

SINCE 1974



LACACEROLA

**STEAK
HOUSE**

RESTAURANT

• FOOD AND DRINKS •



THE HISTORY OF LA CACEROLA RESTAURANT

LACACEROLA

The building which today is the Restaurant LA CACEROLA, originally was the living quarters of the mill that faces onto the Plaza Costa del Sol, el Molino Viejo. In bygone the building was single story with a small garden to the right, today a telephone accessory shop.

Then, in the 1960's a second story was added that spanned both the house and the garden. What is today LA CACEROLA started out as a Pizzeria and then in 1974 Jack Crosland changed it into, what was at time, the first English restaurant in Torremolinos. Nededles to say it was a great success and regularly had queues of customers outside. He ran it till his death in 1988 when his son, Tim, took over the reins who ensured that. LA CACEROLA enjoyed equal success and popularity unti he retired in 2017.

Now Alejandra and Nicolás are hoping to continue what has become a legend in Torremolinos, LA CACEROLA.

!! ENJOY IT !!





!! REMEMBER !!

**OUR MEATS ARE PREPARED ON THE
VOLCANIC STONE GRILL AT THE MOMENT YOU
ORDER**

**THEM: SUCH STONES GUARANTEE THAT THE
JUICES ARE KEPT UNTIL YOUR PALATE
RECEIVES THEM**

**ALL OUR PRODUCTS ARE COMPLETELY
NATURAL, FRESH, WITHOUT FROZING OR
COOKING BEFOR, WITHOUT FAT**

**THIS WAY WE ARE GUARANTEEING YOU CUTS
OF MEAT OF THE HIGHEST QUALITY, HEALTHY
AND EXQUISITE FOOD FOR YOUR PALATE**

ALLERGEN TABLE



GRANOS
DE SÉSAMO



CACAHUETES



MOSTAZA



Pescado



LACTEOS



SOJA



FRUTOS
DE CÁSCARA



APIO



SIN GLUTEN



HUEVOS



CONTIENE
GLUTEN



Dióxido de azufre
y sulfitos

Due to the characteristics of storage, handling and elaboration within the establishment, all our products are likely to contain directly or through pollution crossed some type of allergens.

STARTERS

Get ready i! We´re going to stimulate your appetite with our explosive recipes

- ⊙ Nutritious and delicious colombian soup of tender meat with vegetables and potatoes 5,90€
- ⊙ Confusing bacon marmalade with cheese in mini pans
   6,20€
- ⊙ Tempting grilled cheese balls  5,60€
- ⊙ Cute breaded mozzarella cheese fingers rolled in bacon
  5,80€
- ⊙ Toasted grilled bread with garlic pepper butter and cheese
    4,60€
- ⊙ A Colombian arepita roasted with butter
      4,50€
- ⊙ Seductive spicy grilled chicken wings with green or BBQ sauce       6,30€
- ⊙ Fresh salad: lettuce, cherry tomatoes, grated carrot, slightly sweet dressing. Sauce:    6,10€

HOMEMADE SAUCES

- ⊙ **CLASSIC MARINADE:** onion, garlic, green bell pepper, red bell pepper, aromatic herbs, salt, a little but only a little of colored peppers
- ⊙ **BBQ:** onion, garlic, green bell pepper, red bell pepper, aromatic herbs, salt, a little more pepper, a little sweet 
- ⊙ **HONEY & MUSTARD:** sunflower oil, water, honey, Dijon mustard, salt, sugar 
- ⊙ **LA CACEROLA:** sweet chili peppers, onion, garlic, red bell pepper, green bell pepper, colored peppers, peanuts, almonds, raisins, cinnamon, cloves, salt, bread, chocolate, bay leaf, apple, thyme, oregano, bla ... bla ... bla ...   
- ⊙ **PEPPER:** meat broth, onion, brandy, butter, cream, black pepper, green pepper      
- ⊙ **HOUSE SAUCE:** meat broth, red bell pepper, garlic, aromatic herbs, ginger, white wine, olive oil, salt, colored peppers, orange juice, honey, flour
- ⊙ **GREEN:** garlic, mint, olive oil, mayonnaise, salt
- ⊙ **MINT SAUCE:** mint, cane sugar, vinegar cider, salt, lemon juice 

Our dishes comes with a tasty accompaniment that you can choose below (the second accompaniment is charged additionally or extra on the bill)

- ⊙ **Wedges** 
- ⊙ **Jacket potato with garlic butter** 
- ⊙ **Fresh salad. Sauce:**   
- ⊙ **Coleslaw** 
- ⊙ **Rice**

TRI TIP ROAST

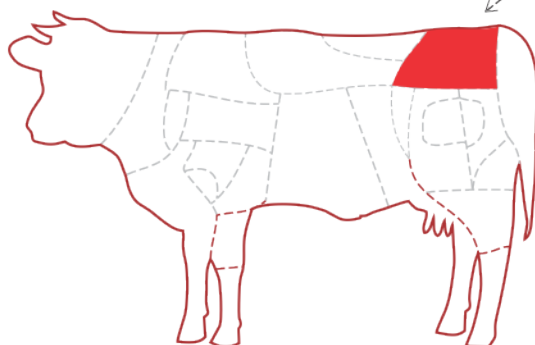
OHH MY GOSH !! Are these 330 grams of meat real?

