



A Tribute to the Art of Gastronomy

Jara is the dream come true of chef José Carlos García:
a haven of luxury and sophistication where the essence of Mediterranean cuisine is celebrated.

This bright and effortlessly stylish space sets the stage for a unique culinary experience,
paying tribute to Andalusian roots with the finest local ingredients.



Signatures

JARA — 20

VODKA, PINEAPPLE, SPICES, JARA, AND PASSION FRUIT SODA.

TOMILLO — 20

SILVER TEQUILA, THYME, TEA, AND SODA.

JAZMIN — 20

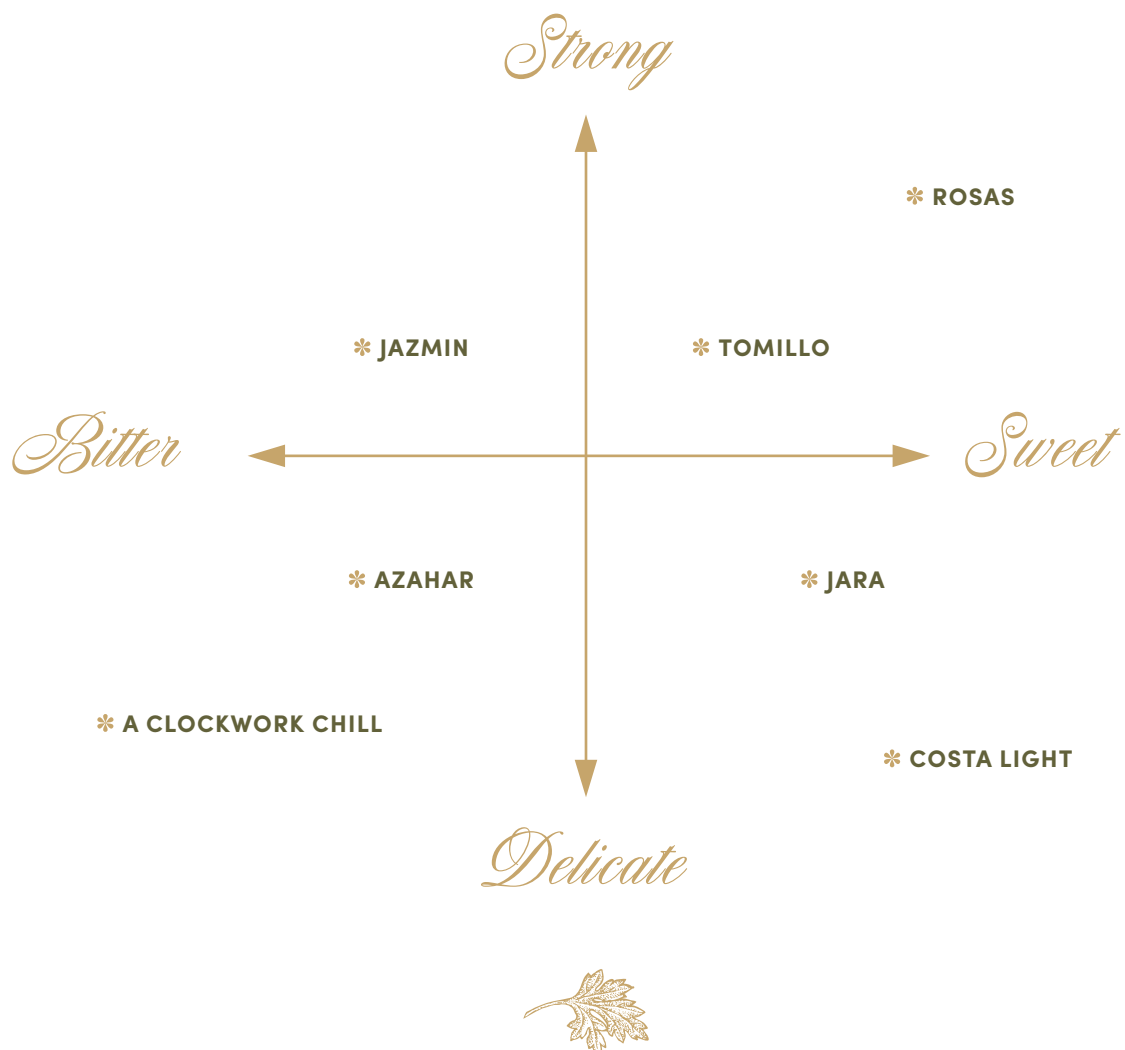
PLANTATION 3 STARS RUM, ORANGE CORDIAL, JASMINE, AND SODA.

ROSAS — 20

VODKA, SELECT, STRAWBERRY, AND ROSE & HIBISCUS FOAM.

