



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

OCULTO STYLE CHICKEN SALAD



Make it vegetarian

NEW 2025

Garden-fresh lettuce with marinated chicken cooked at low temperature, dressed with our exquisite new homemade sauce of toasted pistachios, Axarquía mango, and cucumber. 16,90

OCULTO STYLE RICE SALAD



Delicious sushi rice salad with Wakame seaweed. 12,95

OCULTO GUACAMOLE



Make it vegan

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

TOP 2024

AXARQUÍA CEVICHE



Diced of fresh Corvina marinated in tiger milk, accompanied by Mango de La Axarquía salmorejo and crispy quinoa. 22,90

CORVINA CEVICHE



Diced corvina accompanied by sweet potato, red onion, jalapeño, banana chip, crispy toasted corn and tiger's milk. 22,90

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. 24,90

TOP 2024

TUNA TARTARE MINI TACO (2 unt.)



Homemade crispy taco with tuna tartare, roasted avocado cream, and crispy onion. 18,90

NEW 2025

TEMPURA OCTOPUS MINI TACO (2 unt.)

Crispy homemade taco with tempura octopus, yuzu cream, pico de gallo, caramelized corn, parmesan cheese and lime with Shichimi Togarashi. 18,90

NEW 2025

BEEF TENDERLOIN MINI TACO WITH MINT PEARLS (2 unt.)

Crispy homemade taco filled with tender oven-roasted beef tenderloin, refreshing mint pearls and a touch of lime zest. 18,90

NEW 2025

SALMON, MANGO AND SUSHI RICE TARTAR

With Axarquía Mango, peanut sauce, and toasted sesame on a sushi rice base. 19,90

BEEF TENDERLOIN TARTARE



Natural beef tartare with pickles and capers, spread with a soft emulsion of olive oil, mustard, tabasco and egg yolk, served with homemade fries. 24,90

TUNA TARTARE & TRUFFLE DOMBURI

Base of our delicious sushi rice topped with tuna tartare, crowned with a fried egg and natural truffle. 29,00

NEW 2025

FROG LEGS

Delicious premium frog legs with celery purée and caramelized lime. 29,90

NEW 2025

JAMÓN OCULTO



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

TOP 2024

ROLL OCULTO (4 unt.)

Delicious roll with fine herb cheese, crispy onion, cucumber, green apple, truffle mayo, chives and our OCULTO ham flambéed tableside. 15,90

NEW 2025

ROLL 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

GRILLED WINGS (6 unt.)

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

OCULTO 2025 CROQUETTES (4 unt.)

Exquisite homemade Thai-style chicken croquettes with a delicious coconut curry béchamel and toasted peanuts. 12,90

NEW 2025

CHATEAUBRIAND OCULTO

600 gr. to share of the best selection from the center of the beef tenderloin, marinated without secret recipe giving it an unmatched flavor. 89,00

TOP 2024

THE BEST OF THE SEA

NATURAL OYSTERS (1 unt.)



With a bit of lemon. 5,90

OYSTERS IN TEMPURA (1 unt.)



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

ROYAL OSETRA CAVIAR 30 gr.

Selected for the most exquisite tastes. 59,00

IMPERIAL SCALLOP



Imperial Scallop served in its shell, accompanied by Osetra Caviar, slices of natural truffle and a gentle cauliflower cream. 17,90

THAI SCARLET PRAWN (1 unt.)

Special OCULTO-marinated scarlet prawn served over our exquisite Pad Thai with peanuts. 29,00

NEW 2025

GREEN CORVINA



Grilled tuna loin served with sweet garden tomato jam and aromatic hints of ginger. 29,90

NEW 2025

PISTACHE SALMON

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

TOP 2024

THE BEST OF THE LAND

LOTUS BURGER

200 gr. grilled beef with Lotus biscuit sauce, caramelised onion, Málaga goat cheese and tomato jam. 18,50

BLACK OCULTO BURGER

200 gr. of grilled beef, BBQ sauce, lettuce, pickle, bacon, crispy onion, cheddar cheese and fried egg. 18,50

TOP 2024

VEGAN BURGER

Delicious plant-based burger with a meaty flavor, in rustic bread, grilled vegetables, Japo tomato jam, and lettuce base. 18,50

PRESA IBÉRICA

Entraña Ibérica served with sweet green pepper sauce. 24,90

LAMB SKEWER

Spiced and marinated lamb, grilled, served with couscous, tahini yogurt, and grilled vegetables. 24,90

GRILLED BEEF TENDERLOIN



The finest and most tender grilled beef tenderloin, sliced and served with caramelized onions and tamarind gel. 29,90

NIGIRIS OCULTO

OF THE SEA

Salmon Teriyaki Nigiri. 2,90 /unt.

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



Malagueña Sardine Nigiri with black garlic aioli and grated lime. 3,90 /unt.

NEW 2025

OF THE LAND

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

OCULTO Jamón Curado Nigiri with truffle mayo. 4,90 /unt.

Quail egg nigiri with truffle mayo and natural truffle. 4,90 /unt.

NEW 2025

TO ACCOMPANY

Truffled sweet potato parmentier. 4,95



Fries with parmesan and truffle. 4,95



French fries. 3,95



Vegetable skewer. 5,95



SAUCES

Pepper. 1,90



Mayonnaise. 0,50



Barbecue. 1,90



Ketchup. 0,50



SWEET TEMPTATIONS

SNICKER OCULTO



Delicious and sweet peanut ice cream covered in milk chocolate, Italian meringue, homemade caramel sauce and peanuts. 9,00

TOP 2024

TRES LECHES



Delicious homemade sponge cake soaked in our three-milk recipe, crowned with our OCULTO meringue. 9,00

NEW 2025

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.