



OUR MENU

Vegan Dishes

Little spicy

Vegetarian Dishes

Spicy

Gluten-free Dishes

Very Spicy

Make it vegetarian

Make it vegan

Possibility of vegetarian option of the same dish.

Possibility of vegan option of the same dish.

Loaf bread with pumpkin seeds and Elizondo oil with slices of black truffle. 2,90 /person

IDEAL FOR SHARING

CHICKEN PISTACHO SALAD

Make it vegetarian

NEW

Grilled Marinated Chicken Salad, dressed with a crispy pistachio emulsion and Rondeño cheese. 16,90

GRILLES WINGS (6 unt.)

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

OCULTO CROQUETTES (4 unt.)



NEW

Exquisite homemade beef tenderloin croquettes with porcini mushrooms, crispy yucca, and Sweet Chilli mayo. 12,90

OCULTO GUACAMOLE



Make it vegan

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

RICE WAKAME SALAD



NEW

Delicious sushi rice salad with Wakame seaweed. 12,95

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.)

NEW

Crispy and creamy tempura roll with herb cream, mango, salmon, teriyaki sauce, ponzu sauce, toasted sesame, wakame, and togarashi threads. 14,50

LEMON FISH TIRADITOS WITH TRUFFLE

NEW

Thin slices of lemon fish with natural truffle, ponzu sauce, yuzu, truffle mayo, and tempura shavings with tender garlic shoots. 24,00

AXARQUIA CEVICHE



Diced of fresh Corvina marinated in tiger milk, accompanied by Mango de La Axarquia salmorejo and crispy quinoa. 22,00

CORVINA CEVICHE



Diced corvina accompanied by sweet potato, red onion, jalapeño, banana chip, crispy toasted corn and tiger's milk. 22,00

SPICY TUNA TARTAR



Accompanied by avocado, pickled cucumbers and mayo siracha sauce. 26,00

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

SALMON, MANGO AND SUSHI RICE TARTAR

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

JAMÓN OCULTO



Thin slices of entrecote matured for 90 days and flamed at the table. 26,90

CHATEAUBRIAND OCULTO

600 gr. to share of the best selection from the center of the beef tenderloin, marinated with our secret recipe giving it an unmatched flavor. 89,00

THE BEST OF THE SEA

NIGIRIS OF THE SEA

Salmon Teriyaki Nigiri. 2,90 /unt.

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

ROYAL OSETRA CAVIAR 30gr.

Selected for the most exquisite tastes. 59,00

NATURAL OYSTERS (1 unt.)



With a bit of lemon. 5,50

OYSTERS IN TEMPURA (1 unt.)



With Real Caviar Osetra and chili and mint gazpacho. 9,90

IMPERIAL SCALLOP



NEW

Imperial Scallop served in its shell, accompanied by Osetra Caviar, slices of natural truffle, and a gentle cauliflower cream. 16,90

TEMPURA OCTOPUS TACO



NEW

Blue corn taco with tempura octopus, yuzu cream, pico de gallo, caramelized corn, parmesan cheese, and lime with Shichimi Togarashi. 15,90

PISTACHE SALMON

NEW

Salmon covered with a crispy pistachio layer, served with a smooth pumpkin and coconut cream. 22,90

MEDITERRANEAN CORVINA



Grilled Mediterranean sea bass with its crispy skin, carrot cream and peas. 22,90

THE BEST OF THE LAND

NIGIRIS OF THE LAND

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

OCULTO Curado Nigiri with Mayotrufa 4.90 /unt.

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



NEW

Delicious plant-based burger with a meaty flavor, in rustic bread, grilled vegetables, Japo tomato jam, and lettuce base. 18,00

PRESA IBÉRICA

Entraña Ibérica served with sweet green pepper sauce. 22,00

LAMB SKEWER

NEW

Spiced and marinated lamb, grilled, served with couscous, tahini yogurt, and grilled vegetables. 22,00

GRILLED BEEF SIRLOIN



The best and most tender grilled sirloin steak, sliced and accompanied with vegetables. 29,90

TO ACCOMPANY

Truffled sweet potato parmentier. 4,50



NEW

Fries with parmesan and truffle. 4,50



French fries. 3,50



Vegetables. 4,50



SAUCES

Pepper. 1,90



Mayonnaise. 0,50



Barbecue. 1,90



Ketchup. 0,50



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

Optional

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.