

WW.KALEIDOMALAGAPORT.COM

RESTAURANT

Menú

MÁLAGA PORT

Kaleido

Haleido

Is a way of understanding the

Mediterranean

A space where product, technique, and surroundings come together to create an experience that evolves with the moment: from the calm of a seaside lunch to the energy of a night that lingers without rush.

Our cuisine blends tradition with a contemporary perspective, respecting the origin of each ingredient while exploring new nuances and contrasts.

Here, every dish is part of something more.

A rhythm, an atmosphere, a moment.

A way of understanding the Mediterranean.



SUGGESTIONS

WHOLE SALT-BAKED FISH | 80,00€

HALF GRILLED FISH (BUTTERFLIED) | 40,00€

LIVE LOBSTER (GRILLED OR FRIED) (100GR.)
CANADIAN 13,00€ | NATIONAL 15,00€

SIDES (MAX. 2 CHOICES)

PAN-ROASTED POTATOES | FRENCH FRIES | BABY POTATOES
VEGETABLES | SALAD

OF THE WEEK

DESSERTS

CHEESECAKE | 9,00€

CHOICE OF TOPPING

RASPBERRY, PISTACHIO OR LOTUS

CHOCOLATE CAKE | 9,00€

COCONUT CRÈME BRÛLÉE | 9,00€

CURRY SYRUP PINEAPPLE WITH COCONUT ICE CREAM | 9,00€

SEASONAL FRUIT | 7,00€

ICE CREAM (3 SCOOPS) | 9,00€

ALLERGEN INFORMATION

In accordance with Regulation (EU) No. 1169/2011 and Royal Decree 126/2015 regarding food information provided to consumers, we offer detailed information about allergens present in our dishes.

For any questions, please ask our staff.

STARTERS

5J ACORN-FED IBERIAN HAM WITH CRISTAL BREAD AND GRATED TOMATO
WHOLE 30,00€ | HALF 16,00€

SELECTION OF SPANISH CHEESES WITH NUTS AND JAMS
WHOLE 24,00€ | HALF 14,00€

DUCK FOIE GRAS TERRINE WITH CROISSANT TOASTS
DE CROISSANT | 18,00€

SCARLET PRAWN CARPACCIO WITH EVOO PEARLS
AND VEGETABLE SALPICÓN | 28,00€

BALFEGÓ BLUEFIN TUNA TARTARE WITH AVOCADO MOUSSE
22,00€

ARGENTINIAN BLACK ANGUS STEAK TARTARE ON BRIOCHE TOAST
WITH PARMESAN SNOW | 22,00€

KALEIDO FRESH SALAD WITH CURRY-INFUSED CHICKEN, CARAMELIZED APPLE,
CRISPY BACON, AND MANGO VINAIGRETTE | 19,00€

KALEIDO CREAMY RUSSIAN SALAD WITH PRAWNS
WHOLE 16,00€ | HALF 9,00€

BURRATA ON A BED OF TOMATO CONCASSÉ, ROASTED EGGPLANT
CREAM, AND DATE GELÉE | 20,00€

SMOKED MACKEREL TACOS WITH CÁDIZ-STYLE CARROT CREAM
14,00€

BALFEGÓ BLUEFIN TUNA TATAKI WITH WAKAME SEAWEED
AND KIMCHI MAYONNAISE | 22,00€

SALMON TATAKI WITH STRAWBERRY AGUACHILE
AND CITRUS PEARLS | 16,00€

KALEIDO CONFIT LEEK WITH CITRUS MAYONNAISE, SMOKED COD,
AND YUZU PEARLS | 16,00€

OXTAIL VIETNAMESE ROLL | 12,00€

BABY BRAVAS POTATOES | 10,00€

AGED BEEF TXULETA CROQUETTES WITH KALEIDO MOJO
WHOLE (6PCS.) 12,00€ | HALF (4PCS.) 9,00€

IBERIAN HAM CROQUETTES WITH KALEIDO MOJO
WHOLE (6PCS.) 12,00€ | HALF (4PCS.) 9,00€



FISH

MISO-GLAZED BLACK COD WITH CAULIFLOWER CREAM
AND YUZU PEARLS ★ | 32,00€

AQUANARIA SEA BASS WITH CELERIAC CREAM
AND GRILLED GREEN ASPARAGUS | 28,00€

GRILLED OCTOPUS WITH CRUSHED POTATOES
AND GARLIC DRESSING | 24,00€

FRIED OR GRILLED SQUID WITH KIMCHI MAYONNAISE
CHOICE OF SIDE (SALAD, POTATOES, OR VEGETABLES)
32,00€



MEAT

ARGENTINIAN BLACK ANGUS BEEF TENDERLOIN WITH FRIED
SWEET POTATO AND PÉRIGORD SAUCE | 200GR. | 29,00€

SLOW-COOKED LAMB LEG WITH PAN-ROASTED POTATOES | 28,00€

100% ACORN-FED IBERIAN PORK “PRESA” | 200GR. | 28,00€
(SERVED WITH FRIES)

OX SMASH BURGER WITH BULL MAYONNAISE
AND POTATO BRIOCHE | 24,00€

BLACK ANGUS VEAL CACHOPO | 300-400GR. | 22,00€

GALICIAN FRIESIAN BEEF STRIPLOIN | 100GR. | 13,00€
(SERVED WITH FRIES)

AMERICAN BLACK ANGUS STRIPLOIN | 100GR. | 12,00€



PASTAS

BLACK ANGUS TENDERLOIN WOK | 22,00€

SEAFOOD FETTUCCINE | 19,00€



RICE DISHES

PRICE PER PERSON | MINIMUM 2 PEOPLE

AQUANARIA SEA BASS PAELLA | 23,00€ P.P.

100% ACORN-FED IBERIAN PORK PAELLA | 23,00€ P.P.

LOBSTER RICE (BROTHY STYLE)
CANADIAN 38,00€ P.P. | NATIONAL 50,00€ P.P.
ALSO AVAILABLE AS PAELLA
- SAME PRICE -



VEGAN

CÁDIZ-STYLE CARROT CREAM WITH SEASONAL PICKLES
12,00€

MÁLAGA AJOBLANCO WITH TART APPLES AND PINE NUTS
16,00€

RICE NOODLE WOK WITH SEITAN | 22,00€



KIDS

CHICKEN FLAMENQUITO | 15,00€

PASTA WITH TOMATO AND PARMESAN | 14,00€

HAM CROQUETTES WITH FRIES | (4PCS.) 12,00€

CHICKEN NUGGETS WITH FRIES | (7PCS.) 9,00€

