



Jara

BY JOSÉ CARLOS GARCÍA

At Jara, we're not here to tell you the story of every dish.
We're here to give you excuses to toast, to mop up sauce with bread, to stay a little longer.

A menu made to enjoy midday with a hunger for sun, flavor, and the good life.

Ingredients that speak fluent Andalusian, unmasked produce,
and recipes that move between the classic and the rebellious.

Just like Málaga: elegant, but with flair.

Order something fresh, something grilled, a rice dish to share, or a dessert that'll turn your day around.
And if you can't decide... well, you can always come back tomorrow.



Signatures

JARA – 20

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

TOMILLO – 20

TEQUILA PATRON SILVER, THYME, TEA AND SODA.

JAZMIN – 20

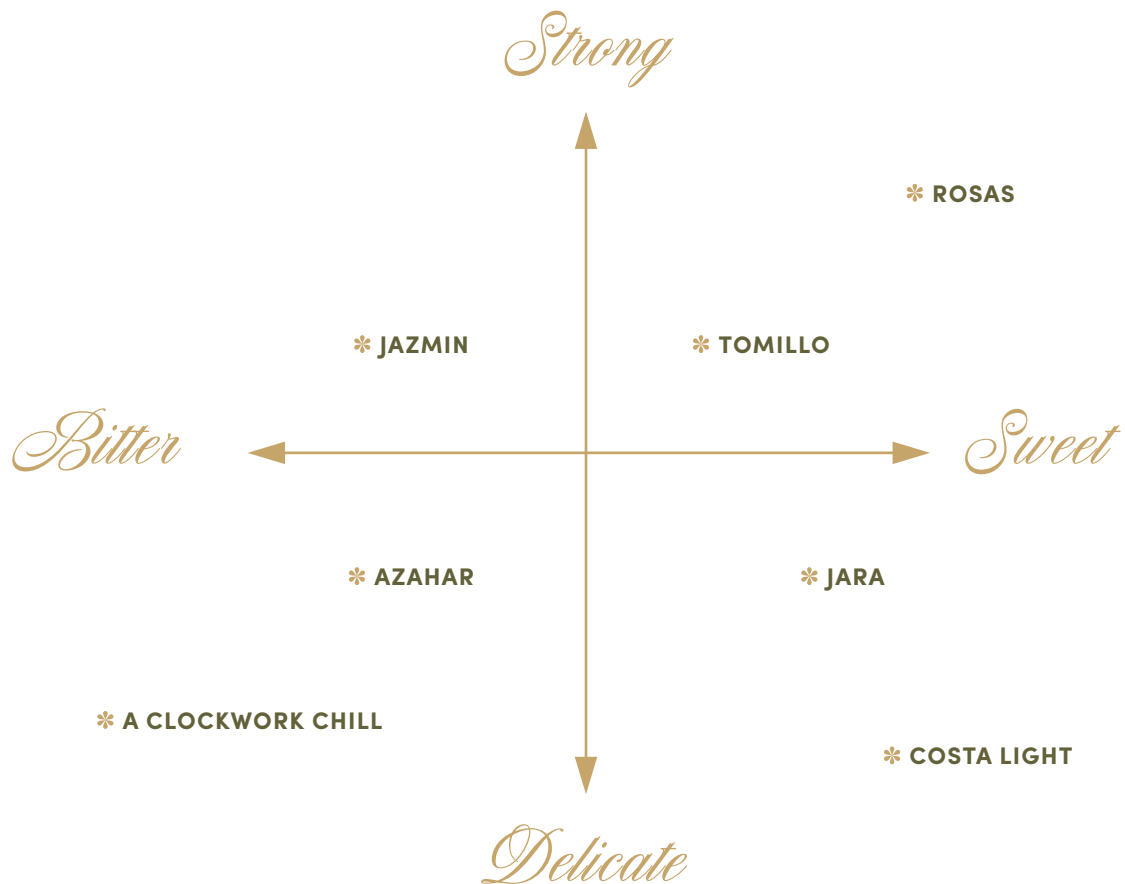
BACARDI WHITE RUM, ORANGE CORDIAL, JASMINE AND SODA.

