  
together with a wide selection  
of wines from all over the world.  
Products come fresh daily and are  
worked by the chefs to offer to our  
guests a great dining experience.*

*ENJOY!*

THIS RESTAURANT CATER FOR  
VEGETARIAN, PESCATARIAN AND  
OTHER LIGHT FOOD INTOLLERANCES.

ALTHOUGH OUR STAFF USE AND  
CONSERVE EVERY PRODUCT CAREFULLY,  
WE CAN'T GUARANTEE THE LACK OF  
CROSS CONTAMINATION FOR STRONG  
ALLERGIES.

## Starters

**CROSTINO "LA BOTTEGA"** 🌱  
toasted bread with homemade hummus,  
guacamole and cherry tomato sauce | € 9.90

**PIO PIO**  
homemade crispy chicken fingers  
with lemon & ginger mayonnaise | € 10.90

**PATATAS BRAVAS** 🌱  
fried potatoes with spicy sauce | € 6.90

**PROVOLONE CHEESE** ☒ 🌱  
grilled on the barbecue | € 10.90

**HOMEMADE CROQUETTES**  
filled with prawns and codfish served with  
mayonnaise of black olives | € 11.90

**FRIED LOCAL CALAMARI**  
with garlic & parsley mayonnaise | € 15.90

**PRAWNS "PIL PIL"** ☒  
with garlic, chilli and tomato | € 9.90

**SEAFOOD SOUP** ☒  
mussels, galician clams, squid,  
prawns and king prawn with tomato,  
chilli and toasted bread | € 10.90

## Salads

**BURRATA** ☒ 🌱  
buffalo burrata DOP, cherry tomato confit,  
cantabrico anchovies and basil | € 13.90

**GOAT CHEESE & PEAR** ☒ 🌱  
baby spinach, cherry tomato and peanuts  
with homemade mango dressing | € 13.90

**TROPICAL** ☒  
baby lettuce, mango, cherry tomato, prawns  
and avocado with tropical dressing | € 13.90

**CAESAR**  
baby lettuce, cherry tomato, fried chicken  
fillet, parmesan cheese, egg and croutons  
with homemade caesar sauce | € 12.90

BREAD & ALIOLI € 2.50


V.A.T. INCLUDED




## Pasta

**TAGLIATELLE AL CINGHIALE**  
with slowcooked wild boar ragout over  
parmesan cheese and saffron fondue | € 17.90

**GARGANELLI "LA BOTTEGA"**  
with prawns, cherry tomato, zucchini, mint  
and chilli topped up with toasted breadcrumbs  
and fresh buffalo stracciatella | € 15.90

**RAVIOLI DI SPINACI**   
filled with spinach and buffalo ricotta served  
with cherry tomato and basil | € 13.90

**TAGLIATELLE AL TARTUFO**   
with mushrooms and truffle cream | € 15.90


**SPAGHETTI ALLA CHITARRA**  
with 100% Wagyu beef Bolognese sauce  
and 24 months parmesan cheese | € 15.90


**BLACK MARINARA**  
black tagliolini with galician clams, mussels,  
squid, prawns, king prawn and chilli | € 17.90


**VONGOLE E BOTTARGA**  
spaghetti with galician clams, cherry tomato, chilli  
and garlic topped up with dry caviar | € 16.90

## Fish


served with baby roasted potatoes

**SEABASS ALLA MEDITERRANEA**   
oven roasted with tomato confit,  
black olives and capers | € 19.90

**LOCAL CALAMARI**   
grilled with homemade lemon dressing  
served with king prawns | € 21.90

**WILD RED TUNA**   
in sesame seeds crust served with  
green pea, lime and mint purè | € 23.90

**SALMON FILLET**   
oven roasted with lime and pink pepper | € 17.90

**VEGAN BURGER**   
of quinoa, tofu, chickpeas and lentils with  
lettuce, tomato and guacamole  
(with or without cheese) | € 12.90

## Meat


served with baby roasted potatoes


### KAMADO BARBECUE:

**BEEF FILLET (200gr)**   
of freerange Galician Blonde | € 24.90  
- with green pepper sauce | + € 1.90  
- with mushrooms sauce | + € 1.90

**BEEF "ENTRECÔTE" (300gr)**   
of 21 days dry aged spanish  
Charolais striploin | € 23.90

**HOMEMADE BURGER (200gr)**  
of Wagyu beef served with lettuce,  
tomato, edamer cheese, crispy bacon  
and mayonnaise | € 18.90


**"CAJUN" CHICKEN**   
freerange boneless chicken thigh  
marinated with Lousiana's spices | € 17.90

**"SECRETO IBERICO" (300gr)**   
original spanish cut of iberian pork with  
homemade chimichurri | € 21.90

### SLOW COOKED:


**"LO STRACOTTO"**  
pulled beef fillet stewed in white wine, bay leaf  
and onions served with toasted bread | € 18.90

## Sides

**MIXED MUSHROOMS**   
with butter, garlic and parsley | € 4.90

**MIXED VEGETABLES**   
tossed carrot, zucchini, mixed peppers,  
green beans and onion | € 3.90

**FRIED POTATOES**   
wedges of baby potatos | € 4.90

**SIDE SALAD**   
lettuce, cherry tomato, carrot  
and cucumber | € 4.90