





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

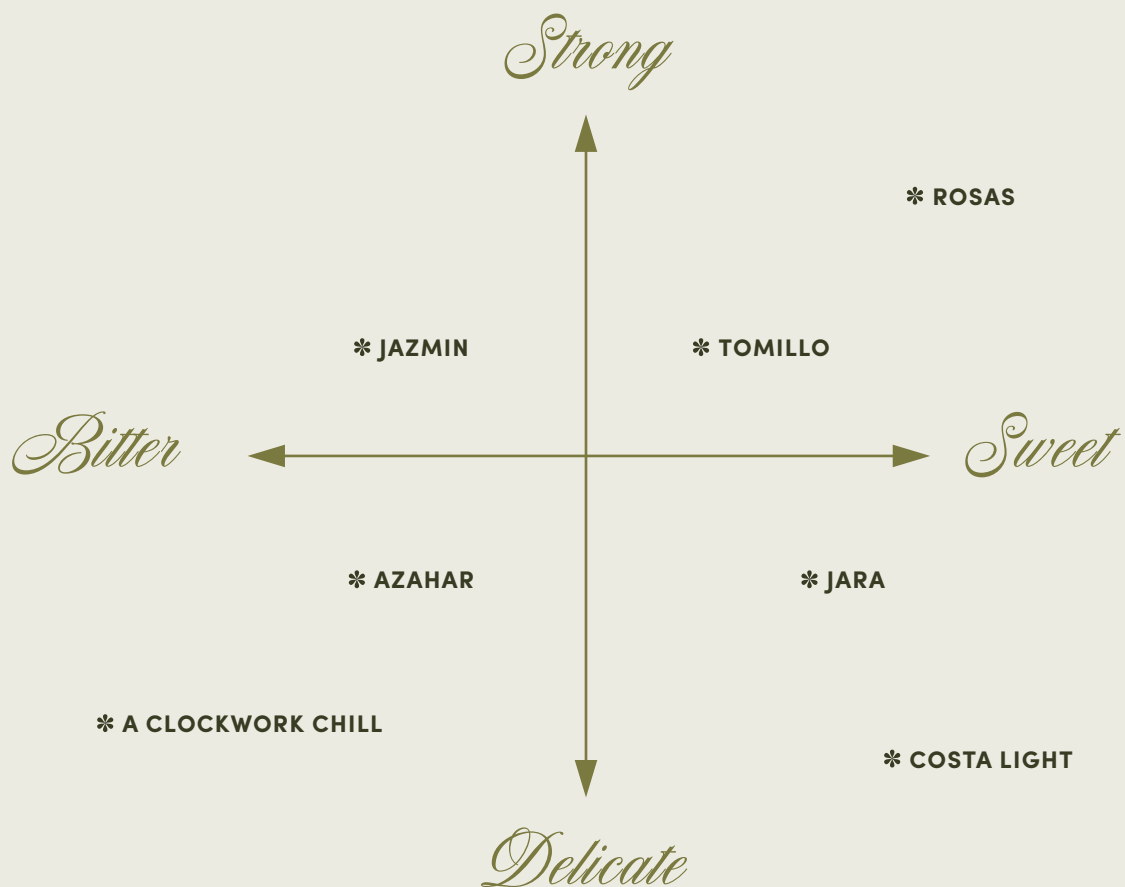
BACARDI WHITE RUM, ORANGE CORDIAL, JASMINE AND SODA.

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



A Tribute to the Art of Gastronomy

We complete our offer with daily suggestions based on fresh seafood from the market,
selected every morning.

Some dishes are prepared on the spot with the dedication they require,
so we appreciate your understanding for a brief wait:
each dish is designed to be served at its perfect point.



To Share

ORGANIC GUACAMOLE FROM LA AXARQUÍA — 14

GRILLED AVOCADO SALAD — 16

with prawn cocktail and crispy corn

BURRATA — 19

with arugula, confit tomatoes and basil oil

CAESAR SALAD — 18

with breaded chicken, crispy cecina bacon and Parmesan

CAESAR SALAD — 23

with grilled prawns, romaine hearts, Parmesan and classic Caesar dressing

GAZPACHO — 8

TUNA POKE — 18

with quinoa, sesame, avocado and cucumber

HUMMUS — 10

with citrus and olive oil

MARINATED ANCHOVIES — 12

with freshly grated tomato

SEA BASS TACOS — 59

with lemon and tartar sauce

CHICKEN SKEWER — 18

Josper grilled

SALMON TARTARE — 21

with avocado, citrus and sesame

SI TIENES ALGUNA ALERGIJA O INTOLERANCIA, POR FAVOR CONSÚLTANOS.

Se informa a los clientes con alergias o intolerancias alimentarias (Reg. 1169/2011), que nuestros platos pueden contener o contienen algún tipo de alérgeno o trazas de otros alimentos. Por favor, alerte al personal de sala acerca de los requisitos especiales de su dieta

Mains

DRY-AGED BEEF BURGER — 26

with Café de Paris sauce

CHICKEN TENDERS — 19

with barbecue sauce

VEGAN BURGER — 26

KIMPTON CLUB SANDWICH — 19

PEPPERONI PIZZA — 19

FOUR ANDALUSIAN CHEESE PIZZA — 24

RIGATONI — 18

Rices (to share)

VEGETABLE RICE — 24

“SEÑORITO” RICE (PEELED SEAFOOD) — 28

BONELESS CHICKEN WINGS RICE — 26

with house sauce

Desserts

SELECTION OF SEASONAL FRUIT — 12

ARTISAN ICE CREAM SELECTION — 3/scoop

KIMPTON BROWNIE — 7

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