

ENTRADAS

Croquetas del Puchero <i>Chicken Croquette</i>	12€	Jamón Ibérico 100% Bellota <i>Cured Iberian Ham</i>	25€
Boquerones Fritos <i>Deep Fried Anchovies</i>	12€	Queso Borracho al PX <i>Blue Cheese with Pedro Ximen Sauce</i>	16€
Gambones a la Plancha <i>Grilled King Prawns</i>	16€	Queso Viejo <i>Matured Cheese</i>	16€
Flamenquín de Solomillo <i>Slice of ham, stuffed and fried</i>	12€	Mejillones a la Brasa con aderezo secreto <i>BBQ Baby Mussels with our secret sauce</i>	12€
Anchoas del Cantábrico <i>Anchovies in Olive Oil</i>	21€	 Alcachofas a la Plancha temporada <i>Grilled Artichokes</i>	15€
 Setas a la Plancha <i>Grilled Mushrooms</i>	14€	Langostinos al Pil Pil <i>Prawns in Pil Pil sauce</i>	12€
Espárragos a la Brasa con Jamón Ibérico y Queso Viejo <i>BBQ Asparagus with Iberian Ham and Cheese</i>	15€	Atún en Manteca <i>Tuna in Lard</i>	18€
 Berenjenas fritas <i>Fried Aubergines</i>	10€	 Pimientos de Padrón <i>Fried Padron Peppers</i>	10€
Pulpo a la Gallega <i>Octopus Galician Style</i>	24€	 Alcachofas al AOVE <i>Candied Artichokes in Extra Virgin Olive Oil</i>	15€
Atún en Escabeche <i>Tuna in pickled sauce</i>	18€	Boquerones Fritos al Limón <i>Deep Fried Anchovies or marinade with Lemon</i>	14€
Albondigón en salsa de Almendras <i>Big Meat Ball in almonds sauce</i>	12€	Boquerones en Vinagre <i>Anchovies in Vinegar</i>	12€
Albondigón Ibérico <i>Big Meat Ball in iberian ham sauce</i>	14€	Patatas Bravas <i>Potatoes in Spicy Sauce</i>	9€

CUCHARA

Judiones con Almejas <i>Large Beans with Clams stew</i>	12€	Fabada Lo Güeno <i>Beans stew with chorizo and black pudding from Malaga</i>	12€
Callos a la Andaluza <i>Pork Tripes dish cooked with chickpeas, sausage, paprika and black pudding</i>	12€	Gazpachuelo <i>The most typical hot soup of all those that are made in Malaga. With potatoes, prawns and mayonnaise</i>	12€

ENSALADAS

Lo Güeno <i>Mix Salad</i>	13€	Tomate, Aguacate y Anchoas <i>Fresh Tomato with Anchovies and Avocado</i>	18€
Porra Antequerana <i>Cold Purée of bread, tomatoes, ham, oil, garlic and tuna</i>	9€	De Queso de Cabra y Frutos Secos <i>Fresh Goat Cheese with Nuts Salad</i>	14€
Ensaladilla Rusa <i>Russian salad</i>	10€	 Gazpacho <i>Vegetable Cold Soup</i>	6€
Victoriana <i>Piñones, Pasas, Queso de Cabra, Cebolla caramelizada, tomate seco y miel de caña</i> <i>Lettuce, pine nuts, Goat Cheese, caramelized onion, sundried tomato, raisins and cane syrup</i>	14€	Tomate de temporada con Bonito <i>Fresh Tomato with Albacore Tuna</i>	16€
		Tomate con Aguacate <i>Fresh Tomato with Avocado</i>	12€

ARROCES y PAELLAS

Mixta (2 pers. min) <i>Meat and fish Paella.</i> <i>Minimum order for two people. Price per person.</i>	20€/p	De Rabo de Toro (2 pers. min) <i>Oxtail Paella.</i> <i>Minimum order for two people. Price per person.</i>	25€/p
Arroz Negro (2 pers. min) <i>Black Rice with squid</i> <i>Minimum order for two people. Price per person.</i>	22€/p	Caldoso de Carabineros o Bogavante <i>Lobster or Carabineer Cream Rice.</i> <i>Minimum order for two people. Price per person.</i>	27€/p
Con Secreto Ibérico (2 pers. min) <i>Rice with Iberian pork meat.</i> <i>Minimum order for two people. Price per person.</i>	22€/p	 Vegetariana (2 pers. min) <i>Vegetarian Paella.</i> <i>Minimum order for two people. Price per person.</i>	18€/p
Fideuá de Marisco (2 pers. min) <i>Seafood Fideuá</i> <i>Minimum order for two people. Price per person.</i>	22€/p	Con Conejo (2 pers. min) <i>BBQ Rabbit Paella.</i> <i>Minimum order for two people. Price per person.</i>	23€/p
De Gambón al Pil Pil (2 pers. min) <i>Large Prawns Pil Pil Paella.</i> <i>Minimum order for two people. Price per person.</i>	22€/p	Señoret de Marisco (2 pers. min) <i>Seafood Paella Gentleman Style.</i> <i>Minimum order for two people. Price per person.</i>	22€/p