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 (strawberry/passion fruit/ mango) — 16

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 (strawberry/passion fruit/mango) — 18

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

VIRGIN DAIQUIRI FRESA – 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.



Starters — Suggestions

DEHESA DE LOS MONTEROS HAM — 34

High-altitude acorn-fed Ibérico ham, crystal bread, grated tomato, and premium EVOO.
A timeless classic, always in top form.

MÁLAGA SHRIMP CROQUETTES — 18

Five bites of creamy nostalgia, with fresh prawns, garlic, and golden-fried coating.
The kind that make you close your eyes when you bite in.

BARBATE BLUEFIN TUNA — 29

Wild tuna tartare, sweet mango, and crispy fried egg.
Fresh, juicy, and with more swagger than the beach promenade in August.

SEABASS TACOS — 69

Wild seabass in crunchy tacos with homemade sauce, citrus, and pure attitude.
Try one and you'll want to move in.

ANDALUSIAN GAZPACHO — 16

Organic tomato, cucumber, basil, and smoked sardine.
Freshness with an Andalusian accent and a modern twist.

SMOKED SARDINE — 9

Toasted brioche, delicate sardine, butter, honey, and goat cheese.
A small bite with big-party energy.

TRADITIONAL RUSSIAN SALAD — 18

The classic one, with crispy white prawn and homemade mayo.
Anyone who says they don't like it is lying.

BABY SPINACH SALAD — 18

Tender spinach, confit cherry tomato, fruits, and EVOO-glazed tempeh.
Green, tasty, and playing its own soundtrack.

ROASTED PEPPER SALAD — 15

Charcoal-roasted peppers, peeled by hand and served warm.
Straight to the palate—no filters, no fuss.



Rice Dishes

MINIMUM 2 PEOPLE

ALISTADO RICE WITH IBERIAN PORK BELLY VEIL — 48

Red prawn and Iberian pork jowl in dry rice with an intense base.

A land-and-sea dish that means business.

BLACK RICE — 36

Cuttlefish, prawns, ink, and wood-fired oven. Finished with a smooth aioli.

Dark, deep, and full of personality.

CREAMY OR DRY RICE WITH HUELVA CARABINEROS — 56

Fresh carabiniro and bomba rice—choose your style: creamy or dry.

The southern red gem, no filters, no frills.

CREAMY OR DRY RICE WITH BLUE LOBSTER — 48

Perfectly cooked blue lobster, either creamy or dry.

For those who seek elegance with no gimmicks.

DRY RICE WITH BEEF RIBEYE — 44

Aged beef, bomba rice, and a powerful stock.

Pure rock & roll for stylish carnivores.

CONFIT DUCK AND FRESH FOIE RICE — 54

Slow-cooked duck and fresh foie added at the end. Creamy and flavorful.

A rice in a suit—with a rebel heart.

LOW TEMPERATURE VEAL RIB RICE — 42

Beef rib cooked for hours over creamy rice.

So tender it almost apologizes when served.

VEGETABLE BOMBA RICE — 26

Seasonal vegetables over bomba rice.

Green, fresh, and proudly plant-based.



Our Market Selections

FRESH PRODUCT, COOKED ON THE SPOT

TENDER SQUID — 28

Whole squid, Andalusian-style fried, with fresh citrus and light ink mayo.
Crispy outside, tender inside. Southern essence in one dish.

ROASTED SEABASS — 69

Oven-roasted wild seabass with seasonal vegetables and confit potatoes.
To share... or not. You decide.

CARABINERO — 59

Oven-roasted carabinero, sobrasada, slow-cooked egg, and EVOO potatoes.
One piece. A true showstopper.

MÁLAGA WHITE PRAWNS IN PIL-PIL SAUCE — 32

Sautéed with garlic and chili, just like tradition dictates.
Spicy, addictive—like the best flamenco.