AZAHAR — 20

GIN, ORANGE BLOSSOM, BLACKBERRY, AND SODA.



Twisted Classics

SPRITZ

APEROL — 16

SELECT — 16

HUGO — 18

0,0 (Non-Alcoholic) — 14

PREDINNERS

DAIQUIRI — 14

DRY MARTINI — 18

MARGARITA — 18

NEGRONI — 18

AFTER DINNERS

DAIQUIRI SABORES (strawberry, passion fruit, mango) — **16**

ESPRESSO MARTINI — 14

OLD FASHIONED — 16

PIÑA COLADA — 18

SOURS

AMARETTO — 14

PISCO — 14

WHISKY — 16

PORN STAR MARTINI — 16



LONG DRINKS

CAIPIRINHA/SKA — 16/18

MOSCOW MULE — 18

DARK N' STORMY — 18

MOJITO CLÁSICO — 16

MOJITO DE SABORES (strawberry, passion fruit, mango) — 18

LONG ISLAND ICED TEA — 18

PALOMA — 18

MAI-TAI — 18

SIGNATURE SANGRIAS

TINTA — 60

SPIRITS MIX, CINNAMON, VANILLA, AND CITRUS

BLANCA — 60

WHITE SPIRITS MIX, GRAPE, CITRUS, AND JASMINE

ROSADA — 65

LIQUOR MIX, RED BERRIES, BASIL, AND FRUIT PURÉE

ESPUMOSA (Cava or Champagne) — 75/140

CITRUS SPIRITS MIX, STRAWBERRY, PEACH, AND PASSION FRUIT



Alcohol Free

MOCKTAILS

COSTA LIGHT — 15

BLUEBERRIES, STRAWBERRY, AND ROSE & HIBISCUS FOAM

A CLOCKWORK CHILL — 15

0.0 GIN, ORANGE, AND SODA

VIRGIN MOJITO — 14

VIRGIN COLADA — 14

VIRGIN DAIQUIRI FRESA — 14

VIRGIN MARY — 14

JUICES & SMOOTHIES

BLUE MOON — 12

MANGO, BANANA, AÇAÍ, AND BLUEBERRY

TROPICAL — 12

MANGO, PAPAYA, AND PINEAPPLE

ENERGY — 12

CARROT, APPLE, PEAR, AND GINGER

VITALITY — 12

MANGO, KALE, PINEAPPLE, AND SPINACH

WATERBERRY — 12

WATERMELON, MANGO, STRAWBERRY, AND CHIA SEEDS



COQUINAS OR CLAMS FROM ESTEPONA — 22

IN MARINARA SAUCE WITH GARLIC AND PARSLEY – FOR MOPPING WITH BREAD

RED TUNA FROM BARBATE — 24

HAND CHOPPED TUNA TARTARE WITH MANGO FROM THE AXARQUÍA AND A FRIED EGG

IBERIAN HAM DEHESA DE LOS MONTEROS — 34

CRYSTAL BREAD, GRATED TOMATO AND OLIVE OIL - TO SHARE

PRAWNS FROM MALAGA — 12

HOME-MADE CROQUETTES WITH PRAWNS FRIED IN GARLIC AND EVOO

LOBSTER — 39

WITH PAPPARDELLE PASTA, SEASONAL TRUFFLES AND CAVIAR FROM RIOFRIO

GAZPACHO ANDALUZ — 12

FRESH TOMATOES FROM COIN, BASIL AND PICKLED CUCUMBER

PIPIRRANA PICKLED SALPICON — 19

TRADITIONAL SALAD OF CHOPPED TOMATOES, PEPPERS, CUCUMBER AND SHRIMP FROM CALETA

SQUID FROM THE FISH MARKET AT CALETA DE VELEZ — 22

FRIED, ANDALUZ STYLE WITH LEMON AND SQUID INK MAYONNAISE

ARTICHOKES FROM LA CALMA GARDEN — 24

ROASTED WITH BABY SQUID, TOMATO SOFRITO AND ONIONS IN A ROAST CHICKEN BROTH

KALE-TOFU-HONEY — 16

KALE SALAD WITH SMOKED TOFU AND A HONEY MUSTARD VINAIGRETTE

BURGERS MADE IN HOUSE

WITH AGED BEEF AND CAFÉ DE PARIS SAUCE 22

BEYOND MEAT 24

VEGETABLE BOMBA RICE (PER PORTION) — 24

WITH VEGETABLES FROM OUR GARDEN IN THE GUADALHORCE VALLEY

BLACK RICE (PER PORTION) — 36

CUTTLEFISH, PRAWNS AND AIOLI – FINISHED IN A WOOD OVEN

SENIA RICE (PER PORTION) — 56

SOUPLY WITH HUELVA CARABINEROS (GIANT PRAWNS)



