

OCHO

WE INVITE YOU TO TAKE A GASTRONOMIC TRIP
THAT STARTS WITH TYPICAL ARGENTINE FOOD
AND TRAVELS THROUGH ITS FUSIONS.

THIS IS A UNIQUE SPACE IN MÁLAGA, BASED ON THE QUALITY OF
INGREDIENTS, THE ARTESANAL REFINEMENT OF THE DISHES,
AND PERSONALISED ATTENTION,
AS WELL AS BEING CASUAL AND SCANDALOUS!

MORE THAN AN ARGENTINE RESTAURANT, YOU HAVE ARRIVED AT A
GASTRONOMIC CABARET . . . SO GET READY!

OF COURSE:

IF YOU'RE IN A HURRY, DON'T STAY . . .

Javier Cortés
&
David Perrin



COMING SOON

SOMETHING

VERY NEW

FROM SOMETHING

VERY OLD

COMING SOON

NEW MENU

COMING SOON

by
Javier Cortés

STARTERS

TRADITIONAL HUMMUS A: GLUTEN, SESAME / GLUTEN FREE OPTION - VEGGIE	12 €
AUBERGINE HUMMUS A: GLUTEN, SÉSAMO / GLUTEN FREE OPTION - VEGGIE	12 €
GRILLED ARGENTINE SAUSAGE WITH CHIMICHURRI A: GLUTEN, SULPHITES	6 € EACH
GRILLED BLACK PUDDING NO ALLERGENS N° 1169/2011	6 € EACH
GRILLED VEAL SWEETBREADS NO ALLERGENS N° 1169/2011	R. 26 € ½ 15 €
GRILLED PROVOLONE WITH TOMATO AND OREGANO A: LACTOSE	17 €
EMPANADA MENDOCINA... Hand cut beef, onion, green onion, sweet paprika, cumin, and sweet chilli A: GLUTEN / GLUTEN FREE OPTION	7,50 € EACH
EMPANADA TUCUMANA... Hand cut matambre, onion, green onion, cumin, sweet paprika, and spicy chilli A: GLUTEN, EGGS / GLUTEN FREE AND NO EGGS OPTION	7,50 € EACH
EMPANADA ÁRABE... Chef's choice Hand cut Black Angus flank steak, onion, pear tomato, lemon juice and lots of black pepper A: GLUTEN / GLUTEN FREE CHOICE	8,50 € EACH
EMPANADA VEGETARIANA... Cuartirollo cheese, tomato and pesto A: GLUTEN, LACTOSE AND NUTS / GLUTEN FREE AND NO LACTOSE OPTIONS	8,50 € EACH
CURED SHEEP CHEESE FROM ZAMORA A: LACTOSE	R. 15 € ½ 8 €

✦ EXTRAS ✦

OLIVES 2,50 €	APPETIZER OF THE HOUSE 2,50 €
BREAD 1,90 € EACH	GLUTEN FREE BREAD 2,50 € EACH
PIQUITOS 1,90 €	PIQUITOS GLUTEN FREE 2,50 €

EVOO TASTING PER PERSON
5,50 €

<< THE "EMPANADA"
IS THE MOST TYPICAL
STARTER IN ARGENTINA.
IT'S A PASTRY
STUFFED WITH
VEAL MEAT, ONION
AND DIFFERENT CONDIMENTS
AND VEGETABLES
DEPENDING ON THE CITY
IT COMES FROM >>

by
Javier
Cortés

MAIN COURSES

‡ PREMIUM STEAKS ARGENTINE BLACK ANGUS GRILLED BEEF

GRILLED MEATS DO NOT INCLUDE GARNISHES

RIB EYE STEAK (ARG) NO ALLERGENS N° 1169/2011	30 € 300 GR.	60 € 600 GR.
SIRLOIN STEAK (ARG) NO ALLERGENS N° 1169/2011	30 € 300 GR.	60 € 600 GR.
RUMP STEAK (ARG) NO ALLERGENS N° 1169/2011	27 € 300 GR.	54 € 600 GR.
SKIRT STEAK (ARG) NO ALLERGENS N° 1169/2011	27 € 300 GR.	54 € 600 GR.
FLANK STEAK (ARG) NO ALLERGENS N° 1169/2011	27 € 300 GR.	54 € 600 GR.

