



lalala
PUERTO BANÚS

MENU
ENGLISH



**Our selection of
starters to share**

TAPAS

TEMPURA PRAWNS Prawn tails coated in Japanese tempura, served with spicy mayonnaise and togarashi.	18€	AVOCADO WITH PRANWS With prawns and kimchi.	21€
PIL PIL PRAWNS Prawn tails with our house-style pil-pil sauce.	18€	OXTAIL BRIOCHE BUN - 2 PCS. Brioche bun, braised oxtail stew, arugula, and pickled red onion.	18€
SMOKED AVOCADO Charcoal-smoked avocado on a cream cheese base, topped with pico de gallo, citrus, and feta cheese.	17€	MINI WAGYU BURGER - 2 PCS. Mini brioche bun, beef patty, house burger sauce, cheese, lettuce, and tomato.	18€
SPANISH POTATO OMELETTE	12.50€	SEAFOOD CROQUETTES - 6 PCS.	18€
CHEESE TEQUEÑOS Served with orange sauce.	15.50€	EARTHY CROQUETTES - 6 PCS.	18€
HOMEMADE CHICKEN NUGGETS	18€	TOP CHOICE	
CHEESE BOARD House selection.	26€	ARTICHOKE FLOWER - 2 PCS. Artichoke flower with Serrano ham.	21€
IBERIAN HAM BOARD	26€	LALALA-STYLE RUSSIAN SALAD With tuna belly.	18€
		PUMPKIN CREAM SOUP	14€

RAWS

SALMON NIGIRI - 4 PCS.	18€	BEEF TENDERLOIN CARPACCIO Parmesan cheese, arugula, and truffle oil.	26€
TUNA NIGIRI - 4 PCS.	18€	PRAWN TARTARE Prawn tail, green apple, mango and citrus sauce, tomato and chili mayonnaise.	21€
SALMON TARTARE Norwegian salmon with soy sauce and sesame on a guacamole base.	21€	PRAWN CARPACCIO Prawns with yuzu mayonnaise, pico de gallo, hazelnuts and citrus.	21€
TUNA TARTARE Red tuna with soy sauce, sesame, guacamole and radishes.	28€	TUNA TATAKI Tuna marinated in soy and citrus, coated in sesame, and served with wakame salad.	28€
STEAK TARTARE Capers, pickle, mustard, Tabasco, Worcestershire sauce, shallot, and egg yolk.	26€		
SALMON SASHIMI Thin slices of salmon served with soy sauce and wasabi mayonnaise.	24€		

lalala

menu

OYSTERS & CAVIAR

OYSTERS

Oysters Gillardeau N°2. u. 9€

**2 OYSTERS + MOËT &
CHANDON BOTTLE 20CL.**

55€

OYSTERS CHEF CREATIONS

Oysters Gillardeau N°2. u. 11€

**4 OYSTERS + MOËT &
CHANDON BOTTLE 20CL.**

75€

Choose your style:

- Mignonette.
- Cocktail (Mojito & Bloody Mary).
- Passion fruit and spicy mango.
- Ponzu.

**OYSTERS, CHAMPAGNE
& CAVIAR**

120€

Selection of 6 Oysters, 3g of Caviar
& a Bottle of Moët & Chandon 37.5 cl.

IRANIAN BELUGA CAVIAR

20g. 80€

10g. 50€

+ EXTRA CAVIAR

3g. 16€



SALADS

GREEN

Spinach, lamb's lettuce, and arugula base with honey mustard dressing, avocado, edamame, zucchini, green apple, and chia seeds.

21€

GOAT CHEESE

Mixed lettuce, green apple, radishes, caramelized walnuts, honey mustard dressing, and crispy goat cheese.

26€

BURRATA

Tomato mix, basil cream, sun-dried tomato mayonnaise, and fresh burrata.

24€

GREEK SALAD

Feta cheese, tomato, cucumber, black olives, mixed greens, and oregano vinaigrette.

