

*Voilà  
Málaga!*

# *Tapas Guide*



*Delicacies for you to try  
during your visit to Málaga*



# *Spanish Classics*

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*jamón*  
(cured ham)

The king of Spanish cuisine! When you taste it you will realise that prosciutto is just a poor imitation. The best hams are “ibérico” or “de bellota”. Best eaten simply, with bread and a good glass of red wine.

*Tortilla española*  
(Spanish omelette)

Traditionally made with potatoes and eggs; a simple but delicious bite. You may find many variations (with onion, peppers, etc.)



*Huevos rotos*  
(French fries with eggs)

Literally called “broken eggs”, this is a variation of the Tortilla Española, equally mouth-watering. They normally add an extra ingredient such as “jamón”, so you may find it as “Huevos rotos con jamón”





## *Porra antequerana* (Cold tomato vichyssoise)

A cream soup made of bread, tomato, olive oil and garlic. You may also find it with toppings such as tuna, boiled egg or jamón. A delicacy, mostly enjoyed during summertime. Outside Malaga is known as "Salmorejo"



## *Croquetas caseras* (Homemade croquettes)

A roll made of a fried bechamel (white sauce) with different ingredients, the most popular being jamón, chicken and mushrooms. Make sure they are "caseras" (homemade), if not they could be supermarket bought!



## *Pescaito frito* (Fried fish)

Pescaito Frito covers a variety of different fried fish. You may order a "fritura", normally made for two people which will include a fish selection, from calamari to anchovies and little squids. Late you can order a full dish (ración) of the one you liked the most!



## *Ensaladilla rusa* (Russian salad)

Not a salad as you know it, this is a dish which many restaurants put their own spin on but usually consists of a base of diced potatoes mixed with tuna, boiled egg and mayonnaise. Also suitable as a starter.





# Local cuisine

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## Gazpachuelo (Hot egg soup)

A very traditional dish not easy to find in restaurants but very rooted in Malaga culture. This white soup takes us to our mother's cooking. The base are eggs and oil, and then you can find varieties with potatoes, rice, bread and some seafood.



## Espetos (Roasted sardines)

You will find them at beach side restaurants, as they are cooked in a bonfire at open air. You won't find this dish in any other part of Spain, it is a true taste of the province of Málaga. An inexpensive, delicious tapa.



## Ajoblanco (Cold garlic soup)

A similar soup to the "Porra antequerana" but in a Malaga version. This time the base are almonds, garlic and bread. It is quite refreshing, very nice for summertime. Normally served with toppings like grapes or pieces of melon.







## *Campero* (Local sandwich)

The basic thing about this grilled and flattened sandwich is the bread, a traditional circular one made in Malaga. The classic version has ham and cheese, tomato, lettuce and mayonnaise (then you can add chicken, tuna, etc.) We warn you is quite big, so it is hard to finish!

## *Plato de los montes* (Mountain's dish)

Talking about big dishes, this one is the king. Normally found in "ventas", road restaurants on the mountains of Malaga, they usually have fried eggs, chorizo, fried green peppers, French fries and a big piece of loin.



## *Boquerones fritos* (Fried anchovies)

Along with the sardines, the other main fish in Malaga are anchovies. In fact, people from Malaga are called "boquerones". You can have them raw in vinegar "boquerones en vinagre", simply fried and also marinated with lemon "boquerones al limón".



## *Papas asadas* (Baked potato)

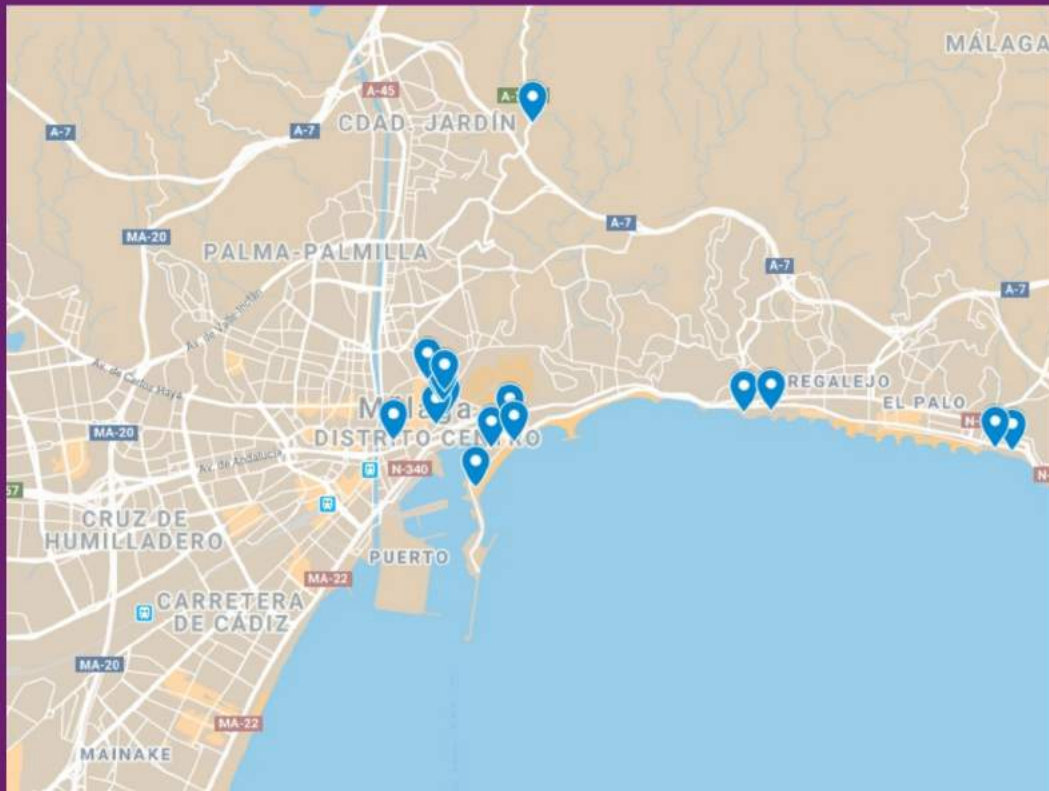
An English classic which is also a Malaga classic. A big potato cooked in an oven, then poured with mayonnaise and fried tomato sauce. You can add toppings of any choice, from vegetarian to kebab meat. An inexpensive and tasty choice.





If you want to know where to find all these dishes, click on the map below

**Bon appétit!**



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[www.voilamalaga.com](http://www.voilamalaga.com)  
[info@voilamalaga.com](mailto:info@voilamalaga.com)  
+34 654 478 414