- ⊙ Classic marinade ~ without sauce 21,70€
- ⊙ BBQ sauce  21,70€
- ⊙ Spicy sauce 21,20€
- ⊙ House Sauce 21,80€
- ⊙ LA CACEROLA Sauce    21,90€
- ⊙ Pepper sauce       21,20€

COOKING POINTS

BLUE	~	Pink and cold inside
RARE	~	Pink and warm inside
MEDIUM	~	Pink and hot inside
WELL DONE	~	Cooked through

TRI TIP ROAST



GRILLED ENTRECOT

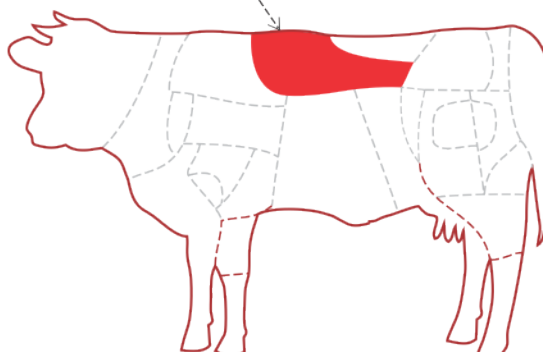
Let's get serious, 350 grames challenging juicy beef & Are you up for it ? Go for a sauce if you dare my dear ...

- ⊙ Classic marinade ~ without sauce 25,70€
- ⊙ BBQ sauce  25,70€
- ⊙ Spicy sauce 25,20€
- ⊙ House Sauce 25,80€
- ⊙ LA CACEROLA Sauce    25,90€
- ⊙ Pepper sauce       25,20€

COOKING POINTS

BLUE	~	Pink and cold inside
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WELL DONE	~	Cooked through

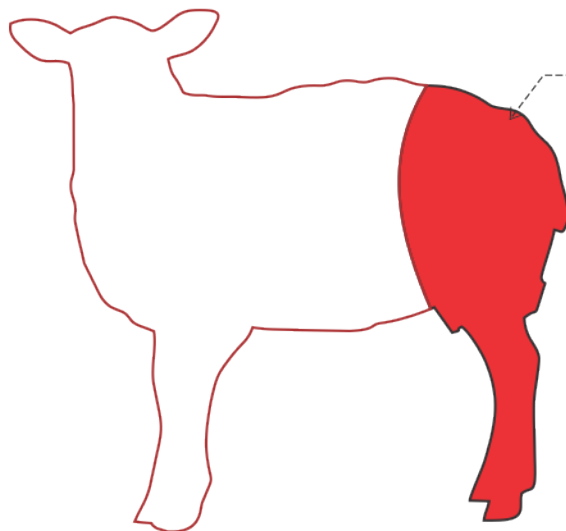
ENTRECOT



GRILLED LEG OF LAMB

Juicy and tender is our specialty, our lamb is an example of it, give an experience to your palate choosing any of these tasty flavors:

- ⊙ Classic marinade ~ without sauce 26,50€
- ⊙ Mint sauce  26,80€
- ⊙ LA CACEROLA Sauce    26,90€
- ⊙ BBQ sauce  25,70€
- ⊙ House Sauce 26,60€
- ⊙ Honey and mustard sauce  26,30€
- ⊙ Spicy sauce 26,20€
- ⊙ Pepper sauce       26,20€



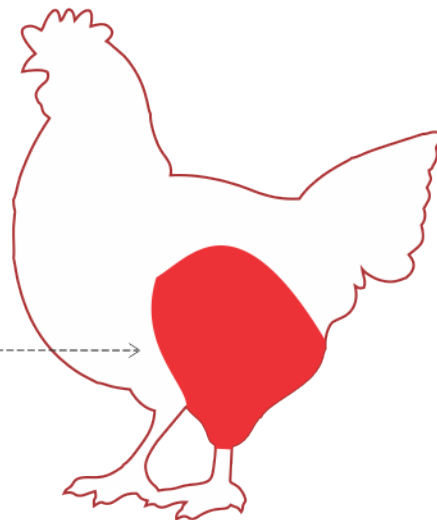
LEG OF LAMB

GRILLED CHICKEN STEAK

¿ Grilled chicken, How not to mix it with one of our sauces ?

