



RESTAURANT
& BODEGUITA

Plaza Altamirano 2

T 952 82 25 57

hola@thefarm-marbella.com

www.thefarm-marbella.com

AGENDA

Menu suggestion: This is our suggestion for a three course meal, always following our tradition of market cuisine, based on fresh, local and seasonal products, selecting the highest quality. We serve organic vegetables, wild fish and natural grown meat.

Welcome drink with appetiser.

Starters:

- Selection of iberian cured meats and cheese.
- Guacamole salad with nachos.
- Grilled octopus on a bed of mashed potatoes.
- Fresh local tomatoes with tuna and basil.

Main course to choose:

- Organic Rib eye steak with seasonal garniture OR
- Wild Fish according to market availability OR
- Vegetarian option.

Dessert:

- Home made Chocolate mouse & caramel-coated nuts.

Drinks included: **Crianza** wine selection (white, rose or red) (one bottle every two people aprox), beer, water and sodas.

If you have any food intolerance or if the offered menu does not fit your needs, please do not hesitate to let us know, we will provide you alternatives according to your expectations.

We also offer the possibility to liven up your event with live music (latin, boleros, jazz...) or flamenco show. Please ask for tariffs if interested.

Kind regards.

Maria y Elio.
Restaurant The Farm



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TAPAS MENU PROPOSALS

Welcome to a unique farm in the center of the old town in Marbella. We believe in slow food, km 0, grandma's food, with authentic, organic, local products according to the seasons.

We have elaborated the following suggestion for you to make your own menu!



COLD SOUP SHOTS

gazpacho, vegetables soup
wild mushrooms soup
cauliflower & vanilla soup
almond & bread soup
pumpkin soup
celery & apple soup

TAPAS - FINGER FOOD

avocado salad over corn nacho
spanish omelette skewer
eggplants with sugar cane honey
smoked salmon, blood sausage or vegetarian roll
anchovies on vinegar with diced apple
calabrese brochette
smoked salmon crepe
shrimps, mayonnaise & dill toast
black pudding and apple toast with crispy onion
quinoa tabouleh with yogurt sauce toast
tuna & tomato on toast
salmon & wasabi on toast
fish tartare & avocado on toast
lamb roll arabic style
tempura vegetables or prawns brochette
chicken, beef or fish brochette



- DESSERTS-

seasonal fruit brochette with chocolate sauce

sweet bites, petit four

Please remember we work with seasonal products, so some dishes might softer changes according to the seasons.

DRINKS

White, rosé or red house wine, beer, sparkling wine, sangría, water an soft drinks.



We offer you the possibility to liven up your event with live music or flamenco show.

Some dishes might not be available at all seasons. Our chef will be pleased to prepare alternative dishes for those suffering from intolerance to any of the listed ingredients.

If you wish, you can complete your experience by adding tea or coffee and any of our selected liqueurs or cocktails.

Please contact us to check rates.

Best wishes...

Maria y Elio

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“Trip around Spain. Discovering spanish food and wines”

A seven courses tasting menu paired with selected wines coming from different regions of Spain.

THE EXPERIENCE

Gambas pil- pil	CAVA Sparkling white wine from Cataluña. Bright, soft and balanced, with a fine bubble.
Seasonal Vegetables in tempura	White wine verdejo, young, fresh, dry and fruity.
Homemade fish cake toast.	White wine albariño. crispy wine with a citric fruity taste and floral background.
Classic spanish tortilla on a bed of crispy eggplant.	Rosé wine garnacha. Elegant and greedy wine, with red fruits and strawberry notes.
Zucchini and iberian pork mille-feuille.	Young red wine, tempranillo. Medium bodied wine,with black fruit and liquorice hints.
Toasted lamb on cauliflower and vanilla purée.	Signature aged red wine. Full bodied wine, with wood and ripe fruit aromas.
Home made apple cake and vanilla ice cream.	Dessert wine. Sweet wine with intense flavour, caoba colour and long aftertaste.

Please contact us for availability and prices.

Dishes are subject to changes according to the seasons.