

YU  
BÁ  
EXPERIENCE





## BAGGAGE

Definition according to the Dictionary of the Spanish Royal Academy:

1. m. Luggage or collection of things that a person carries with them when traveling or moving from one place to another.

There is a phrase by Anne Carson that, in my opinion, better defines the meaning of Baggage. It says:

"The only rule of travelling is: don't return as you left. Come back different."

When I travel I always end up coming back with more than what I took with me and what I bring sticks with me, to my kitchen and ends up forming part of my day to day.

This menu is the result of a symbiosis of what is ours here in Malaga with that baggage I've brought back with me. Sometimes it could be a spice, a nuance or even a faint memory. Other times it is a technique that changes the food's appearance but doesn't change its essence. Baggage and essence: the two words that define my cuisine perfectly and therefore the cuisine of Yuba experience.

Thank you all for accompanying me on this journey, there's only one rule and I guess you already know what it is.

"Come back different"

Mario Rosado

Andalusian Pomegranate Syrup - Orange blossom -  
Mint - Grapefruit foam  
*(Welcome Cocktail)*

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Tomato from Guadalhorce - Lettuce emulsion -  
Anchovies - Oxigarum - Flowers

Anchovy croquette - Moscatel sauce - Peppermint

KM0 (Locally sourced) Piquillo peppers - Pickled  
rabbit - Cinnamon - Portobello Carpaccio

Lupin mazamorra - Cured white shrimp - Mango  
bonbon - Reduced PX Wine Syrup

Dim sum · Viña AB (Egg and fish Málaga  
traditional soup) · Acorn-fed Iberian  
ham from Dehesa de los Monteros

Monkfish "a la serrana" 2023 - Memories of the  
lost restaurant Casa Pedro 1989

Dry-aged beef - Emulsion of Roasted and  
caramelized peppers - Mustard salad - Trasañejo  
Wine

Iberian Secreto de bellota - Chickpeas - Snail  
soup - Almond Stew

Suckling Goat Pastry - Liquorice Juice - Orzo Stew

Payoya cottage cheese - Fried pecan nut praline -  
Ystan Honey

Cider - Aniseed Sponge-Cake - White Tea-Candied  
Apricots - Yogurt ice cream

Bean to bar chocolate from Benajarafe



Baggage Menu • €80/person. VAT included.  
The menu may be modified depending on the  
availability of local products and any  
inspiration the chef may have. Drinks are not  
included. Ideally suited for a minimum of 8  
diners and a maximum of 10 (Except "Petit  
Comité").







## WINE-PAIRING

### HARMONY

Dos Carlos  
D.O SIERRAS DE MÁLAGA  
Sauvignon blanc

Gregall d'Espiells  
D.O PENEDÉS  
Gewürztraminer, Muscat

Andrés&Tito Rosé  
D.O SIERRAS DE MÁLAGA  
Merlot

El arquitecto  
D.O SIERRAS DE MÁLAGA  
Cabernet Sauvignon,  
Tempranillo, Sirah

Andresito PX  
D.O SIERRAS DE MÁLAGA  
Pedro Ximénez

45€/person  
VAT Included.

### PREMIUM HARMONY

Juve & Camps Millesimé  
D.O CAVA  
Chardonnay

La mar, Terras gauda  
D.O RÍAS BAIXAS  
Albariño

Pezas da Portela  
D.O VALDEORRAS  
Godello

Roda I  
D.O.C. a Rioja  
Tempranillo y Graciano

Andresito PX  
D.O SIERRAS DE MÁLAGA  
Pedro Ximénez

65€/person  
VAT Included.

### HEDONISM

Mumm Cordon Rouge  
A.O.C CHAMPAGNE  
Pinot Noir, Pinot  
Meunier, Chardonnay

Belondrade y Lurton  
D.O RUEDA  
Verdejo

Pezas da Portela  
D.O VALDEORRAS  
Godello

Celsus  
D.O TORO  
Tinta de toro

Tadeo  
D.O SIERRAS DE MÁLAGA  
Petit Verdot

100€/person  
VAT Included.



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