



ALOHA
Grill SINCE
2002

ALOHAGRILL.ES



ALOHA GRILL

Since 2002, we have been offering incredible dishes with bold flavours from our simple, sophisticated menu. At Aloha Grill you can enjoy exquisite cuts and taste the juicy tenderness of premium meats in a refined, relaxing atmosphere.

Located in the heart of Nueva Andalucía, Aloha Grill is a unique dining destination offering modern grills and contemporary flavours. Swing by for an exceptional dining experience amongst cool, tropical surroundings.

Desde 2002, ofrecemos platos increíbles con sabores intensos a partir de nuestro menú sencillo y sofisticado. En Aloha Grill podrá disfrutar de cortes exquisitos y saborear la jugosa ternura de carnes premium en un ambiente refinado y relajante.

Ubicado en el corazón de Nueva Andalucía, Aloha Grill es un destino gastronómico único que ofrece parrillas modernas y sabores contemporáneos. Visítenos para vivir una experiencia culinaria excepcional en un entorno fresco y tropical.



STARTERS

ENTRANTES

BREAD ROLL & AIOLI 🍷🍴🍴

Pan y alioli

3.5

PRAWN TOAST SKAGEN 🍷🍴🍴🍴

With crème fraîche, fennel, red onion and caviar

Tostada "Skagen" con crème fraîche, gambas, hinojo y caviar

16

MELON & PATA NEGRA HAM 🍷

Served with Burratina & mint

Melón y jamón Pata Negra servido con burratina y menta

21

FOIE GRAS "BRÛLÉE" 🍷

Served with apple, mango and endive

Paté de foie servido con manzana, mango y endivias

22

HOME CURED GRAVLAX 🍷🍴🍴🍴

Marinated Salmon served with dill crème, mustard dressing & brown bread

Salmon marinado "Gravlax" servido con crema de eneldo, salsa de mostaza y pan

18

TOFU & PAK CHOI SPRING ROLLS 🍷🍴🍴🍴🍴

Served with coriander and sweet chilli dip

Rollitos de primavera servidos con tofu, pak choi, cilantro y salsa agri dulce

16

PRAWNS PIL PIL 🌶️🍷🍴🍴

Served with chilli and garlic in sizzling hot oil

Gambas pil pil con guindilla y ajo

19



All prices in euros with 10% VAT included

Todos los precios en euros con el 10% de IVA incluido

SEARED SCALLOPS 🌿🌱👤

Served with cauliflower purée with truffle, lemon butter & crispy roots

Vieiras a la plancha servidas con puré de coliflor con trufa, mantequilla de limón y raíces crujientes

19

KING PRAWNS 🌶️🌱👤🌱

Served with lime, chilli and spicy butter

Langostinos con guindilla, lima y mantequilla

24

SALMON TARTARE 🐟🌱👤🌱

Served with kimchi salad & avocado

Tartar de salmón servido con ensalada kimchi y aguacate

20

BEEF CARPACCIO 🐮🌱👤🌱

Served with artichokes, Parmesan and truffle mayonnaise

Carpaccio de ternera con Parmesano, mayonesa de trufa y corazón de alcachofa

18

PRAWNS TEMPURA 🌱🌱👤🌱

Served with kimchi mayonnaise

Gambas en tempura con dip de mayonesa de kimchi

17

WARM GOAT CHEESE SALAD 🌱👤🌱

Served with beetroot, spinach, pistachio, honey mustard

Ensalada de queso de cabra con remolacha, espinacas, pistachos y mostaza con miel

18

SALMON SASHIMI 🐟🌱

Served with apple, smoked soy sauce, ponzu and black radish

Sashimi de salmón con salsa de soja ahumada, ponzu y rábano negro

20

SALT & PEPPERED CRISPY CALAMARI 🌱👤🌱🌱

Served with chili & lime mayo

Calamares crujientes con sal y pimienta, servidos con mayonesa de chile y lima

20

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FRESH FISH

PESCADO FRESCO

ROASTED SALMON 🌿 🍷

With coconut, chilli & lime served with Asian vegetables and jasmine rice

Salmón asado con coco, chile y lima, servido con verduras asiáticas y arroz jazmín.

