



A Tribute to the Art of Gastronomy

Jara is the dream come true of chef José Carlos García:
a haven of luxury and sophistication where the essence of Mediterranean cuisine is celebrated.

This bright and effortlessly stylish space sets the stage for a unique culinary experience,
paying tribute to Andalusian roots with the finest local ingredients.



Signatures

JARA — 20

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

TOMILLO — 20

SILVER TEQUILA, THYME, TEA, AND SODA.

JAZMIN — 20

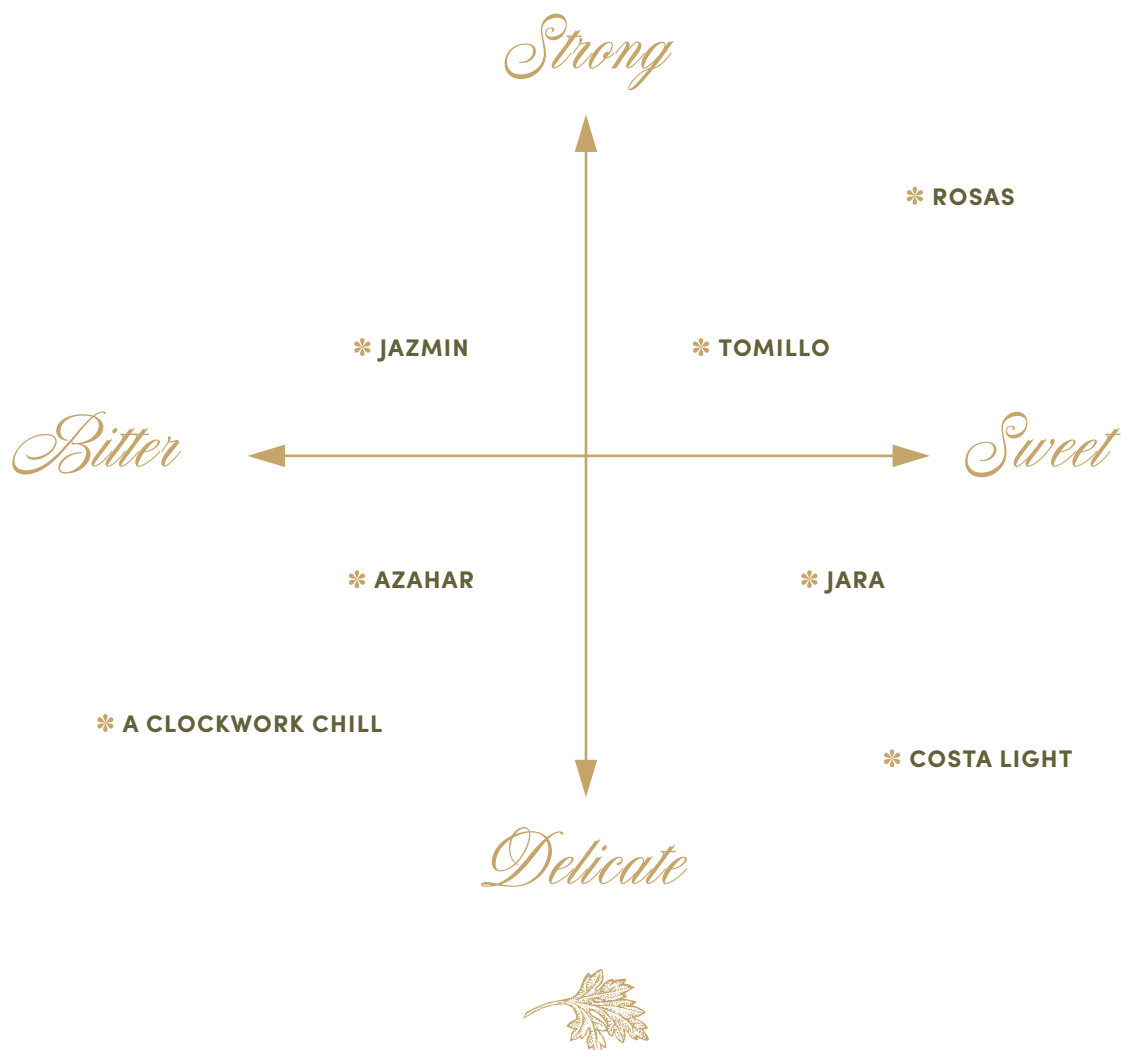
PLANTATION 3 STARS RUM, ORANGE CORDIAL, JASMINE, AND SODA.