- ⊙ Classic marinade ~ without sauce19,50€
- ⊙ BBQ Sauce 19,60€
- ⊙ LA CACEROLA Sauce   19,90€
- ⊙ Honey and mustard sauce 19,80€
- ⊙ Spicy sauce (bit or médium or hot hot)19,70€
- ⊙ Mexican chicken, spicy chili beans and green sauce 19,90€
- ⊙ House Sauce19,70€
- ⊙ Green sauce19,60€
- ⊙ Pepper sauce      19,70€

CHICKEN STEAK



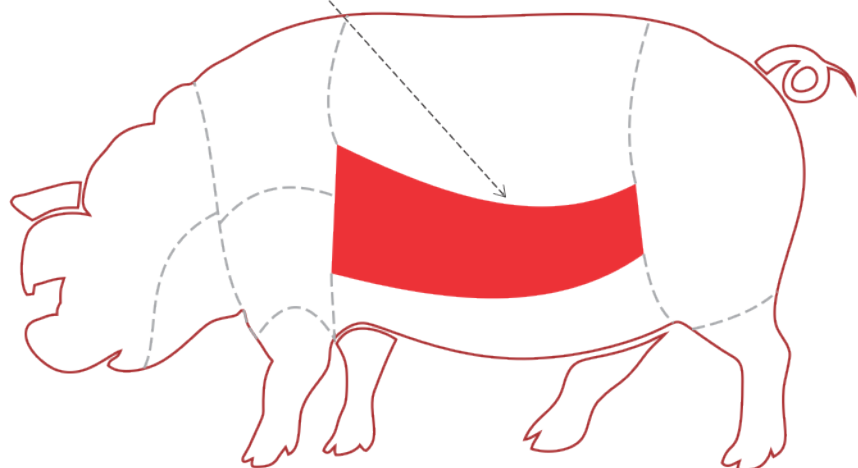
GRILLED PORK RIBS

crunchy on the grill ...

i! Hey, Don't you forget to enjoy the bones ii

- ⊙ LA CACEROLA Sauce    24,80€
- ⊙ BBQ sauce  24,10€
- ⊙ Honey and mustard sauce  24,20€
- ⊙ Spicy sauce 24,20€
- ⊙ House Sauce 24,30€

PORK RIBS



BURGERS

¿Are you a Burger person? You have no clue how mind blowing these could be. Get give yourself a shot of pleasure on each bite. We serve them with ii ñam i! wedges. The bread of all hamburgers contains:



- ⊙ **¡¡WOW!!** Homemade with 100% top quality ground beef, with mix salad, bacon, BBQ sauce and cheese WOW i!

.....17,30€
- ⊙ **BBQ PORK RIBS:** very tender without bones, BBQ sauce fresh salad and cheese WOW i!

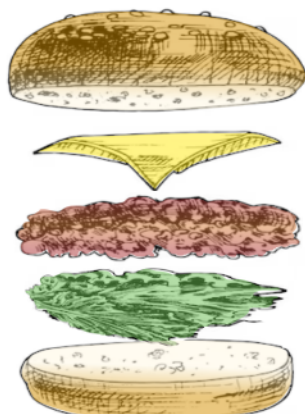
.....17,30€
- ⊙ **HONEY & MUSTARD PORK RIBS:** very tender without bones, honey & mustard sauce, mix salad and cheese WOW i!

..... 17,30€
- ⊙ **BBQ CHICKEN BURGER:** juicy real chicken with fresh salad, BBQ sauce and cheese WOW i!

..... 16,70€
- ⊙ **HONEY & MUSTARD CHICKEN:** juicy chicken with fresh salad, honey & mustard sauce and cheese WOW i!

.....16,70€
- ⊙ **MEXICAN BURGER:** homemade with 100% top quality ground beef, chile beans, green sauce

.....16,90€



BREAD

CHEESE, SAUCE, BACON

STEAK

SALAD

BREAD

FOOD TOYS

Fun little paper boat that carries like sailors, roasted potatoes in squares and on them, the meat of your choice, gratin with cheese, this way you will drown the craving, if you have little appetite

- ⊙ With chicken  12,20€
- ⊙ With pork rib   ..13,30€



COLPIZZA

(ideal for vegans and/or vegetarians)

- ⊙ Fresh and crunch portion of cabbage, cooked on the grill, with cherry tomatoes, olives and gratin with WOW cheese!15,10€

This dish comes with an accompaniment that you can choose below
(the second accompaniment is charged additionally or extra on the bill)



