



OUR MENU



Vegan Dishes



Little spicy



Vegetarian Dishes



Spicy



Gluten-free Dishes



Very Spicy



Make it vegetarian

Possibility of vegetarian option of the same dish.




Make it vegan

Possibility of vegan option of the same dish.

OCULTO´S ESSENTIALS

GRILLED SALAD

 Make it vegetarian

Marinated chicken breast, cooked on the grill, on crispy romaine leaves with pistachio emulsion and cheese from Ronda. 16,90

OCULTO EGGS

(Our version of "Huevos a lo Bestia") Creamy potato and tasty morcilla with onions as a base for a fried egg accompanied by crispy Chinese noodles. 16,90

GRILLED WINGS (6 unt.)

Tasty and tender marinated grilled wings at OCULTO style. 14,90

HOMEMADE DEER CROQUETTES (6 unt.)

Homemade deer croquettes, special recipe OCULTO, with Kimchi mayonnaise. 14,90

OCULTO GUACAMOLE



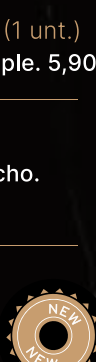
 Make it vegan

Avocado from the Axarquía with grilled corn, grated "Ronda" cheese, lime and cilantro served with corn tortilla chips. 14,90

RICE WAKAME SALAD



Delicious sushi rice salad with Wakame seaweed. 12,95



RAW BAR

ROYAL OSETRA CAVIAR 30gr.

Selected for the most exquisite tastes. 69,00

OYSTERS



NATURAL OYSTERS (1 unt.)

With a bit of lemon. 5,50

OCULTO OYSTERS (1 unt.)

With lychee and apple. 5,90

OYSTERS IN TEMPURA (2 unt.)

With Real Caviar Osetra and chili and mint gazpacho. 18,90

LEMON FISH TIRADITOS WITH TRUFFLE

Thin slices of lemon fish with natural truffle, ponzu sauce, yuzu, truffle mayo, and tempura shavings with tender garlic shoots. 19,00



AXARQUIA CEVICHE



Diced of fresh Corvina marinated in tiger milk, accompanied by Mango de La Axarquía salmorejo and crispy quinoa. 19,00

LEMON FISH CEVICHE



Diced lemon fish accompanied by sweet potato, red onion, jalapeño, banana chip, crispy toasted corn and tiger's milk. 19,00

OCULTO'S "TARTARS"

SOLOMILLO TARTAR



Natural beef tartare with pickles and capers, spread with a soft emulsion of olive oil, mustard, tabasco and egg yolk, served with homemade fries. 24,00

SPICY TUNA TARTAR



Accompanied by avocado, quail egg yolk, pickled cucumbers and mayo siracha sauce. 21,00

SALMON, MANGO AND SUSHI RICE TARTAR

With Axarquía mango, peanut sauce, and toasted sesame on a sushi rice base. 19,00



SUSHI ROLLS

BLACK URAMAKI (4 unt.)

Delicious roll with fine herbs cheese, crispy onion, cucumber, green apple, squid ink, mayochipi, toasted corn crunch, and lime zest. 12,00

TEMPURA FUTOMAKI (4 unt.)

Crispy and creamy tempura roll with herb cream, mango, salmon, teriyaki sauce, ponzu sauce, toasted sesame, wakame, and togarashi threads. 14.50



NIGIRIS

Salmon Teriyaki Nigiri. 2,90 /unt.

Sirloin tartare nigiri, parmesan cheese and truffle. 3,90 /unt.

OCULTO Curado Nigiri with Mayotrufa 4.90 /unt.

Lemon fish Nigiri and Real Caviar Osetra. 5,90 /unt.

SEA TREASURES

MEDITERRANEAN CORVINA



Grilled Mediterranean corvina with onion emulsion and cherry tomato confit, pickled onion, crispy savage rice, chives and Maldon salt. 22,00

CRUSTED SALMON

Sesame-crusted salmon with pink pepper teriyaki sauce, caramelised onion, Nerja nectar and marinated cherry tomato. 22,00

BARBATE TUNA

Barbate tuna loin, braised, with curry panko crumbs, candied chickpeas, and pumpkin and coconut puree. 29,00



SIGNATURE BURGERS

LOTUS BURGER

200 gr grilled beef with Lotus biscuit sauce, caramelised onion, Malaga goat cheese and tomato jam. 18,00

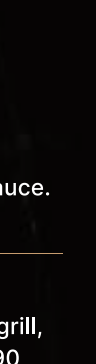
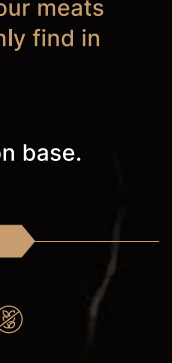
BLACK OCULTO BURGER

200 gr of grilled beef, BBQ sauce, lettuce, pickle, bacon, crispy onion, cheddar cheese and fried egg. 18,00

VEGAN BURGER



Delicious plant-based burger with a meaty flavor, in rustic bread, grilled vegetables, Japo tomato jam, and lettuce base. 18.00



CARNIVOROUS SELECTION

PRESA IBÉRICA

Entraña Ibérica served with sweet green pepper sauce. 19,90

LAMB SKEWER



Lamb meat marinated in fine herbs cooked on the grill, accompanied by apple sauce, korma and mint. 19,90

All our meats are Veal, grilled and marinated with our secret recipe, giving our meats a unique flavor that you will only find in OCULTO.

SIRLOIN



Onion and pistachio emulsion base. 30,00

TO SHARE

CHATEAUBRIAND



89,00

ACCOMPANIMENTS

Truffled potato parmentier. 3,90



Fries with parmesan and truffle. 4,50



French fries. 3,50



Veggies Oculito. 4,90



SWEET TEMPTATIONS

SNICKER OCULTO

Delicious and sweet peanut ice cream covered with milk chocolate, Italian merengue and finished at the table with creamy caramel sauce. 9,00

BONIATO CHEESE CAKE BRÛLÉ

Our creamy cheesecake made with sweet potato and caramelized topping. 9,00

TORRIJA NUTELLA ROCHÉ

Vanilla-infused brioche bread, with a Nutella center, Roché ice cream and finished at the table with creamy Nutella sauce. 9,00

ALL PRICES INCLUDE VAT.

Request information about allergens from our team.