ROSAS — 20

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

AZAHAR — 20

GIN, ORANGE BLOSSOM, BLACKBERRY, AND SODA.



Twisted Classics

SPRITZ

APEROL — 16

SELECT — 16

HUGO — 18

0,0 (Non-Alcoholic) — 14

PREDINNERS

DAIQUIRI — 14

DRY MARTINI — 18

MARGARITA — 18

NEGRONI — 18

AFTER DINNERS

DAIQUIRI SABORES (strawberry, passion fruit, mango) — **16**

ESPRESSO MARTINI — 14

OLD FASHIONED — 16

PIÑA COLADA — 18

SOURS

AMARETTO — 14

PISCO — 14

WHISKY — 16

PORN STAR MARTINI — 16



LONG DRINKS

CAIPIRINHA/SKA — 16/18

MOSCOW MULE — 18

DARK N' STORMY — 18

MOJITO CLÁSICO — 16

MOJITO DE SABORES (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



RED TUNA FROM BARBATE — 24

HAND CHOPPED TUNA TARTAR WITH MANGO FROM THE AXARQUIA AND A FRIED EGG

IBERIAN HAM DEHESA DE LOS MONTEROS — 34

CRYSTAL BREAD, GRATED TOMATO AND OLIVE OIL - TO SHARE

PRAWNS FROM MALAGA (5 PIECES) — 15

HOME-MADE CROQUETTES WITH PRAWNS FRIED IN GARLIC AND EVOO

LOBSTER RAVIOLI — 39

FRESH FOIE GRAS SAUCE WITH WHITE WINE AND BLACK TRUFFLE

GAZPACHO ANDALUZ — 16

FRESH TOMATOES FROM COIN, BASIL AND PICKLED CUCUMBER

SARDINE SMOKED — 7

DEBONED AND SERVED ON BUTTER BRIOCHE WITH FRESH, MALAGA GOATS' CHEESE AND HONEY

PIPIRRANA-SALPICON — 19

RAW VEGETABLE PRIPIRRANA WITH STEAMED PRAWNS

WHOLE TENDER SQUID — 26

FRIED IN A LIGHT CRISPY BATTER, SERVED WITH CITRUS AND ITS OWN INK MAYONNAISE

ARTICHOKES - BABY SQUID — 24

ROASTED WITH TOMATO SOFRITO AND FRESH ONION, SERVED WITH MANZANILLA

KALE-TOFU-MIEL — 18

ENSALADA DE KALE CON TOFU AHUMADO Y VINAGRETA DE MIEL Y MOSTAZA

BURGUES MADE IN HOUSE — 26

AGED BEEF BURGER, MELTED HAVARTI, SWEET ONION, ROASTED BACON,
AND CAFÉ DE PARIS SAUCE WITH FRIES

BEYOND MEAT — 26

BEYOND MEAT VEGAN BURGER, CONFIT TOMATO, MELTED CHEESE, CRISPY ONION, AND FRIES

VEGETABLE BOMBA RICE (PER SERVING / MINIMUM 2 PEOPLE) — 26

WITH VEGETABLES FROM OUR GARDEN IN THE GUADALHORCE VALLEY

CREAMY RICE (PER SERVING / MINIMUM 2 PEOPLE)

