

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 PARWNS 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 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€
		GAZPACHO	14€
		LEBANESE HUMMUS	20€

RAW

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

lalala

menu

OYSTERS & CAVIAR

OYSTERS

Oysters Gillardeau N°2.

u. 9€

OYSTERS CHEF CREATIONS

Oysters Gillardeau N°2.

u. 11€

Choose your style:

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

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

55€

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

75€

**OYSTERS, CHAMPAGNE
& CAVIAR**

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

120€

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€

BURRATA

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

24€

CHICKEN CAESAR

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

24€

QUINOA SALAD

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

18€

GOAT CHEESE

Mixed lettuce, green apple, radishes, caramelized walnuts, pomegranate, orange, citrus vinaigrette and crispy goat cheese.

26€

GREEK SALAD

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

24€

SHRIMP CAESAR

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

26€

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.	32€

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 Beef tenderloin bathed in veal jus over truffled mashed potatoes	40€

SAUCES 5.50€

BEARNAISE	PEPPER
MUSHROOM	CHIMI CHURRI

SIDE DISHES 6.50€

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.	26€
ANGUS LALALA Brioche bun with Lalala burger sauce, arugula, cucumber, caramelised onion, and smoked cheese.	28€
VEGETARIAN Brioche bun with Lalala burger sauce and coleslaw.	24€

CRISPY CHICKEN Brioche bun with Lalala burger sauce, lettuce, tomato, crispy onion, and cheese.	24€
CRISPY CHICKEN LALALA Brioche bun with Lalala burger sauce, arugula, cucumber, caramelised onion, and smoked cheese.	26€
Gluten free option	

Mains

SEAFOOD & FISH

SEA BASS	32€
Grilled sea bass fillets, served with green beans, sun-dried tomatoes and baby potato.	
TERIYAKI SALMON	32€
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.	

Gluten free option

TOP CHOICE SEXY PASTA

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

SOMETHING SWEET TO FINISH

LALALA-STYLE Apple Mille-feuille With pistachio cream and caramel ice cream	12€
CHEESECAKE	12€
CRÈME BRÛLÉE	12€
3 MILKS CAKE	12€
CHOCOLATE NEST	12€
LEMON PIE WITH MERINGUE	12€
HOMEMADE ICE CREAM CUP	12.50€
SEASONAL FRUITS WITH ICE CREAM	13.50€



Book your PiCú Table

Calle Muelle, C. Benabola, 9 Puerto Banús.
hello@picubanus.com www.picubanus.com
+34 605 145 485



BOOK YOUR GAUCHO TABLE

Calle Muelle, C. Benabola, 9 Puerto Banús.
www.gauchobanus.com
+34 952 81 21 67



Book your lalala table

LALALA, Puerto Banús, Muelle Levante, 29660
Marbella, Málaga, España.
hello@lalalabanus.com
+34 640 377 646

GASTRONOMIC EXPERIENCES IN PUERTO BANÚS

grupogaucho.es