CARNES PREMIUM A LA BRASA LO GÜENO

			
Solomillo de vaca <i>Beef tenderloin</i> 27€/ud	Chuleta de vaca <i>Beef chop</i> 75€/kg	Entrecot de vaca <i>Beef ribeye steak</i> 25€/ud	T-Bone de vaca <i>Beef T-bone steak</i> 75€/kg

Cubierto por persona obligatorio (pan incluido) 1,30€.
Contamos con carta de alérgenos a su disposición. Fotografías orientativas. IVA incluido.
Salsas extra para carnes (pimienta, queso azul, mostaza, etc.) 3,00€

Table charge by person required (bread included).
We have a letter of allergens at your disposal. Orientation photographs.
VAT included.
Extra sauce for meats (pepper, blue cheese, mustard, etc.) 3,00€

CARNES

Chuletitas de Cordero Lechal <i>BBQ Baby Lamb Chops</i>	25€	Costillar de Cochinito Asado <i>Roast Suckling Pig (Rib)</i>	26€
Paletilla de Cordero Lechal <i>Roast Baby Leg of Lamb</i>	32€	Conejo a la Brasa <i>BBQ Rabbit</i>	18€
Costilla de Cerdo confitada a baja temperatura con salsa barbacoa <i>BBQ Pork Rib confit with barbecue sauce</i>	19€	Secreto a la brasa con Jamón Ibérico y Padrón <i>BBQ Iberian Pork Fillets</i>	24€
Patita de Cochinito Asado <i>Roast Suckling Pig (Leg)</i>	32€	Lagarto Ibérico a la brasa con Jamón y Padrón <i>BBQ Iberian Lizard (Pork Delicatessen)</i>	24€

SUGERENCIAS

Revuelto Lo Güeno con trigueros, setas, puerro, gambas, jamón, huevos y ahumados <i>Scrambled eggs with wild mushrooms, asparagus, leeks, ham, king prawns, smoked salmon and roe lumpfish</i>	15€	 Parrillada de Verduras <i>Grilled Vegetables Assortment.</i> <i>Ideal for sharing</i>	15€
Rabo de Toro <i>Oxtail stew with potatoes, peas and carrots</i>	22€	Huevos Rotos 'Lo Güeno' <i>Fried eggs and chips, foie and iberian ham</i>	16€
Migas del Tío Juan <i>Fried breadcrumbs with pork, melon and fried egg</i>	15€	Fideos Negros con Setas y Vieiras <i>Black Noodles with Scallops, Prawns and Mushrooms</i>	15€
Milhoja de Cochinito <i>Roast Suckling Pig Mille-Feuille</i>	16€	Pimiento relleno de Bacalao al Pil Pil <i>Pepper stuffed with Cod Pil Pil</i>	16€
		Pasta <i>Ideal for kids. Spaguettis with tomato or cream sauce</i>	12€

PESCADOS

Dorada a la Plancha <i>Grilled Seabream Fish</i>	22€	Pulpo a la Brasa <i>BBQ Octopus</i>	22€
Calamar a la Plancha o Frito <i>Grilled Squid or fried</i>	25€	Atún a la plancha <i>Grilled Tuna Steak</i>	18€
Bacalao a la Malagueña <i>Cod in Malaga Wine Sauce</i>	20€	Salmón a la plancha <i>Grilled Salmon Steak</i>	20€
Lubina a la plancha <i>Grilled Sea Bass</i>	25€	Lomos de Bacalao al Pil Pil <i>Cod in Pil Pil Sauce</i>	20€
Lenguado a la plancha <i>Grilled Sole Fish</i>	25€	Lomos de Bacalao en salsa de Pimiento del Piquillo <i>Cod in Piquillo Peppers Sauce</i>	20€

Lo Güeno, fundado en Málaga en 1967, cuenta con la distinción 'Sabor a Málaga' otorgada en el año 2015 a este establecimiento por la Diputación Provincial de Málaga en reconocimiento a la difusión de los productos locales en nuestras recetas.

Lo Güeno, founded in Malaga in 1967, has the distinction 'Taste of Malaga' granted in 2015 to this restaurant by the Provincial Council of Malaga in recognition of the dissemination of local products in our recipes.

sabor
**amá
laga**
PRODUCTOS
AUTÓCTONOS
DE LA PROVINCIA

La portada de esta carta fue realizada para Lo Güeno por Francisco Javier Rodríguez Idigoras 'Pachi', humorista gráfico malagueño colaborador entre otros medios de los periódicos SUR y El Mundo. Lo Güeno es marca registrada.

The cover of this menu was made for Lo Güeno by Francisco Javier Rodríguez Idigoras 'Pachi', graphic humorist from Malaga who collaborates, among other media, with the newspapers SUR and El Mundo. Lo Güeno is a registered trademark.



