



# LA FONDEROSA

## PLAYA



*el comienzo de un viaje...*

*a la Mar de Sabores*



PRECIOS I.V.A. INCLUIDO € PRICES TAXES INCLUDED



*comienza el  
Viaje...*



## SPECIALITY

1	Gazpachuelo [Typical Dish of Malaga] [ON REQUEST]	[min. 2 personas]	Por Pers.	18'00
2	Fish "Roteña" Style [Exclusive in Fuengirola]	[min. 500 grs.]	Kg	55'00
3	Roast Fish	[min. 500 grs.]	Kg	55'00
4	Fish Caña Style	[min. 500 grs.]	Kg	55'00
5	Roast Fish Salt Style	[min. 500 grs.]	Kg	55'00
6	Fish Espalda Style	[min. 500 grs.]	Kg	55'00
7	Squid	[min. 500 grs.]	Kg	52'00
8	Barbecue Fish	[min. 500 grs.]	Kg	55'00
9	Langouste or Lobster with Eggs and Potatoes	[min. 500 grs.]	Kg	150'00

## RICES

Mínimo para dos personas  
Precio por Persona

10	Mixed Paella	14'00	17	Soupy Seafood Rice	16'00
11	Vegetable Paella	14'00	18	White Rice with Wedge Shell & Prawns	18'00
12	Fish & Seafood Pella	16'00	19	Rice with Spider Crab	18'00
13	Noodles a la Banda	14'00	20	Rice with Tuna and Squid	18'00
14	Rice "Banda" Style	14'00	21	Rice with Lobster	28'00
15	Black Rice	16'00	22	Rice with Scarlet Shrimp [Kg 180€]	+10'00
16	Creamy Rice with Iberian Secret	15'00	23	Rice with Langouste [Kg 150€]	+10'00

## Soups

24	Shellfish Soup	9'00
25	Glass of Cold Vegetable Soup [Gazpacho]	6'00
26	Cold Vegetable Soup [Gazpacho]	8'00
27	Salmorejo with Ham and Egg	9'00
28	Cream of Zucchini Soup	8'00

## Cold Starters

29	Iberian Ham "Joselito"	27'00
30	Assorted Cheeses with Quince	18'00
31	Avocado with Seafood	14'00
32	Seafood and Fruit Timbale with Marinara sauce	15'00
33	Salmon Tartare with Avocado	19'00
34	Anchovies in vinegar with Potatoes Grid	14'00
35	Couple of Anchovies and Boquerones with Salmorejo	18'00
36	Txangurro Cake [Spider Crab]	18'00
37	Scarlet Shrimp Tartare	24'00

## SALADS

38	Green Salad	8'00
39	Roasted Peppers Salad	9'00
40	Tomato Salad with Garlic and Salmorejo	9'00
41	Homemade Salad	10'00
42	Red Tuna or Salmon Poke Rice, Wakame Seaweed, Avocado, Carrots, Cashews, Onion	16'00
43	Warm Spinach Salad with Bacon, Crispy Camembert Cheese and Strawberry Vinaigrette	14'00
44	"Ponderosa" Salad Lettuce, Cherry Tomatoes, Prawns, Goat Cheese, Pineapple, Yogurt Sauce and Glaze Balsamic Vinegar	14'00
45	Chef Salad Lettuce, Crispy Chicken, Bacon, Croutons, Goat Cheese, and Yogurt Sauce	14'00
46	Russian Salad with Bullet Tuna and Prawns	14'50
47	Seafood Salad	14'50
48	Tomato with Bullet Tuna or Anchovies or Tuna Belly with Salmorejo	18'50
49	Spinach Salad with Red Tuna, Parmesan Cheese, Piquillo Peppers and Honey Mustard Sauce	18'50



**BREAD AND BUTTER ON REQUEST OF THE CLIENT  
COST PER UNIT 1'50**

## HOT STARTERS

50	Spicy Potatoes	8'00
51	Grilled Vegetables	14'00
52	Fried Aubergines with Honey	12'00
53	Vegetables and Fish Fried with Egg	16'00
54	Prawns Pil-Pil Sauce	12'00
55	Steamed Mussels or with Marinara Sauce	14'00
56	Spaghetti with Seafood	14'50
57	Assorted Seafood Tuna Croquettes, Cod and Squid in its Ink	14'00
58	Scrambled Eggs with Eels, King Prawns and Salmon	15'00
59	Artichokes with Prawns and Ham	16'00
60	Octopus Leg "Ponderosa" Style	21'00
61	Garlic Shrimp	28'00

## SEAFOOD

62	Clams	14'00
63	Wedge Shell	18'00
64	Thinner Shells	[Unidad] 3'50
65	Scallops	[Unidad] 4'00
66	French Oysters No. 2	[Unidad] 5'25
67	Langouste	[100 grs.] 15'00
68	Lobster	[100 grs.] 14'00
69	Scarlet Shrimp	[100 grs.] 18'00
70	Norway Lobsters	[100 grs.] 16'00
71	"Garrucha" Shrimp	[100 grs.] 16'00
72	Grilled or Boiled Shrimp	[250 grs.] 28'00

## FRIED OR GRILLED FISH

73	Sardines	7'50
74	Deep Fried Cuttlefish	11'00
75	Deep Fried Anchovies	11'00
76	Anchovies Lemon Style	14'00
77	Deep Fried Baby Squid	11'00
78	Deep Fried Squid Rings	16'00
79	Deep Fried Red Mullet	14'00
80	Marinated Fish	11'00
81	Fried Red Snapper and Aioli Sauce	14'00
82	Grilled Red Snapper with Garnish	14'00
83	Fried Prawns with Sweet and Sour Sauce	14'00
84	Grilled Sole	23'00
85	Sole Meunière	23'50
86	Salmon "Ponderosa" Style With Wild Asparagus, Mashed Potatoes and Teriyaki Sauce	19'50
87	Salmon with Cream Sauce	19'50
88	Cod "Ponderosa" Style	21'00
89	Grilled or BBQ Red Tuna	24'00

## Enjoy TUNA

90	Houssaine Style Red Tuna Skewer	[Piece] 10'00
91	Spinach Salad with Red Tuna, Parmesan Cheese, Piquillo Peppers and Honey Mustard Sauce	18'50
92	Red Tuna Tartare with Avocado	21'00
93	Red Tuna Carpaccio with Parmesan	22'00
94	Red Tuna Tataki with Sesame	22'00
95	Red Tuna on the Barbecue or Grill	24'00
96	Barbecued Red Tuna Ribs	[Kg] 55'00
97	"Morrillo" of Red Tuna in the Salt	[Kg] 140'00

## GRILLED OR BBQ MEATS

98	Ox Burger	[250 grs.] 16'50
99	Entrecote with Garnish	[350/400 grs.] 24'00
100	Beef Tenderloin	27'00
101	T-bone Steak	[Kg] 55'00
102	Iberian Secret with Caramelized Onion to the Px	16'50
103	Iberian Pork Fillet with Ham and Mojo Picon Sauce	17'50
104	Pork Ribs with Barbecue Sauce	18'00
105	Roast Chicken	12'50

## SAUCES

106	Mayonnaise	1'00	111	Mushrooms	2'50
107	Ketchup	1'00	112	Argentinian Chimichurri	2'50
108	Aioli	2'50	113	Curry	2'50
109	Pepper	2'50			
110	Sherry	2'50			

## Kids MENU

114	Chicken Nuggets	9'50
115	Beef Burger	9'50
116	Red Snapper Sticks	11'50
117	Spaghetti	9'50
118	Pizza	11'50
119	Chicken Fillet	13'50