28

ROASTED SOLE MEUNIÈRE 🍷 🍷

With garlic butter, baby potatoes and sautéed sugar snaps

Lenguado meunière con mantequilla de ajo, patatas salteadas y tirabeques

36

ATLANTIC COD 🌿 🍷 🍷 🍷

With creamy seafood sauce, asparagus and mashed potatoes

Con salsa cremosa de marisco, espárragos y puré de patatas

27

GRILLED SEA BASS 🍷 🌿 🍷 🍷

With pak choi, chilli, coriander and ponzu

Lubina a la parrilla estilo asiático con pak choi, guindilla, cilantro y ponzu

28



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AROUND THE WORLD

ALREDEDOR DEL MUNDO

BEEF STROGANOFF 🍴🍴🍴🍴

With jasmine rice, pickles and sour cream

Stroganoff de ternera con arroz jazmín, pepinillos y nata agria

29

TAGLIATELLE PESTO 🍴🍴🍴🍴

Served with burratina & rocket

Tagliatelle Pesto servido con burratina y rúcula

22

THAI GREEN CURRY 🍴🍴

With chicken, vegetables and jasmine rice

Pollo al curry estilo Thai con verduras salteadas, y arroz jazmín

26

BENTO BOX 🍴🍴🍴🍴🍴

With salmon tartar, teriyaki chicken, spring roll and prawn tempura

Bento box con tartar de salmón, pollo teriyaki, rollito de primavera y langostino en tempura

32

BEEF PANANG 🍴🍴🍴

With mixed vegetables, cashew, lychee and jasmine rice

Panang de ternera con verduras, nueces, lichi y arroz jazmín

29

CRISPY DUCK 🍴🍴🍴🍴

With hoisin sauce, spring onions and cucumber, served with steamed pancakes

Crujiente de pato horneado con salsa hoisin, cebolleta y pepino

36

QUESADILLA 🍴🍴🍴

With chicken, peppers and onion, served with guacamole and sour cream

Quesadilla rellena de pollo, pimientos y cebolla, acompañada de guacamole y nata agria

22

VIETNAMESE BEEF SALAD 🍴🍴🍴🍴

Rare grilled beef with mint, chilli and rice noodles

Ensalada vietnamita de ternera con hierbabuena, guindilla y fideos de arroz

28

GOLDEN CURRY CHICKEN 🍴🍴

With mango chutney, banana and peanuts

Pollo africano en salsa de curry con chutney de mango, plátano y nueces

26

CHICKEN SWEET & SOUR 🍴🍴🍴🍴

With sweet chilli, lime, vegetables and rice

Pollo agri dulce con lima, verduras y arroz

24



FROM THE GRILL

A LA PARRILLA

DRY AGED RIB EYE STEAK 🍖🍷

With roasted tomato, sautéed mushrooms, fries and bearnaise sauce
Con champiñones a la plancha, tomates al horno, patatas fritas y salsa bernesa

39

BEEF RYDBERG 🍖🍷🍷

Beef filet, sautéed potatoes, onions, horseradish and egg yolk
Solomillo, patatas salteadas, cebolla, rábano picante y yema de huevo

34

GRILLED TENDERLOIN STEAK 🍖🍷

With roasted tomato, sautéed mushrooms, fries and bearnaise sauce
Solomillo de ternera a la parrilla con champiñones a la plancha, tomates al horno, patatas fritas y salsa bernesa

38

TOURNEDOS ROSSINI

Grilled tenderloin served with seared foie and black truffle jus
Solomillo a la parrilla servido con foie a la plancha y salsa de trufa negra

45

GRILLED BEEF BURGER 🍖🍷🍷🍷🍷

With smoked bacon, brie cheese, truffle mayonnaise and seasoned criss cuts
Hamburguesa de ternera a la parrilla con bacon ahumado, queso brie, mayonesa de trufa y patatas rejilla sazonadas

