



OUR MENU

- Vegetarian Dishes
- Little spicy
- Gluten-free Dishes
- Spicy
- Make it vegetarian
- Very Spicy

Possibility of vegetarian option of the same dish.

Loaf bread with pumpkin seeds and Elizondo oil with slices of black truffle. 2,95 /person

IDEAL FOR SHARING

OCULTO STYLE CHICKEN SALAD **Make it vegetarian**

Garden-fresh lettuce with marinated chicken cooked at low temperature, dressed with our exquisite new homemade sauce of toasted pistachios, Axarquía mango, and cucumber. 17,50

GUACAMOLE OCULTO **TOP 2025**

Avocado from the Axarquía with grilled corn, grated parmesano cheese, lime and cilantro served with corn tortilla chips. 15,90

TIRADITOS DE LA AXARQUÍA **NEW 2026**

Thin slices of lemon fish marinated in tiger milk, accompanied by Mango de La Axarquía salmorejo and crispy quinoa. 23,90

TIRADITOS OF LEMON FISH CEVICHE

Thin slices of lemon fish with sweet potato cream, red onion, yellow chili, banana chip, toasted crispy corn, and tiger's milk. 24,90

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. 26,90

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. 15,90

TUNA TARTARE MINI TACO (2 unt.)

Homemade crispy taco with tuna tartare, roasted avocado cream, and crispy onion. 19,50

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. 19,50

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. 19,50

SALMON, MANGO AND SUSHI RICE TARTAR

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

BEEF TENDERLOIN TARTARE **NEW RECIPE**

Tender beef sirloin hand-cut and served with our crispy fries. 26,90

TUNA TARTARE & TRUFFLE DOMBURI

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

JAMÓN OCULTO **TOP 2025**

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

MINI LOTUS BURGER (2 unt.) **NEW 2026**

Delicious grilled beef with sweet Lotus biscuit sauce, caramelized onion, Malaga goat cheese and Ronda tomato jam. 18,50

MINI BLACK OCULTO BURGER (2 unt.) **NEW 2026**

Delicious grilled beef and chorizo picada, BBQ sauce, lettuce, pickle, bacon, crispy onion, cheddar cheese and fried egg. 18,50

OCULTO GYOZAS (4 unt.) **TOP 2025**

Delicious homemade fried gyozas with toasted duck, leeks, chives and bamboo shoots, served with a truffled sweet potato parmentier, with our Ohishi raspberry sauce and fresh truffle slices. 18,90

OCULTO 2025 CROQUETTES (2 unt.)

Exquisite homemade Thai-style chicken croquettes with a delicious coconut curry béchamel and toasted peanuts. 7,90

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

NIGIRIS OCULTO

Salmon Teriyaki Nigiri. 3,90 /unt.

Lemon fish Nigiri and Real Caviar Osetra. 6,50 /unt.

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

Sirloin tartare nigiri, parmesan cheese and truffle. 4,50 /unt.

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

Crispy nigiri with tuna tartare and sweet chili mayo. 5,90 /unt.

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. 65,00

THAI SCARLET PRAWN (1 unt.)

Special OCULTO-marinated scarlet prawn served over our exquisite Pad Thai with peanuts. 29,90

GRILLED TUNA **TOP 2025**

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

PISTACHE SALMON

Salmon covered with a crispy pistachio layer, served with a smooth pumpkin and coconut cream. 23,90

THE BEST OF THE LAND

PRESA IBÉRICA **NEW RECIPE**

Entraña Ibérica served with with Malaga wine sauce. 26,90

LAMB SKEWER

Spiced and marinated lamb, grilled, served with couscous, tahini yogurt, and grilled vegetables. 26,90

GRILLED BEEF TENDERLOIN **TOP 2025**

The finest and most tender grilled beef tenderloin, sliced and served with confit tomato and roasted baby pepper. 29,90

TO ACCOMPANY

Truffled sweet potato parmentier. 5,25

Fries with parmesan and truffle. 5,25

French fries. 4,25

Vegetable skewer. 6,25

SAUCES

Pepper. 1,90

Mayonnaise. 0,50

Barbecue. 1,90

Ketchup. 0,50

SWEET TEMPTATIONS

TIRAMISU AMARETEADO **NEW 2026**

Delicious tiramisu with Nutella and Amaretto mascarpone cream, topped with classic ladyfinger sponge infused with coffee, caramelized hazelnut powder, and finished with grated coffee beans. 9,00

TORRIJA OF PISTACHIO & KATAIFI **TOP 2025**

Vanilla-infused torrija filled with pistachio and kataifi cream, served with white chocolate ice cream with kataifi, pistachio cream, and toasted pistachios. 9,00

BONIATO CHEESE CAKE BRÛLÉ

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

SNICKER OCULTO

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

VEGAN

OCULTO STYLE RICE SALAD

Delicious sushi rice salad with Wakame seaweed. 14,95

OCULTO GUACAMOLE

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

VEGAN NIGIRI

Nigiri with fire-roasted eggplant, caramelized with our OCULTO miso recipe. 3,90

VEGAN BURGER

Delicious veggie burger with a meaty flavor, served on rustic bread with crispy vegetables, Japanese tomato jam, and a lettuce base. 18,50

TO ACCOMPANY

French fries. 4,25

Vegetable skewer. 6,25

SWEET TEMPTATIONS

FALSO NIDO

Kataifi nest with white chocolate mousse and mango-coconut soup, finished with citrus zest. 9,00

All prices include VAT.

Request information about allergens from our team.