



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

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

RICE WAKAME SALAD
Delicious sushi rice salad with Wakame seaweed. 12,95

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

SPICY TUNA TARTARE MINI TACO (4 unt.)
Crispy homemade taco with spicy tuna tartare. 29,90

TEMPURA OCTOPUS MINI TACO (4 unt.)
Crispy homemade taco with tempura octopus, yuzu cream, pico de gallo, caramelized corn, parmesan cheese and lime with Shichimi Togarashi. 27,90

SALMON, MANGO AND SUSHI RICE TARTAR
With Axarquía Mango, peanut sauce, and toasted sesame on a sushi rice base. 19,90

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. 24,90

SPICY TUNA TARTARE & TRUFFLE DOMBURI
Base of our delicious sushi rice topped with spicy tuna tartare, crowned with a fried egg and natural truffle. 29,00

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

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

JAMÓN OCULTO ROLL (4 unt.)
Delicious roll with fine herb cheese, crispy onion, cucumber, green apple, truffle mayo, chives and our OCULTO ham flambéed tableside. 15,90

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

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

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

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

GREEN CORVINA
Grilled Mediterranean corvina served with leek cream and green apple. 22,90

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

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.

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.

TO ACCOMPANY

Truffled sweet potato parmentier. 4,95

Fries with parmesan and truffle. 4,95

French fries. 3,95

Seasonal vegetables. 4,95

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

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

BONIATO CHEESE CAKE BRÛLÉ
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.