27

GRILLED LAMB RACKS (NZ)

With rosemary sauce, garlic sautéed beans and sautéed potatoes
Chuletas de cordero a la parrilla con salsa al romero, judías salteadas y patatas salteadas

35

BBQ SPARE RIBS 🍖🍷🍷

With criss-cut fries, Jack Daniel's BBQ sauce, corn on the cob and coleslaw

Costillas de cerdo en salsa barbacoa de Jack Daniel's con patatas criss-cut, mazorca de maíz y ensalada de col

27

All prices in euros with 10% VAT included
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ALPHA GRILL

Classic

CHATEAUBRIAND CLASSIC 🍷🍴

With fried onions, mushrooms and roasted tomato served with mashed potatoes and sauce béarnaise

Chateaubriand con cebolla y champiñones a la plancha, tomates al horno, acompañado de puré y salsa bernesa

CHATEAUBRIAND HEALTHY 🍷🍴

With sautéed vegetables and fresh mixed salad

Chateaubriand con verduras salteadas y ensalada de brotes tiernos

45

(Price per person | *Precio por persona*)

SIDES

FRENCH FRIES 🍷

7

Patatas fritas

TRUFFLE FRENCH FRIES 🍷

9

With parmesan and parsley

Patatas fritas trufadas con queso parmesano y perejil

SAUTÉED VEGETABLES

9

Verduras salteadas

CRISS-CUT FRIES 🍷

7

Patatas fritas criss-cut

THAI JASMINE RICE

5

Arroz jazmín tailandés

SAUTÉED BABY POTATOES

6

Patatas baby salteadas

MIXED GREEN SALAD

8

Ensalada mixta



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ALLERGEN LIST

MENÚ DE ALÉRGENOS

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.
Si tiene alguna alergia alimentaria o requisitos dietéticos especiales, informe a un miembro del personal o solicite más información.