Meats

MATURED BEEF RIBEYE — 40

Grilled cut, juicy and full of character.
Made for those who like it rare and bold.

DOUBLE-COOKED PICHÓN — 29

Perfectly cooked breasts, glazed drumsticks, rustic onions.
So tender it's like a hug—with crispy skin.

BEEF TENDERLOIN AND FOIE — 44

Seared tenderloin, fresh foie, and sweet wine sauce.
A serious dish—but never boring.

MATURED OX BURGER — 26

Beef, Havarti, bacon, Café de Paris sauce.
On brioche with fries.
A burger in a suit and tie.

BEYOND MEAT — 28

Plant-based burger with confit tomato and crispy onion.
Full flavor, 100% green attitude.

Sides

Robushon Mashed Potato — 7

Seasonal Vegetables — 6

French Fries — 6

Confit Potatoes — 7

Sauces

Blue Cheese Cream — 5

Málaga Wine Sauce — 5

Café De París Sauce — 6

Green Pepper Sauce — 5



Desserts

SEASONAL FRUIT & SORBET — 14

The freshest from the garden, with sorbet for a light finish.
For those who've been good. Or not.

YOLKS · ORANGE · ROSEMARY — 9

A rock & roll reinvention of tocino de cielo,
with citrus from the valley and a hint of rosemary.
A classic with an edge.

MILK · MANGO · CINNAMON — 9

Fried milk, mango soup, cinnamon ice cream.
Finished with crunchy matalauva.
Crunchy, creamy, cheeky.

PEARS · CARAMEL · JARA — 9

Warm pear cake and caramel mousse with a floral wink.
Soft outside, indulgent inside.

CHOCOLATE · HAZELNUTS · TOFFEE — 14

Dark chocolate sphere, hazelnut praline, and a creamy toffee center.
A finale to remember—and repeat.

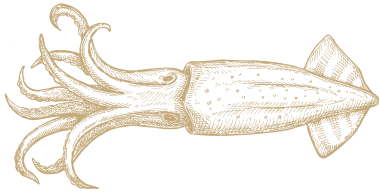
ARTISAN ICE CREAMS & SORBETS — 4 PER SCOOP

Homemade. Ask for today's flavors.
So simple. So good. So addictive.



From the Mediterranean to the Table

A FRESH AND DELICIOUS SELECTION OF THE BEST FROM THE SEA,
CAUGHT JUST FOR YOU.



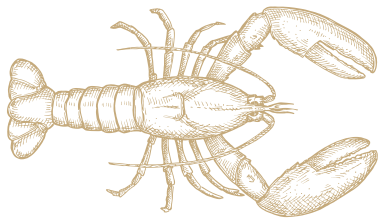
SQUID

Straight from the Caleta Vélez fish market, perfect for enjoying its crispy fry or grilled, always fresh and tender.



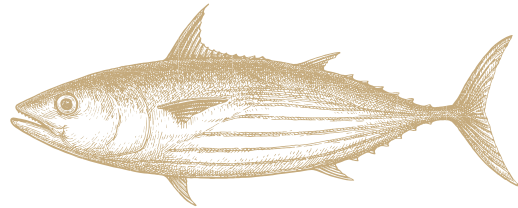
ANCHOVY

A coastal classic, offering that unique taste of the sea, perfect for tasting pickled or fried, with all its Andalusian character.



LOBSTER

With its firm, sweet meat, lobster is the king of seafood. Prepared with a mix of Mediterranean flavors, it's an unmatched gourmet experience.



TUNA

From the waters of the Strait, the red and flavourful Barbate tuna is presented in its best form, always maintaining its freshness and unique texture.



SHRIMP

Fresh shrimp from Málaga is a delicious bite that transport you to the coast with every crunch, whether grilled or in a succulent croquette.



SEA BASS

With its delicate and light meat, sea bass is a versatile delight that can be enjoyed in many ways, always highlighting the freshest flavors from the sea.



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.

