

Malaga seafood

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Spanish Tit-Bits



With the Mediterranean Sea on one side and the Atlantic Ocean on the other, it's no wonder that Malaga boasts a wide variety of seafood dishes that are both fresh and flavourful.

One of the most popular seafood dishes in Malaga is "espeto," which is a simple yet delicious way of cooking sardines. The sardines are skewered on a stick and cooked over an open flame until they are perfectly grilled. This dish is usually served with a slice of lemon and a sprinkle of salt, making it a refreshing and tasty meal on a hot summer day.

Another favourite seafood dish in Malaga is "boquerones en vinagre," which is made from marinated anchovies. The anchovies are marinated in vinegar, olive oil, garlic, and parsley, which gives them a tangy and flavourful taste. This dish is often served as a tapa, which is a small plate of food that is meant to be shared with friends or family.

If you're looking for something a bit heartier, you can try "arroz con mariscos," which is a traditional rice dish that is made with a variety of seafood. The dish usually includes prawns, mussels, clams, and squid, along with vegetables like onions, peppers, and tomatoes. The seafood is cooked with the rice in a tasty broth, which gives the dish a rich and satisfying taste.

For those who are more adventurous, Malaga also offers "pulpo a la gallega," which is a dish made from boiled octopus that is seasoned with paprika and olive oil. The octopus is tender and flavourful, and the paprika gives it a spicy kick

that is sure to please your taste buds.

No trip to Malaga would be complete without trying “gazpachuelo,” which is a traditional seafood soup that is made with fish, potatoes, garlic, and mayonnaise. The soup is creamy and rich, with a subtle seafood flavor that is sure to leave you feeling satisfied.

Malaga also has a rich tradition of seafood paella. Paella is a Spanish rice dish that is typically made with saffron, vegetables, and meat or seafood. In Malaga, the seafood paella is made with a variety of seafood, including prawns, mussels, and clams. The dish is cooked slowly over an open flame, allowing the rice to absorb all the delicious flavors of the seafood and vegetables.

Another popular seafood dish in Malaga is “fritura malagueña,” which is a plate of fried seafood that includes a mix of different types of fish and seafood. The dish is typically served with a slice of lemon and a sprinkle of salt, and it’s perfect for sharing with a group of friends or family.

For those who are looking for a more upscale dining experience, Malaga also has several restaurants that specialise in seafood. These restaurants offer a range of dishes, from classic preparations like grilled fish to more innovative dishes that showcase the unique flavours of the Mediterranean. Many of these restaurants also offer stunning views of the coastline, making for a memorable dining experience.

In addition to its delicious seafood dishes, Malaga is also home to a thriving fishing industry. The city’s port is one of the busiest in Spain, and it’s a hub for both commercial and recreational fishing. This means that the seafood served in Malaga is always fresh and of the highest quality, making it a must-try for seafood lovers.