



A Tribute to the Art of Gastronomy

Jara is the dream come true of Málaga-born chef José Carlos García.
It is the heart of Kimpton Los Monteros—a space for indulgence, long conversations, nuances, and flavor.

A celebration of honest, local, high-quality products through signature cuisine,
all set within an iconic destination for Spanish hospitality.



Signatures

JARA – 20

VODKA GREY GOOSE, PINEAPPLE, SPICES, JARA AND PASSION FRUIT SODA.

TOMILLO – 20

TEQUILA PATRON SILVER, THYME, TEA AND SODA.

JAZMIN – 20

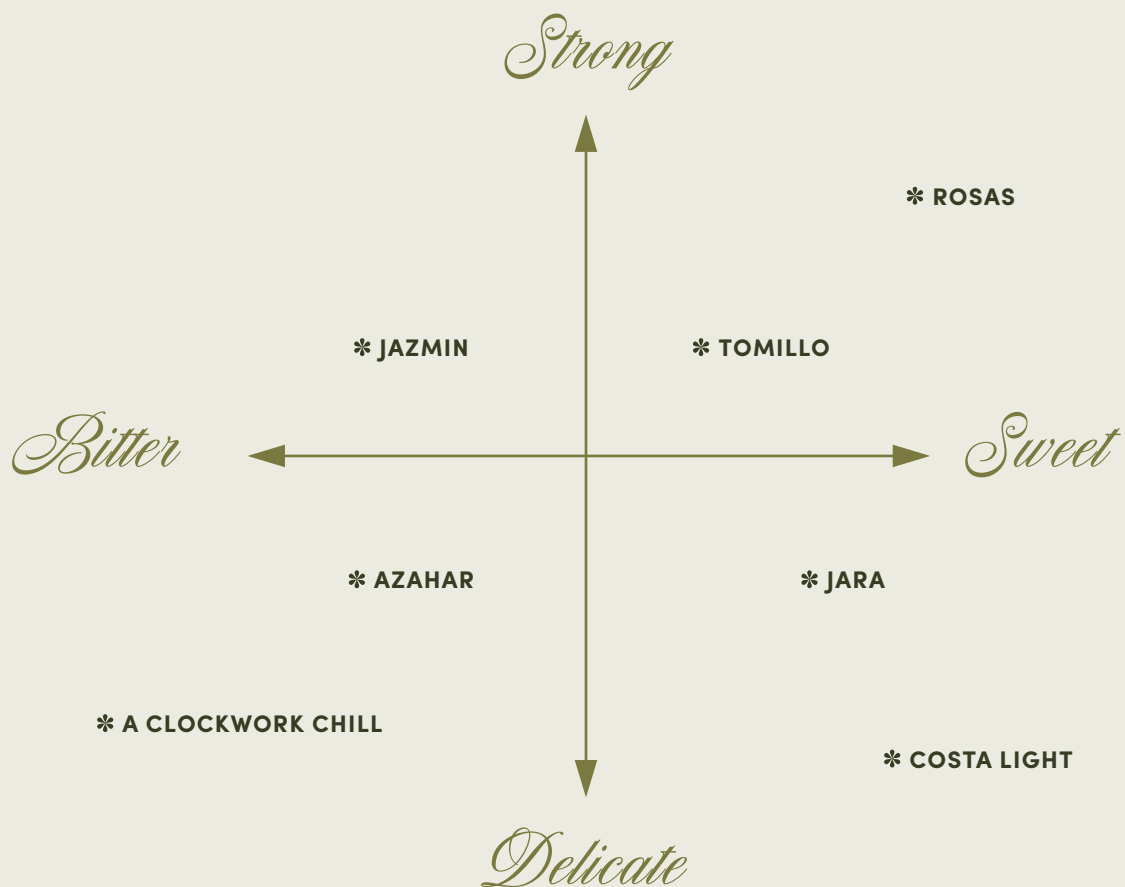
BACARDI WHITE RUM, ORANGE CORDIAL, JASMINE AND SODA.

ROSAS – 20

VODKA GREY GOOSE, SELECT, STRAWBERRY AND ROSE & HIBISCUS FOAM.

AZAHAR – 20

GIN BOMBAY SAPHIRE, ORANGE BLOSSOM, BLACKBERRY AND SODA.



