



Welcome - Benvenuti

*From the patios of Andalusia to the cliffs of the Riviera del Ponente,
esKina is where two 'Ponenti' meet,
where the sea unites what the land sets apart.
Our dishes are created amidst the warmth of the Costa del Sol and
the aromas of the Baia del Sole.*

APERITIF ESKINA 15 €

Drink + 2 chef's Tapas

from 6.00 pm to 7.30 pm



www.eskina.it

Tapas & more...

Patatas Bravas ... 7,90€ 2,4

Crispy potatoes served with brava sauce and garlic aioli

Jamón Ibérico Croquettes... 8,90€ (3pcs.) 1,2,7

Iberian ham croquettes served with garlic aioli sauce

Brandacujun Croquettes ... 8,90€ (3pcs.) 1,2,4,7

Whipped salt cod croquettes with squid ink aioli

Pan Bao & Calamari... 9,90 € 1,2,4,11

Steamed bao bun filled with crispy fried calamari, lime mayo, baby lettuce, and datterini tomatoes

Tuna Burger... 9,50€ 1,3,4,7,10

Burger di tonno, lattughino, pomodoro e maionese sriracha

Mediterranean Taco... 9,90€ 1,2,4

Flatbread with grilled shrimp, avocado cream, and lime mayo

Brioche with Burrata & Pistachio... 9,90€ 1,2,4

Soft brioche topped with creamy burrata, pistachio pesto, and fresh lemon zest

Mussels & Ibérico Chorizo... 9,90€ 14

Pan-seared mussels cooked with Spanish chorizo sausage and fresh oregano

Black Angus Skewers... 9.90€ (3pz.) 9,12

Black Angus beef skewers served with tangy chimichurri sauce

Gambas al Pil Pil... 10,90€ 2,4

Sizzling prawns cooked in olive oil, garlic, chili, and cherry tomatoes

Carpacci & more...

Red Tuna Carpaccio... 16,90€ 4,8

Thinly sliced red tuna served with guacamole, toasted pistachios, and lime dressing

Uruguayan Black Angus Carpaccio... 16,90€ 4,8

Served with tuna sauce, crispy capers, and flambéed prawn

Tomato & Manchego Carpaccio... 14,90 € 4,8

Beefsteak tomato slices, Manchego cheese flakes, crushed pistachios, extra virgin olive oil

Galician-Style Octopus... 17,90€ 14

Tender octopus served with Iberian chorizo and seasoned potatoes

Oxtail Ravioli... 16,90€ 1,2,3,4

Handmade ravioli filled with braised oxtail (Rabo de Toro), tossed in rosemary butter and tomato emulsion

Grilled Entrecôte Steak... 25,90€ 14

Uruguayan Black Angus entrecôte served with crispy rosemary & smoked paprika (pimentón) potatoes

Paella

Seafood Paella...18,90€ 2,4,12,14
Classic saffron rice with mixed seafood, calamari, prawns, and fish

Mixed Paella (Paella Mixta) ... 19,90€ 2,4,9,12,14
Saffron rice with chicken, mixed seafood, calamari, prawns, and fish

Black Paella with Prawns...21,90€ 2,4,12,14
Squid ink rice with mussels, calamari, and prawns

Langoustine Paella...22,90€ 2,4,12,14
Squid ink rice with mussels, calamari, and premium langoustines

Fideuà (Noodle Paella)...18,90€ 1, 2,4,12,14
Short thin noodles cooked paella-style with mussels, fish, calamari, prawns, and saffron

Vegetarian Paella...16,90 €

Charcuterie

Manchego Cheese...8,90 € / 15,90 € 1,7
Aged sheep's milk cheese (DOP Castilla-La Mancha)

Jamón Ibérico...12,90€ / 22,90€ 1
Cured Iberian cured ham

Salads

Roasted Goat Cheese Salad...12,90 €
*Baby lettuce, flambéed goat cheese, walnuts,
wild berry sauce 1,7,8,10*

Artichoke & Avocado Salad...12,90 €
*Artichokes, avocado, Manchego cheese, honey
mustard dressing 7,8,10,12*

Para los pequeños *kids menu*

Mini Cheeseburger with Fries... 8,90 € 1,3
Gnocchi with Pesto...9,90 € 1,7
Burrata & Ham Focaccia...9,90 € 1,7

Cover charge: 2,50 €

CHEF TABLE

Tasting menu available by reservation only

49 € person

For information on substances and allergens, please consult the relevant documentation that will be provided, upon request, by service staff.