- ⊙ Wedges 
- ⊙ Jacket potato with garlic butter 
- ⊙ Fresh salad. Salsa:   
- ⊙ Coleslaw 
- ⊙ Rice



WINE / VINOS

	Glass of Wine Copa	Bottle Botella
⊙ House of Wine Red Rioja la Cacerola 2023	3,80€	19,80€
Vino de la Casa Tinto Tempranillo		75cl
⊙ Red Wine Crianza Rioja Ramon Bilbao 2021	4,70€	23,50€
Vino Tinto Crianza Rioja Ramón Bilbao		75cl
⊙ Red Wine Ramon Bilbao Reserve	43,20€	
Vino Tinto Ramón Bilbao Reserve		75cl
⊙ White Wine Verdejo & Viura Rueda semi dry....	3,80€	19,80€
Vino Blanco Verdejo & Viura Rueda semiseco		75cl
⊙ White Wine Cava- Brut	4,80€	
Vino Blanco Cava- Brut Espumoso		20cl
⊙ White Wine Benjamin Classic Codorniu Dry	4,90€	
Vino Blanco Benjamin Clásico Codorniu Seco		20cl
⊙ White Wine Sweet	3,80€	19,80€
Vino Blanco Dulce		75cl
⊙ Pink Rosé Wine The Old Temple	3,80€	19,80€
Vino Rosado El Templo Viejo		75cl

DRAFT BEER / CERVEZA DE BARRIL

	1/2 Pinta	Pinta
⊙ San Miguel Lager 5.4°	2,90€	4,90€
⊙ Guinness Black Lager 4.5°		5,60€

BOTTLED BEER / CERVEZA EN BOTELLA

⊙ San Miguel 5.4°	3,50€
⊙ San Miguel 0.0°	3,60€

CIDER / SIDRA

⊙ Cider Rekorderlig	6,20€
⊙ Cider Kopparberg	6,00€

ask about our cocktail menu
pregunta por nuestra carta de cocteles



GIN / GINEBRA

GLASS / VASO

- ⊙ Larios 7,50€
- ⊙ Beefeater 7,50€
- ⊙ Tanqueray 8,00€
- ⊙ Pink Larios Rosse / Larios Rosado 7,50€
- ⊙ Pink Puerto de Indias / Puerto de Indias Rosado 7,50€

VODKA

GLASS / VASO

- ⊙ Smirnoff 7,50€
- ⊙ Absolut 7,50€
- ⊙ Caramel Vodka / Vodka Caramelo 7,50€

WHISKEY / WHISKY

- ⊙ Balantines / J&B 7,50€
- ⊙ Red Label Jhonnie Walker / Jameson 7,50€
- ⊙ Willian Lawson´s 7,50€
- ⊙ Jack Daniel´s 10,00€

COÑAC / BRANDY

- ⊙ Lepanto 12 Years 7,50€
- ⊙ Soberano 6,00€

RON

- ⊙ Barcelo Añejo 7,50€
- ⊙ Bacardi Carte Blanche / Lemon 8,00€
- Bacardi Carta Blanca / Limón

TEQUILAS

SHOT / CHUPITO GLASS / VASO

- ⊙ Jose Cuervo Especial 4,50€ 7,50€
- ⊙ Patrón Añejo 5,50€ 8,00€

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pregunta por nuestra carta de cocteles



LIQUORS / LICORES

- ⊙ Bailey's 7,50€
- ⊙ Amaretto 7,50€
- ⊙ Martini Extra 8,00€
- ⊙ Martini Rosse 8,00€
- ⊙ Campari 7,50€
- ⊙ Aperol Sprite 7,50€

COLD DRINKS / BEBIDAS FRÍAS

- ⊙ Santin House Sangria 7,50€
Santin Sangría de la Casa
- ⊙ Sumer Red Wine 6,50€
Tinto de Verano
- ⊙ Coca Cola Classic 2,90€
Coca Cola Original
- ⊙ Coca Cola Zero 2,90€
- ⊙ Fanta Orange / Lemon 2,90€
Fanta Naranja / Limón
- ⊙ Nestea Maracuya / Lemon 2,90€
Nestea Maracuya / Limón
- ⊙ Acuaris Orange / Lemon 2,90€
Acuaris Naranja / Limón
- ⊙ Tonic Schweppes 2,90€
- ⊙ Still Water 2,90€
Agua sin Gas
- ⊙ Sparking Water 2,90€
Agua con Gas
- ⊙ Juices 2,90€
Zumos de bote

HOT DRINKS / BEBIDAS CALIENTES

- ⊙ Espresso Coffee / Café Espresso 3,60€
- ⊙ Coffee With Milk / Café con Leche 3,60€
- ⊙ Irish Coffee / Café Irlandés 6,80€
- ⊙ Tea / Infusiones 2,50€