SHORT RIBS "JACK'S CREEK" (AUS.) NO ALLERGENS N° 1169/2011	10 € 100 GR.
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‡ SPECIAL ARGENTINE BLACK ANGUS ROASTED MEATS

PAN-SEARED BEEF TENDERLOIN IN BUTTER WITH SAUTÉED SMALL POTATOES A: LACTOSE	40 € 250 GR.
RUMP TAIL ROASTED IN THE OVEN WITH WHITE WINE REDUCTION AND RICH-STYLE POTATOES * PERFECT TO SHARE A: SULPHITES	98 € APROX. 1 KG.
RUMP COVER ROASTED IN THE OVEN WITH ROSEMARY, GARLIC, BAY LEAF AND SMALL BAKED POTATOES * PERFECT TO SHARE A: SUPHITES, LACTOSE	98 € APROX. 1 KG.

by
Javier Cortés

SALADS

& SIDES

classic → SALAD Nº 8 18 €

🍴 romaine lettuce, tomato, red onion, coriander, sesame seeds, salt flakes, Módena balsamic reduction & EVOO

A: SESAME / SESAME FREE OPTION - VEGGIE

Chef's choice → JC SALAD 22 €

🍴 tomato, avocado, red onion, coriander, fresh red spicy chili, lime juice, salt flakes & EVOO

NO ALLERGENS Nº 1169/2011 - VEGGIE

different → ROASTED AUBERGINE GUACAMOLE 26 €

🍴 cold roasted aubergine, avocado, red onion, cherry tomato, coriander, salt flakes, lime juice, spicy red chili & EVOO

NO ALLERGENS Nº 1169/2011 - VEGGIE

veggie passion → FRESH VEGETABLE WOK "AL DENTE" 22 €

🍴 mushrooms, asparagus, red onion, carrots, red and yellow peppers, coriander & gluten-free soy sauce

A: SOY / SOY FREE OPTION - VEGGIE

SEASONED TOMATO 10 €

NO ALLERGENS Nº 1169/2011 - VEGGIE

FRIED POTATOES "OCHO" 7 €

NO ALLERGENS Nº 1169/2011 - VEGGIE

FRENCH FRIES 7 €

NO ALLERGENS Nº 1169/2011 - VEGGIE

↓ SAUCES & DRESSINGS ↓

CHIMICHURRI, TARTARE SAUCE, 2,50 €
MAYONNAISE, KETCHUP, MUSTARDS EACH

CHEF'S SPECIALTIES & SUGGESTIONS

by
Javier Cortés

CAMELIZED VEAL SWEETBREADS IN "PIL-PIL" STYLE
SIN ALÉRGENOS Nº 1169/2011

34 €

HOMEMADE RAVIOLIS STUFFED WITH DUCK RAGÚ & PEAR
AND COVERED WITH A TRUFFLE AND BUTTER EMULSION
A: GLUTEN, EGGS, SULPHITES, LACTOSE

32 €

NINE-LAYERS OF AUBERGINE & TOMATO
WITH PISTACHIOS PESTO AND BABY BASIL
A: NUTS - VEGGIE

32 €

AUGUSTE ESCOFFIER'S STEAK TARTAR 1903
A: GLUTEN, EGGS, MUSTARD, LACTOSE - GLUTEN FREE OPTION

34 €

JAVIER CORTÉS' STEAK TARTAR 2022
A: GLUTEN / GLUTEN FREE OPTION

36 €

ARTISAN DUCK HAM ON PUFF-PASTRY TOAST
WITH RASPBERRY MAMARLADE
A: GLUTEN

24 €

by
David Perrin

DESSERTS

BROWNIE WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE A: GLUTEN, EGGS, NUTS AND LACTOSE	12 €
GRANDMA'S CARROT CAKE A: GLUTEN, NUTS, EGGS	10 €
PUFF-PASTRY "NAPOLEON" WITH RED FRUITS, <i>CRÈME PATISSIERE</i> AND CHOCOLATE SAUCE A: GLUTEN, LACTOSE, EGGS	14 €
CHOCOLATE ALMOND CAKE WITH CHOCOLATE ICE CREAM AND CHOCOLATE SAUCE A: NUTS, LACTOSE - GLUTEN FREE	14 €
PANCAKE WITH DULCE DE LECHE & BRANDY A: GLUTEN, EGGS, SULPHITES, LACTOSE	14 €
PANCAKE WITH APPLE AND FLAMBÉED RUM & BROWN SUGAR A: GLUTEN, EGGS, SULPHITES, LACTOSE	16 €
HOMEMADE AND TRADITIONAL "FLAN MIXTO" A: EGGS, LACTOSE	10 €
WITH DULCE DE LECHE	12 €
SARAGLI A: NUTS, LACTOSE, GLUTEN	12 €
FRESH PINEAPPLE SIN ALÉRGENOS Nº 1169/2011 - VEGGIE	8 €

OCHO

GASTRONOMIC CABARET

COOKING IS TIME, IF YOU ARE IN A HURRY DON'T COME
... OR DON'T STAY



TO EAT IS AN ART AND A PRIVILEGE
TAKE YOUR TIME, APPRECIATE WHAT YOU EAT



COOKING IS AN EPHEMERAL ART
THAT IS CONSUMED WITH YOUR ENJOYMENT



COOKING IS AN ACT OF TRANSGENERATIONAL LOVE



by
Javier Cortés