



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 delight, conversation, nuance, and flavor.
The natural essence of local, high-quality produce comes to life in a signature proposal set within an
iconic landmark of Spanish hospitality.



Starters — Suggestions

BARBATE BLUEFIN TUNA — 29

Hand-cut tartare with Axarquía mango and fried egg

DEHESA DE LOS MONTEROS IBERIAN HAM — 34

Served with crystal bread, grated tomato, and extra virgin olive oil

HOMEMADE MALAGA PRAWN CROQUETTES — 15

Garlic prawn croquettes fried in EVOO (5 pcs)

FRESH PRAWN TARTARE — 28

Prawns dressed with charcoal-roasted pepper juice,
Tropical Coast avocado, and Greek yogurt

WARM LOBSTER SALAD — 48

Lobster, escarole, pomegranate seeds, toasted garlic, chili, and EVOO

ARTICHOKE AND BABY SQUID STEW — 29

Artichokes slow-cooked in olive oil with tomato, onion, and oloroso wine

FRIED SEA BASS BITES — 69

With tartar sauce and herbaceous citrus notes

TOMATO AND MOZZARELLA SALAD — 17

Confit cherry tomatoes with fresh mozzarella and basil oil

MALAGA-STYLE ALMOND AJOBLANCO — 15

Beetroot tartare with green apple and coriander sprouts

SEASONAL MUSHROOM STEW — 28

Wild mushrooms, porcini, and saffron milk caps sautéed in roasted chicken broth

SWEET AND SOUR PICKLED HERRING — 22

Herring fillet with fresh apple, fine seasonal onion, and sour cream

WHOLE BABY SQUID — 28

Deep-fried with citrus and squid ink mayonnaise

CAVIAR LENTILS, GREEN BEANS & CUCUMBER — 18

Caviar lentil salad with al dente green beans and pickled cucumber

Fish

SAN PEDRO FILLET (CATCH OF THE DAY) — 38

Cauliflower couscous, liquid potato and curry gnocchi, and a sauce made from its bones

SEA BASS SUPREME — 36

Crispy skin, garlic dressing, and a celeriac “risotto”

BLUEFIN TUNA CHEEK FROM THE STRAIT — 29

Braised in Ronda red wine

TRADITIONAL BABY SQUID IN ITS INK — 26

Tender squid stuffed with seafood and cooked in its own ink

NATIVE LOBSTER PARMENTIER — 48

Silky potato cream with butter, lobster medallions, and a rich coral sauce

Meat

VEAL SWEETBREADS COOKED IN THE JOSPER — 28

Axarquía mango braised in oloroso wine with lemon thyme jus

CONFIT AND ROASTED DUCK LEG — 27

Served with kumquat orange chutney and aromatic spices

LAMB LOIN IN POTATO PAPILOTE — 42

Spanish lamb loin with crispy potatoes

BEEF TENDERLOIN — 44

With fresh foie gras and truffled purée

AGED BEEF STRIPLOIN — 40

Chargrilled matured beef striploin with Hasselback potatoes

Side Dishes

Robuchon Mashed Potatoes — 7

Seasonal Vegetables — 6 French

French Fries — 6

Sauces

Blue Cheese Cream — 5

Málaga Wine — 5

Café de Paris — 6

Green Pepper — 5

Artisanal Desserts

BRIOCHE FRENCH TOAST — 12

Brioche soaked in cinnamon and caramelized

EGG YOLKS, ORANGE & ROSEMARY — 9

Tocino de cielo with Guadalhorce Valley orange cream and frozen cream

APPLE TART — 18

With almond cream, rum, and vanilla

SAFFRON CRÈME BRÛLÉE — 12

Egg yolk custard, torched to order

CHOCOLATE, HAZELNUT & TOFFEE — 14

Dark chocolate sphere with hazelnut praline and toffee cream

CHEESES — 22

Goat · Sheep · Cow

ARTISAN ICE CREAMS & SORBETS — 9