24€

CHICKEN CAESAR

Mixed lettuce, croutons, cherry tomatoes, traditional Caesar dressing, and chicken.

24€

SHRIMP CAESAR

Mixed lettuce, croutons, cherry tomatoes, traditional Caesar dressing, and sautéed shrimps.

26€

QUINOA SALAD

Mix of peppers, red onion, apple, and raisins with a honey mustard dressing.

18€

POKE BOWL

TUNA / SALMON / PRAWNS OR CHICKEN

With rice, edamame, wakame, avocado, radish, and cherry tomatoes.

24€

EXTRAS

Mango 2€ Poached egg 2€

Cucumber 2€ Pineapple 2€

Main Courses

HOT STONE COOKED MEATS

CLASSICS

BEEF TENDERLOIN 250g.	38€
NATIONAL ENTRECÔTE 300g.	28€

PREMIUM

RIBEYE STEAK kg	85€
TOMAHAWK kg	85€

BBQ RIBS With French fries and Padrón peppers.	26€
LAMB LINGOT With mashed potatoes and demi-glace sauce.	28€

TUSCAN CHICKEN Tuscan sauce, fresh spinach, boneless chicken thigh, and basmati rice.	32€
ROSSINI With truffled mashed potatoes and demi-glace sauce.	40€

SAUCES 5.50€

BEARNAISE	PEPPER
MUSHROOM	CHIMI CHURRI

SIDE DISHES 6€

FRENCH FRIES	BABY POTATO
VEGETABLE MIX	BASMATI RICE
MASHED POTATOES	PADRÓN PEPPER

BURGERS

All burgers are served with French fries.

ANGUS Brioche bun with Lalala burger sauce, lettuce, tomato, crispy onion, and cheese.	23€
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CRISPY CHICKEN Brioche bun with Lalala burger sauce, lettuce, tomato, crispy onion, and cheese.	22€
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ANGUS LALALA Brioche bun with Lalala burger sauce, arugula, cucumber, caramelised onion, and smoked cheese.	25€
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CRISPY CHICKEN LALALA Brioche bun with Lalala burger sauce, arugula, cucumber, caramelised onion, and smoked cheese.	24€
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Mains

SEAFOOD & FISH

SEA BASS	28€
Grilled sea bass fillets, served with green beans and sun-dried tomatoes.	
TERIYAKI SALMON	28€
With teriyaki sauce, served with basmati rice.	
GRILLED OCTOPUS	30€
Grilled octopus served with truffled mashed potatoes.	

ITALIAN PLATES

BEEF LASAGNA	29€
Beef lasagna with pomodoro sauce, béchamel, and mozzarella.	
TAGLIATELLE	26€
With Bolognese.	
TAGLIATELLE PILPIL	28€
Tagliatelle with pil-pil sauce, prawns, and cherry tomatoes.	
SPAGHETTI CARBONARA	24€
Pecorino cheese cream with guanciale.	
TRUFFLE RISOTTO	26€
Mixed mushrooms, tartufata, cream, truffle oil, and Parmesan.	
SEAFOOD RISOTTO	28€
Prawn tail, shrimp, cream, bisque, and Parmesan.	

TOP CHOICE SEXY PASTA

With beef - €32.90
With chicken - €29.90
With shrimp - €32.90

SOMETHING SWEET TO FINISH

CHEESECAKE	12€
CRÈME BRÛLÉE	12€
LALALA-STYLE APPLE PIE	12€
3 MILKS CAKE	12€
CHOCOLATE COULANT WITH VANILLA ICE CREAM	12€
LEMON PIE WITH MERINGUE	12€
HOMEMADE ICE CREAM	6.50€ x scoop
"LALALA" SEASONAL FRUITS WITH ICE CREAM	15.90€



Book your PiCú table

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BOOK YOUR GAUCHO TABLE

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GASTRONOMIC EXPERIENCES IN PUERTO BANÚS

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