WHOLE TURBOT ROASTED IN THE JOSPER (SERVES 2) — 79

PILPIL WITH FISH JUICES, GREEN BEANS FROM THE GARDEN AND JEREZ VINEGAR

SEA BASS WILD — 69

COOKED IN A SALT CRUST TO CONSERVE ITS JUICES
THE ULTIMATE TASTE OF THE MEDITERRANEAN

TUNA BELLY FROM THE STRAITS OF GIBRALTAR — 72

EGGPLANTS FROM THE ORCHARD, COOKED OVER FIRE

CARABINEROS HUELVA CHORIZO — 59

COOKED WITH SOBRASADA, FRIED POTATOES AND FREE RANGE, BROKEN EGGS

IBERIAN PORK SHOULDER FROM THE DEHESA DE LOS MONTEROS — 24

SPICE RUBBED AND SLOW ROASTED IN THE JOSPER

AGED BEEF RIB — 32

COOKED IN THE JOSPER, CARVED AND GARNISHED IN THE DINING ROOM
WITH A BEARNAISE SAUCE

BEEF RIBEYE COOKED IN THE JOSPER — 90

CONFIT OF PIQUILLO PEPPERS AND FRESH, BABY GEM LETTUCE

LOCAL LAMB — 38

SLOW ROASTED RACK OF LAMB WITH MINT SAUCE

BEEF TENDERLOIN — 36

CENTER CUT TENDERLOIN PAN-FRIED IN BUTTER AND LEMON THYME

SPRING CHICKEN TWO WAYS — 26

TENDER BREASTS COOKED IN THE JOSPER AND SOUS-VIDE LEGS TO EAT WITH YOUR HANDS,
ACCOMPANIED BY ROASTED ONIONS



MILK - MANGO - CINNAMON — 9

FRIED MILK WITH MANGO SOUP
CINNAMON ICE-CREAM AND PASSION FRUIT BRITTLE

YOLKS - ORANGE - ROSEMARY — 9

TOCINO DE CIELO WITH ORANGE CREAM FROM THE GUADALHORCE VALLEY
AND ROSEMARY ICE-CREAM

PEARS - CARAMEL - ROSEHIP — 9

PEAR TART WITH CARAMEL MOUSSE
AND ROSEHIP ICE-CREAM

CITRUS - MERINGUE - RED FRUITS — 12

MALAGA CITRUS CREAM WITH TOASTED MERINGUES
AND RED FRUIT COULIS

CHOCOLATE-HAZELNUTS-TOFFEE — 14

DARK CHOCOLATE SPHERE WITH HAZELNUT PRALINE
AND TOFFEE CREAM

FARMHOUSE CHEESES — 18

GOAT - SHEEP - COW

ARTISAN ICE-CREAM AND SORBETS — 13

ARTISANS



From the Mediterranean to the Table

A FRESH AND DELICIOUS SELECTION OF THE BEST FROM THE SEA,
CAUGHT JUST FOR YOU.

Squid

STRAIGHT FROM THE CALETA VÉLEZ FISH MARKET, PERFECT FOR ENJOYING
ITS CRISPY FRY OR GRILLED, ALWAYS FRESH AND TENDER.

Anchovy

A COASTAL CLASSIC, OFFERING THAT UNIQUE TASTE OF THE SEA,
PERFECT FOR TASTING PICKLED OR FRIED, WITH ALL ITS ANDALUSIAN CHARACTER.

Lobster

WITH ITS FIRM, SWEET MEAT, LOBSTER IS THE KING OF SEAFOOD.
PREPARED WITH A MIX OF MEDITERRANEAN FLAVORS, IT'S AN UNMATCHED
GOURMET EXPERIENCE.

Tuna

FROM THE WATERS OF THE STRAIT, THE RED AND FLAVOURFUL BARBATE TUNA IS
PRESENTED IN ITS BEST FORM, ALWAYS MAINTAINING ITS FRESHNESS AND
UNIQUE TEXTURE.

Shrimp

FRESH SHRIMP FROM MÁLAGA IS A DELICIOUS BITE THAT TRANSPORT YOU TO THE
COAST WITH EVERY CRUNCH, WHETHER GRILLED OR IN A SUCCULENT CROQUETTE.

Sea Bass

WITH ITS DELICATE AND LIGHT MEAT, SEA BASS IS A VERSATILE DELIGHT THAT
CAN BE ENJOYED IN MANY WAYS, ALWAYS HIGHLIGHTING THE FRESHEST FLAVORS
FROM THE SEA.