1
Gluten
Gluten



2
Sesame
Sésamo



3
Nuts
Nueces



4
Crustaceans
Crustáceos



5
Eggs
Huevos



6
Fish
Pescado



7
Mustard
Mostaza



8
Milk
Lácteos



9
Celery
Apio



10
Peanuts
Cacahuetes



11
Soya
Soja



12
Molluscs
Moluscos



13
Lupins
Altramuces



14
Sulphites
Sulfitos

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WHITE WINES

VINO BLANCO



HOUSE WHITE VERDEJO

7 28

HOUSE WHITE SAUVIGNON BLANC

D.O. Rueda / Sauvignon Blanc

7 28

MINIÑA

D.O. Rueda / Verdejo

28

MANTEL BLANCO

D.O. Rueda / Sauvignon Blanc

29

MENADE

D.O. Rueda / Sauvignon Blanc

38

LEIRANA

D.O. Rias Baixas / Albariño

10 40

CHABLIS SÉGUINOT-BORDET

AOC Chablis / Chardonnay

49

CLOUDY BAY SAUVIGNON

Nueva Zelanda / Sauvignon Blanc

65

OSSIAN

D.O. Rueda / Verdejo

75

CHABLIS SÉGUINOT-BORDET FOURCHAUME 1ER CRU

AOC Chablis Premier Cru / Chardonnay

95

ARNAUD BAILLOT CHASSAGNE-MONTRACHET

AOC Chassagne-Montrachet / Chardonnay

160

ARNAUD BAILLOT MEURSAULT

AOC Meursault / Chardonnay

180

OLIVIER LEFLAIVE PULIGNY MONTRACHET

AOC Puligny-Montrachet / Chardonnay

220

OLIVIER LEFLAIVE CORTON-CHARLEMAGNE GRAND CRU

AOC Corton-Charlemagne Grand Cru

620

RED WINES

VINO TINTO



HOUSE RED	7	28	MARIMAR ESTATE PINOT NOIR	85
			'MAS CAVALLS', CALIFORNIA	
HOUSE RIOJA	7	30	California / Pinot Noir	
HOUSE RIBERA DEL DUERO	7	27	VALDUERO 2 COTAS	85
			D.O. Ribera del Duero / Tempranillo	
RITME		39	AALTO	110
D.O. Priorat / Garnacha, Carignan			D.O. Ribera del Duero / Tempranillo	
VS DE MURUA		42	MAS LA PLANA	150
D.O. Rioja / Mazuelo, Tempranillo, Graciano			D.O. Penedés / Cabernet Sauvignon	
MUGA CRIANZA	12	45	MALLEOLUS VALDERRAMIRO	195
D.O. Rioja / Mazuelo, Tempranillo, Graciano, Garnacha			D.O. Ribera del Duero / Tempranillo	
LA MATEO		49	FLOR DE PINGUS	275
D.O. Rioja / Tempranillo, Graciano, Garnacha			D.O. Ribera del Duero / Tempranillo	
VIÑA ARDANZA RESERVA		65	VEGA SICILIA VALBUENA	375
D.O. Rioja / Tempranillo, Graciano, Garnacha			D.O. Ribera del Duero / Tempranillo	
FINCA MARTELO		70	PESUS	550
D.O. Rioja / Tempranillo			D.O. Ribera del Duero / Tempranillo	
JUAN GIL AZUL		79	MICHEL NADDEF	890
D.O. Jumilla / Monastrell			AOC Mazis-Chambertin Grand Cru	
LEDA VIÑAS VIEJAS		80	(Bourgogne)	
D.O. Ribera del Duero / Tempranillo				

ROSE

WINE

VINO ROSADO



HOUSE FRENCH ROSE BLUSH	7	28
AOC Côtes de Provence / Garnacha, Syrah, Cinsault		
M DE MINUTY		52
AOC Côtes de Provence / Garnacha, Syrah, Cinsault		
WHISPERING ANGEL		65
AOC Côtes de Provence / Garnacha, Syrah, Cinsault, Vermentino		

CHAMPAGNE & CAVA

CODORNÍU BENJAMIN

Cava / Macabeu, Parellada, Xarel-lo

8

CODORNIU PRIMA VIDES

Cava / Macabeu, Parellada, Xarel-lo

30

MOËT & CHANDON

Champagne / Pinot Noir, Pinot Meunier, Chardonnay

115

VEUVE CLICQUOT PONSARDIN

Champagne / Pinot Noir, Pinot Meunier, Chardonnay

120

RUINART ROSÉ

Champagne / Pinot Noir, Chardonnay

195

RUINART BLANC DE BLANC

Champagne / Chardonnay

200

DOM PERIGNON BRUT VINTAGE

Champagne / Pinot Noir

420

ARMAND DE BRIGNAC ACE OF SPADES BRUT GOLD

*Champagne / Pinot Noir, Pinot Meunier,
Chardonnay*

550



SOFT DRINKS

COCA COLA	3.8
COCA COLA ZERO	3.8
FANTA LEMON/ORANGE	3.8
SPRITE	3.8
NESTEA LEMON	4
SCHWEPES TONIC/ZERO	4
SCHWEPES GINGER ALE	4
SCHWEPES RÓSE	4.5
FEVER-TREE TONIC	5.5
FEVER-TREE GINGER BEER	5.5
RED BULL	6

WATER

SOLAN DE CABRA STILL	75cl	5.5
SAN PELLEGRINO	75cl	7

JUICES

FRESH ORANGE	5.5
PEACH	3.5
APPLE	3.5
PINEAPPLE	3.5
CRANBERRY	3.5
TOMATO	3.5
ORANGE	3.5

CIDER

MAGNERS	56cl	7.5
KOPPARBERG	50cl	7.5

BEER

SMALL DRAUGHT MAHOU		4.5
LARGE DRAUGHT MAHOU		7.5
SAN MIGUEL 0.0	25cl	4
MAHOU 0.0 TOSTADA	33cl	5.5
SAN MIGUEL GLUTEN FREE	33cl	5.5
HEINEKEN	33cl	6.5
CORONA	33cl	6.5