Twisted Classics

SPRITZ

WITH ARS COLLECTA BLANC DE BLANCS

APEROL — 16

SELECT — 16

HUGO — 18

FIERO — 18

FLOREALE — 18

0,0 (Non-Alcoholic) — 14

PREDINNERS

DRY MARTINI — 18

MARGARITA — 18

NEGRONI — 18

AFTER DINNERS

DAIQUIRI — 16

STRAWBERRY/ PASSION FRUIT/ MANGO

ESPRESSO MARTINI — 16

OLD FASHIONED — 16

PIÑA COLADA — 18

SOURS

AMARETTO — 16

PISCO — 16

WHISKY — 16

PORN STAR MARTINI — 16



Twisted Classics

LONG DRINKS

CAIPIRINHA/SKA – 16/18

MOSCOW MULE – 18

DARK N' STORMY – 18

CLASSIC MOJITO – 16

MOJITO – 18

STRAWBERRY/ PASSION FRUIT/ MANGO

LONG ISLAND ICED TEA – 18

PALOMA – 18

MAI-TAI – 18

SIGNATURE SANGRIAS

TINTA – 60

SPIRITS MIX, CINNAMON, VANILLA AND CITRUS

BLANCA – 60

WHITE SPIRITS MIX, GRAPE, CITRUS AND JASMINE

ROSADA – 65

LIQUOR MIX, RED BERRIES, BASIL AND FRUIT PURÉE

ESPUMOSA (Cava or Champagne) – 75/140

CITRUS SPIRITS MIX, STRAWBERRY, PEACH AND PASSION FRUIT



Alcohol Free

MOCKTAILS

COSTA LIGHT – 15

BLUEBERRIES, STRAWBERRY AND ROSE & HIBISCUS FOAM

A CLOCKWORK CHILL – 15

0.0 GIN, ORANGE AND SODA

VIRGIN MOJITO – 14

VIRGIN COLADA – 14

STRAWBERRY VIRGIN DAIQUIRI – 14

VIRGIN MARY – 14

JUICES & SMOOTHIES

BLUE MOON – 12

MANGO, BANANA, AÇAÍ AND BLUEBERRY

TROPICAL – 12

MANGO, PAPAYA AND PINEAPPLE

ENERGY – 12

CARROT, APPLE, PEAR AND GINGER

VITALITY – 12

MANGO, KALE, PINEAPPLE AND SPINACH

WATERBERRY – 12

WATERMELON, MANGO, STRAWBERRY AND CHIA SEEDS



At Fara, Jose Carlos Garcia presents...

a liberated cuisine where Andalusian ingredients shine with bold, contemporary flavours.

From Jospier-roasted leeks and aubergine to rich, comforting rice dishes and the finest seafood from our coast, the menu invites sharing and discovery. Highlights include the delicate scarlet prawn tartare with young almond soup and the refreshing Andalusian gazpacho with organic tomato, cucumber, basil, and smoked sardine.

Each dish balances precision and spontaneity, offering a vibrant, shared culinary experience.



Start and Share

ORGANIC GUACAMOLE FROM LA AXARQUÍA - 16

with prawns, heart of palm and orange-infused cocktail sauce

NATIONAL LOBSTER SALAD - 32

with cucumber, tomato and cider vinegar

CHATEAUBRIAND KATSU SANDO - 28

with teriyaki and Chinese cabbage

DEHESA DE LOS MONTEROS IBERIAN HAM - 34

with glass bread and extra virgin olive oil (AOVE)

KING PRAWN PIL-PIL CASSEROLE - 27

with chilli and toasted garlic

BEEF STEAK TARTARE - 29

with Dijon mustard

DRY-AGED BEEF - 26

with Café de Paris sauce

ANDALUSIAN-STYLE FRIED SQUID WITH ORGANIC TOMATO - 26

cucumber, basil and smoked sardine

ANDALUSIAN GAZPACHO - 16

with organic tomato, cucumber, basil and smoked sardine

From the Sea

SCARLET PRAWN TARTARE - 22

with young almond soup

PRAWN CARPACCIO - 21

with nut vinaigrette and citrus caviar

BARBATE BLUEFIN TUNA - 26

with mango and fried egg

(V) - VEGETARIAN

PRICES IN EUROS. VAT INCLUDED. IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW.

For your convenience and in compliance with the applicable legal framework, we offer you the option to take your food in certified food-safe containers. You may also use your own reusable container if suitable. Please consult our team for more information on allergens and food safety.

Fosper

ROASTED LEEKS, OVEN-FINISHED AND GRATINATED (V) - 14
with hollandaise sauce and tarragon

AUBERGINE WITH GREEK YOGHURT (V) - 14
honey, caramelised nuts and baby garlic

WILD BLUEFIN TUNA BELLY — 34
from the Strait of Gibraltar

CATCH OF THE DAY - 32

WILD SEA BASS - 69
(2 people)

TURBOT WITH PIL-PIL SAUCE - 72
(2 people)

DRY-AGED BEEF STRIPLOIN - 38
with Café de Paris sauce and fries

CHATEAUBRIAND - 76
with foie gras and béarnaise sauce (2 people)

LAMB CHOPS - 36

IBERIAN PORK - 28
with rosemary

VILLAROY CHICKEN BREAST - 21

Wood Fired Pizza

TRUFFLED MORTADELLA - 28
with confit cherry tomatoes and burratina

PIL-PIL PIZZA - 27
with prawns, red chilli and tomato

TUNA TATAKI - 29
with rocket, pisto and fried egg

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Pasta

PARMESAN AND TRUFFLE - 26

FRUTTI DI MARE - 28

Rices

CREAMY LOBSTER RICE - 48

BEEF RIB RICE - 32

Sides

ROBUCHON MASHED POTATOES - 7

CONFIT POTATOES - 7

TRUFFLE FRIES - 8

Salsas - 5

CAFÉ DE PARÍS

GREEN PEPPER

SWEET MÁLAGA WINE

BLUE CHEESE

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Desserts

CREAM FLAN - 7

RED BERRIES WITH SABAYON - 11

PAYOYO CHEESECAKE - 9

SEASONAL FRUIT - 12

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