WITH HUELVA CARABINEROS (GIANT PRAWNS) — 56

WITH BLUE LOBSTER "SEÑORITO" — 48



ROASTED TURBOT OVER CHARCOAL — 39

PILPIL WITH FISH JUICES, GREEN BEANS FROM THE GARDEN AND JEREZ VINEGAR

SEA BASS WILD (SERVES 2) — 69

COOKED IN A SALT CRUST TO CONSERVE ITS JUICES - THE ULTIMATE TASTE OF THE MEDITERRANEAN

TUNA BELLY FROM THE STRAITS OF GIBRALTAR — 33

CHARRED EGGPLANTS DRESSED WITH EXTRA VIRGIN OLIVE OIL AND SHERRY VINEGAR

CARABINEROS (PER PIECE) — 59

WITH MALLORCAN SOBRASADA, FRIES, AND HOMEMADE EGG

IBERIAN PORK SHOULDER — 24

MARINATED AND GRILLED PINK SNAPPER ON THE JOSPER FOR A FLAVORFUL EXPERIENCE

AGED BEEF SIRLOIN — 32

COOKED ON THE JOSPER, CARVED

LAMB — 36

SLOW-ROASTED LAMB RIBS WITH NATURAL JUICE

BEEF TENDERLOIN — 34

CENTER CUT TENDERLOIN PAN-FRIED IN BUTTER AND LEMON THYME

SPRING CHICKEN TWO WAYS — 29

TENDER BREASTS COOKED IN THE JOSPER AND SOUS-VIDE LEGS TO EAT WITH YOUR HANDS,
ACCOMPANIED BY ROASTED ONIONS

SIDE DISHES

CONFITED BABY ONIONS — 5

ROBERTO'S PUREE — 6

POTATO GRATIN — 6

CHARCOAL-ROASTED VEGETABLES — 5

FRIES — 5

CREAM SAUCE — 5

CAFÉ DE PARIS SAUCE — 6



MILK - MANGO - CINNAMON — 9

FRIED MILK WITH MANGO SOUP, CINNAMON ICE-CREAM
AND PASSION FRUIT BRITTLE

YOLKS - ORANGE - ROSEMARY — 9

TOCINO DE CIELO WITH ORANGE CREAM FROM THE GUADALHORCE VALLEY
AND ROSEMARY ICE-CREAM

PEARS - CARAMEL - JARA — 9

PEAR TART WITH CARAMEL MOUSSE AND ROSEHIP ICE-CREAM

CITRUS - MERINGUE - RED FRUITS — 12

CREAMY MALAGUENIAN CITRUS WITH TOASTED MERINGUES
AND RED BERRY SAUCE AND RED FRUIT COULIS

CHOCOLATE-HAZELNUTS-TOFFEE — 14

DARK CHOCOLATE SPHERE WITH HAZELNUT PRALINE AND TOFFEE CREAM

FARMHOUSE CHEESES — 22

GOAT - SHEEP - COW

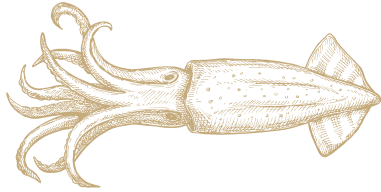
ARTISAN ICE-CREAM AND SORBETS (PER SCOOP) — 4

ARTISANS



From the Mediterranean to the Table

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



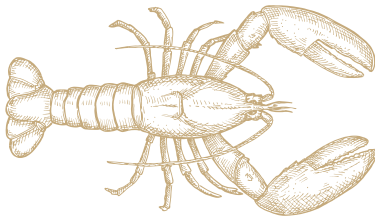
SQUID

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



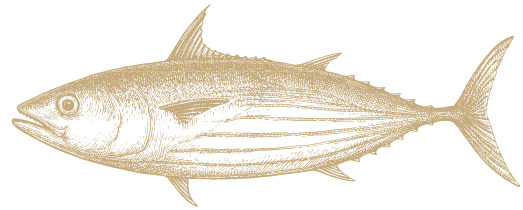
ANCHOVY

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.



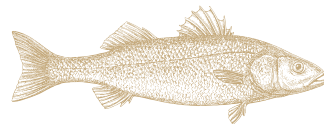
TUNA

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.