COFFEE & INFUSIONS

ESPRESSO	3
CORTADO	3
AMERICANO	3
COFFEE & MILK	3.5
CAPPUCCINO	4.5
DOUBLE ESPRESSO/CORTADO	5
LATTE	5
HOT CHOCOLATE	5
INFUSIONS	4
CARAJILLO BRANDY/BAILEYS	4
BAILEYS COFFEE	12
IRISH COFFEE	12
CALYPSO COFFEE	12

VODKA

SMIRNOFF	6cl	9
ABSOLUT	6cl	9.5
STOLICHNAYA	6cl	9.5
GREY GOOSE	6cl	12

GIN

LARIOS	6cl	8.5
LARIOS ROSÉ	6cl	10
GORDON'S	6cl	10
BEEFEATER	6cl	10
TANQUERAY	6cl	11
SEAGRAM'S	6cl	12
BOMBAY SAPPHIRE	6cl	12
GIN MARE	6cl	12
ROKU GIN	6cl	13
BROCKMANS	6cl	13
HENDRICK'S	6cl	13
TANQUERAY 10	6cl	15
MONKEY 47	6cl	16

TEQUILA

OLMECA SILVER	6cl	9
OLMECA REPOSADO	6cl	9
TEQUILA ROSE	6cl	9
PATRON SILVER	6cl	14
PATRON X.0 CAFE	6cl	14
DON JULIO REPOSADO	6cl	17

RUM

LEGENDARIO	6cl	8
BARCELÓ	6cl	9
MALIBU	6cl	9
BACARDI	6cl	10
CAPTAIN MORGAN	6cl	10
HAVANA 7	6cl	12
ZACAPA 23	6cl	15

SANGRIA



RED SANGRIA	12	38
WHITE SANGRIA	12	38
CAVA SANGRIA	13	40

WHISKY

JOHNNIE WALKER RED	6cl	10
FAMOUS GROUSE	6cl	10
JAMESON	6cl	10
JIM BEAM	6cl	10
JACK DANIEL'S	6cl	12
FOUR ROSES	6cl	12
CHIVAS 12	6cl	13
GLENFIDDICH 12	6cl	13
JOHNNIE WALKER BLACK	6cl	14
MACALLAN 12	6cl	15

BRANDY AND COGNAC

SOBERANO	6cl	8
MAGNO	6cl	9
CALVADOS MAGLOIRE	6cl	10
CARLOS I	6cl	12
HENNESSY VSOP	6cl	14
REMY MARTIN VSOP	6cl	16
LARIOS 1866	6cl	18
REMY MARTIN X.O	6cl	25

LIQUEUR

PACHARAN	8cl	8
MARTINI ROSSO	8cl	8
MARTINI BIANCO	8cl	8
MARTINI DRY	8cl	8
CAMPARI	8cl	8
PIMMS	8cl	8
APEROL	8cl	8
RICARD	8cl	8
GRAPPA	8cl	8
BROCKMANS	8cl	8
FERNET	8cl	8
JÄGERMEISTER	8cl	8
LIMONCELLO	8cl	9
SAMBUCA	8cl	9
FRANGELICO	8cl	9
TIA MARIA	8cl	10
DISARONNO	8cl	10
BAILEYS	8cl	10
COINTREAU	8cl	10
DRAMBUIE	8cl	11
GRAND MARNIER	8cl	13

ALOHA MULE

Wild red fruit, Lime, Absolut Raspberries, Ginger Ale, Violette liqueur
Frutas silvestres frescas, lima, Absolut Raspberries, ginger ale, licor de violeta

17

MOSCOW MULE

Vodka, Lime, Ginger Beer | *Vodka, lima, ginger beer*

15

APEROL SPRITZ

Aperol, Cava, Soda | *Aperol, cava, soda*

15

SPICED BLOODY MARY

Vodka, Lemon, Worcestershire and Spices | *Vodka, limón, Worcestershire y especias*

15

COSMOPOLITAN

Vodka, Triple sec, Lime, Cranberry juice, Syrup | *Vodka, Triple sec, lima, zumo de arándanos, sirope*

