



...2026

Essence Menu

Snacks

Our cappuccino: **Pedro Ximénez onion soup** with cheese foam

Foie mi-cuit panipuri with pineapple chutney and almond nougat

Quince in red wine cake with raw milk citrus cream

Croquette made with **acorn-fed Iberian ham** from the Pedroches Valley

Retinta beef steak tartare on puff pastry, pickles, mustard, and truffle

Paired with **Manzanilla Pasada en rama** de Bodegas del Río (Sanlúcar)

Artisan bread with long fermentation and extra virgin olive oils

Menu

Red tuna tartare, almond cream sauce and mango from Axarquía

Oxtail meatball glazed with their own spiced sauce,
spring onions with miso, and anise-flavored peaches

Chorizo spicy sausage, robuchon purée, paprika crumbs, and truffle

Corvina from the strait of Gibraltar, parsnips, and a creamy stew of cuttlefish and rockfish

Orange, grapefruit, honey, and ginger

Millefeuille of **Malaga almond tiles**, hazelnut praline and Pedro Ximénez solera 1982

Mignardises

Short Menu 80

Wine pairings on request, drinks not included.

The tasting menu is only served to a full table.

If you have any allergy or intolerance please inform us.

MICHELIN
2026



...2026

Southern Roads Menu

Snacks

Our cappuccino: **Pedro Ximénez onion soup** with cheese foam
Foie mi-cuit panipuri with pineapple chutney and almond nougat
Quince in red wine cake with raw milk citrus cream
Andalusian Gilda with melon, vermouth, **anchovies in vinegar**, and semidried cherry tomatoes
Retinta beef steak tartare on puff pastry, pickles, mustard, and truffle
Iberian waffle of **pork trotters** with harissa
Croquette made with **acorn-fed Iberian ham** from the Valle de los Pedroches
Light and airy fritter of **octopus** stewed in its own ink with lime citrus cream
Paired with **Manzanilla Pasada en rama de Bodegas del Río (Sanlúcar)**

Artisan bread with long fermentation and extra virgin olive oils

Menu

Sun-dried heirloom tomatoes, creamy cheese with wild herbs, and green gazpacho
Grilled **red tuna belly** tataki, roasted ratatouille, mustard, and pickles
Blue duck cannelloni au gratin, foie mi-cuit and truffle
Chorizo spicy sausage, robuchon purée, paprika crumbs, and truffle
Monkfish, gazpachuelo, confit potatoes, and Viña AB wine
Grilled **veal sweetbreads**, spiced veal jus, pumpkin, and orange
Orange, grapefruit, honey, and ginger
Spiced carob cake, dried figs, citrus cream, and salted caramel ice cream
Millefeuille of **Malaga almond tiles**, hazelnut praline and Pedro Ximénez solera 1982

Mignardises

Large Menu 105

Wine pairings on request, drinks not included.
The tasting menu is only served to a full table.
If you have any allergy or intolerance please inform us.

MICHELIN
2026

¡Welcome to Casa Eladio!

Casa Eladio Restaurant was founded in 1965 by my grandfather, Eladio Cabello Serrano.

It began as a traditional eatery serving daily set menus to more than 300 people. In 1979, my father, José Eladio Cabello Santaella, took over the business, gradually evolving it into a restaurant focused on traditional cuisine.

After studied at La Cónsula Gastronomy School (Málaga) and spending several years working across Spain, I took on the great challenge in 2017 of becoming the third generation of the family to lead the restaurant.

In recent years, my brother, José Eladio Cabello Jiménez, has also joined this project. Without a doubt, my greatest inspiration—and the person who has most influenced my way of understanding cuisine—has been Daniel López, from Kokotxa Restaurant in San Sebastián.

— A restaurant with over 50 years of history —

On April 8th, 2017, the renovated Casa Eladio Restaurant reopened its doors.

With a philosophy rooted in understanding the finest ingredients, their rich varieties, and their optimal seasons, and drawing inspiration from traditional Andalusian recipes, we present this new gastronomic concept with a focus on traditional cuisine.

Please take a seat and enjoy the experience.



We must always remember where we come from in order
to know where we want to go.

Carlos Cabello

Starters

Red Tuna Tartar 29
almond cream sauce, young salad leaves and mango

Sardines from our coasts smoked 20
green gazpacho, sundried tomato and creamy wild herb

Marbella white shrimp 27
juice from their heads, pickled onion and citric pepper sauce

Lemon fish ceviche style 27
citrus cream of wild fennel and seasoned olives aloreñas

Oxtail meatballs 29
Glazed in their own spiced sauce,
spring onions with miso and aniseed peaches

Celeriac flower 20
Sage butter and date and black garlic barbecue sauce

Grilled red tuna belly Tataki 28
roasted ratatouille, mustard and pickles

Blue duck cannelloni au gratin 31
with foie mi cuit and truffle

House Traditionals since 1965
Iberian ham D.O. Valle de los Pedroches (Córdoba) 28

Croquettes of acorn-fed iberian ham 6 pcs. 24

White shrimp from Marbella with garlic (Pilpil) 24

VAT included
Our dishes can be modified according to season and availability.
Bread, olive oil and appetizer service 3,50€.

Main Course

Red tuna morrillo at low temperature roasted celeriac, leek and pickles	36
Turbot roasted cauliflower with a savoury crumble of hazelnuts, basil and cane honey	31
Sea bass parsnip a creamy stew of cuttlefish and rockfish	34
Monkfish Gazpachuelo (Málaga hot soup), confited potatoes and Viña AB wine	33
Fish of the day fennel, almond and codium seaweed	29
Charcoal-grilled Acorn-fed Iberian Dam roasted leek, shimelli mushrooms in garlic sauce, apple and mustard	31
Bresse pigeon buckwheat risotto and a fritter made from its pâté	38
Glazed shoulder of suckling lamb Mille-feuille of roasted root vegetables, cane honey and citrus cheese cream	38
Iberian pork cheeks confit in "manteca colorá" (red spiced lard) roasted beetroot, spiced red wine and crispy quinoa	29
Matured beef tenderloin spiced veal stock with pumpkin and orange	33

Sides

Grilled seasonal vegetables	8
Robuchon mashed potatoes with truffles	9
French fries	7