



Afternoon Tea Time

The taste of tradition,
elevated by the distinction of
El Fuerte Marbella



Infusions

Including a selection of coffees. Ask about our speciality coffees.

Organic Chamomile

Sweet chamomile blossom

Organic Peppermint & Pennyroyal

Spearmint and pennyroyal

Forest Fruits

Hibiscus, apple, juniper berries, rosehip, spearmint, rose petals, strawberry, blackberry, natural flavouring

English Breakfast

Ceylon black tea, organic Assam, premium Pu-erh

Green Tea Ginger Lemon

Green tea, ginger, lemon peel, lemongrass, natural flavouring, galangal, aniseed, cinnamon, coriander, rose petals

Apple & Cinnamon Rooibos

Rooibos, cinnamon, apple, lemongrass, yellow flower petals

Yunnan Pu-erh Red Tea

A rich and full-bodied red tea from Yunnan, with subtle hints of earth and dried fruit

Indian Chai

Black tea, cinnamon, ginger, clove, cardamom, pink and black pepper

Matcha Latte

Sencha green tea with milk

Scones

Gourmet Jam Tasting

Lemon Curd

Velvety lemon cream

Pistachio Ganache

With crunchy pistachios

Tahiti Vanilla Clotted Cream

Rich and buttery clotted cream

Gourmet Pastry

Victoria Sponge

Vanilla sponge cake filled with strawberries and whipped cream

82% Cocoa Financier

Gianduja and raspberries

Treacle Tart

Golden syrup tart with citrus notes

Craquelin Choux

With Earl Grey cream, a hint of English tea inside, topped with a crunchy craquelin

Sandwiches

Salmon & Salmon

Fresh herb-marinated salmon, smoked salmon cream and salmon roe

Roast Beef

Spicy horseradish cream and rocket shoots

Quail Eggs

Truffle and chive mayonnaise

Cucumber

With sour cream, dill and salted butter

Espelette Pepper Brioche

Mature cheddar and red onion chutney

42€

per person

Complete Your Experience

Taittinger Brut Reserve

120€

Beluga Caviar

35€ per person

Reservation required 24 hours in advance. Please check with our staff.
VAT Included.