14

CAIPIRINHA/ROSKA

Fresh lime, Sugar, Cachaça/Vodka, Soda | *Lima fresca, azúcar, Cachaça/Vodka, soda*

14

MARGARITA

Tequila, Cointreau, Lime, Agave | *Tequila, Cointreau, lima, agave*

14

NEGRONI

Carpano, Campari, Tanqueray | *Carpano, Campari, Tanqueray*

14

DARK & STORMY

Lime, Syrup, Dark Rum, Ginger Beer | *Lima, sirope, ron oscuro, ginger beer*

14

HUGO

St. Germain, Cava, Soda, Fresh Mint | *St. Germain, cava, soda, menta fresca*

14

ESPRESSO MARTINI

Vodka, Frangelico, Borghetti, Vanilla, Espresso | *Vodka, Frangelico, Borghetti, vainilla, espresso*

14



WHITE RUSSIAN

Vodka, Kahlua, Cream | *Vodka, Kahlua, Crema*
14

BRAMBLE

Gin, Lime, Crème de Mûre | *Ginebra, lima, crema de mora*
14

MOJITO

Rum, Mint, Lime, Syrup, soda | *Ron, menta, lima, sirope, soda*
14

STRAWBERRY DAIQUIRI

Rum, Strawberries, Syrup | *Ron, fresas, sirope*
15

SOUR COCKTAIL

Whiskey/Pisco/Amaretto, Lime, Egg white
Whiskey/Pisco/Amaretto, lima, sirope de clara de huevo
15

DRY MARTINI

Noilly Prat, Tanqueray | *Noilly Prat, Tanqueray*
17

SEX ON THE BEACH

Vodka, Peach Liquor, Cranberries & Orange Juice
Vodka, licor de melocotón, arándanos y zumo de naranja
16

PORN STAR MARTINI

Vodka, Passoa, Lime, Egg white, Cava
Vodka, Passoa, lima, sirope de clara de huevo, cava
16

PIÑA COLADA

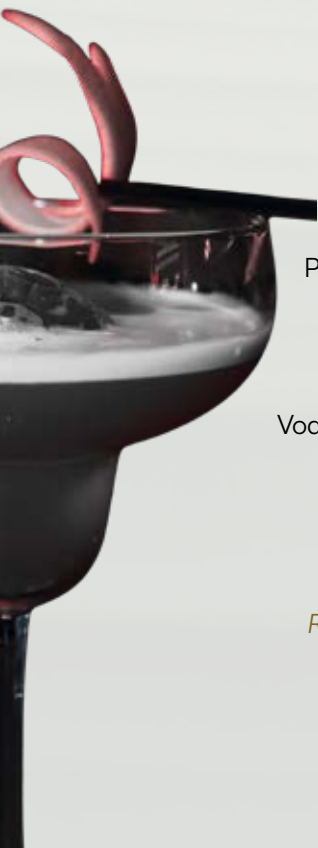
Pineapple puree, Rum, Lime, Coconut syrup | *Puré de piña, ron, lima, sirope de coco*
17

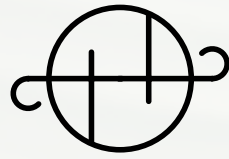
LONG ISLAND ICED TEA

Vodka, Rum, Gin, Triple Sec, Tequila & Cola | *Vodka, ron, ginebra, triple sec, tequila y cola*
17

MAI TAI

White Rum, Dark Rum, Curacao Orange, Almond Syrup, Vanilla Syrup, Lime
Ron blanco, ron oscuro, Curaçao naranja, sirope de almendras, sirope de vainilla, lima
17





HACIENDA

LOS NARANJOS



Plaza Cibeles s/n, 29660 Nueva Andalucía

Tel: +34 952 639 111

info@haciendalosnaranjos.com | www.haciendalosnaranjos.com

DÜO

SPORT KITCHEN



Los Naranjos Padel Club, Marbella, Spain
info@duosportkitchen.com | www.duosportkitchen.com



ALOHAGRILL.ES