LO GÜENO

En Málaga desde 1967

TAPAS MENU

TAPAS

RUSSIAN SALAD	4€
GILDA	3,8€
PINTARROJA FISH BROTH	4,6€
CHICKEN CROQUETTES	4,5€
PORK KIDNEYS IN SHERRY SAUCE	4€
CHICKEN LIVERS	4€
BBQ PORK LOIN AND PEPPER "MONTADITO"	4,8€
CHISTORRA SKEWER	6€
RICE BLACK PUDDING	5€
ANCHOVIES IN VINEGAR	4€
ANCHOVIES IN OLIVE OIL	3€/ud
SCALLOP GRATIN	8€
STUFFED AUBERGINE	10€
BABY BEANS WITH IBERIAN HAM	5€
SNAILS IN ALMONDS SAUCE	5€
FRIED BABY BIRDS WITH GARLIC	3€
STUFFED MUSHROOMS (unit 2,50€, min. 2 units)	5€
CARLITO (ASPARAGUS WITH YORK AND CHEESE SAUCE)	5,5€
CHEESE GOAT, AUBERGINE, TOMATO AT BBQ WITH CANE SYRUP	5,5€
FOIE AND CHEESE GOAT MILLEFEUILLE	12€
ROAST STUCKLING PIG MILLEFEUILLE	16€
PORK TRIPES WITH CHICKPEAS	4,5€
BEANS STEW LO GÜENO	4,5€
LARGE BEANS WITH CLAMS	4€
CUTTLEFISH IN SAUCE	5€
CRUMBS	4€
GAZPACHUELO (TRADITIONAL FISH SOUP)	12€
POTATOES IN SPICY SAUCE	9€
MINI BURGER	5€

BIG MEAT BALL

BIG MEAT BALL IN ALMONDS SAUCE	12€
BIG MEAT BALL IN IBERIAN HAM SAUCE	14€

CODFISH

PIL PIL CODFISH	12€
CODFISH IN PAPRIKA SAUCE	12€
CODFISH FRITTERS	5€
CODFISH AT MALAGA SAUCE	20€

SCRAMBLED EGGS

SCRAMBLED EGGS WITH VEGETABLES PRAWNS AND SMOKED SALMON	15€
BLACK NOODLES SAUTÉED WITH MUSHROOMS AND SCALOP	15€
CHIPS WITH IBERIAN HAM AND FRIED EGGS	16€

ARTICHOKES | VEGETABLES

ARTICHOKES IN TEMPURA (1 unit)	5.6€
GRILLED ARTICHOKES	15€
CANDIED ARTICHOKES	15€
ARTICHOKE BLOSSOM WITH HAM SHAVINGS AND CHEESE	6,5€/ud
FRIED PADRON PEPPERS	10€
BBQ FRESH ASPARAGUS	15€
FRIED AUBERGINES	10€

IBERIAN AND CHEESE

MATURED SHEEP CHEESE	10€ ^(1/2) 16€
ASTURIAN BLUE CHEESE	10€ ^(1/2) 16€
IBERIAN HAM	17€ ^(1/2) 25€
CANE OF IBERIAN PORK LOIN	17€ ^(1/2) 25€
CHORIZO	10€ ^(1/2) 16€
IBERIAN SAUSAGE	10€ ^(1/2) 16€
IBERIAN PORK ASSORTMENT	25€

TOMATOES

FRESH TOMATO WITH WHITE TUNA	16€
FRESH TOMATO WITH ANCHOVIES AND AVOCADO	18€
FRESH TOMATO WITH AVOCADO	12€
COLD VEGETABLE SOAP	6€

FISH

PIL PIL PRAWNS	12€
FRIED FRESH ANCHOVIES	12€
FRIED FRESH ANCHOVIES MARINATED IN LEMON	14€
ANCHOVIES IN VINEGAR	12€
GRILLED JUMBO PRAWNS	16€
BBQ MUSSELS	12€
BBQ OCTOPUS LEG	28€
OCTOPUS GALICIAN STYLE	24€
TUNA IN LARD	18€
TUNA IN VINEGAR	18€
GRILLED TUNA FILET	18€
FISH FRIED ASSORTMENT	25€
PORTION OF MONKFISH	25€

MEATS

PORK SIRLOIN SKEWER	12€
PORK SIRLOIN ROLL-UP	12€
BBQ RABBIT	18€
BBQ IBERIAN PORK FILETS	24€
BBQ IBERIAN PORK DELICATESSEN	24€
BBQ RIB EYE STEAK	25€
ROAST SUCKLING PIG	26€ ^(rib) 32€ ^(dittle paw)
ROAST LEG OF BABY LAMB	32€
BBQ BEEF SIRLOIN STEAK	27€
OXTAIL IN VEGETABLE SAUCE	22€

MÁLAGA WINES ON TAP

MOSCATEL	4,2€
PEDRO XIMÉNEZ	4,2€
DULCE	4,2€
LÁGRIMA	4,2€
VERMÚ	4,5€
AMONTILLADO	4,2€
PAJARETE	4,2€
LO GÜENO	4,2€
MONTES	4,2€
MANZANILLA EN RAMA	4,2€

Ask for our
delicious meat ball



ORDER A

"CAYETANO"

MÁLAGA WINE
+
LEMON SLUSH