

PRONTO FACTORY

since 1991

ABOUT US

Product. Tradition. Authenticity.

Three generations at the service of our customers. Founded in 1991 in Rincón de la Victoria, Pronto Pizza became the first pizzeria in the area. After other openings in Málaga and Vélez-Málaga, Pronto Factory was born; a grilled meat and Tex-Mex restaurant.

Throughout thirty years, we have evolved without losing sight of the values that have guided us since our beginnings. Today, at Pronto Factory you can enjoy a careful selection of the best dishes from both restaurants. Our goal is to offer you a unique culinary experience, fusing the best of our pizza tradition with the intense and vibrant flavours of Tex-Mex cuisine.

At Pronto Factory, we are proud to keep our history alive and continue to offer our diners the excellence and unparalleled flavour that characterises us. We invite you to join us on this culinary journey and discover why we are synonymous with product, tradition and authenticity.

V.A.T. is included in the prices.

NACHOS

Clásicos | 6,00€

Fried corn crust served with a topping to choose between Cheddar cheese or Guacamole.

(Gluten free option: +0,00€)

Abuelos | 9,50€

Fried corn crust with pico de gallo, guacamole and sour cream.

(Gluten free option: +0,00€)

Campito | 11,50€

Fried corn crust with pico de gallo, guacamole, Cheddar, Tex meat and jalapeños.

(Gluten free option: +0,00€)

EXTRA INGREDIENTS

Sour Cream: +2,00€

Jalapeños: +2,00€

Vegan cheese: +3,00€

Pico de Gallo: +2,00€

Guacamole : +3,00€

Cheddar: +3,00€

Tex meat: +3,00€

SALADS

Caprese | 10,50€

Mozzarella di Búfala and sliced tomatoes with fresh basil.

(Gluten free option: +0,00€)

Factory | 11,50€

Lettuce mixture, apple, goat cheese and walnuts dressed with honey mustard sauce and balsamic vinegar cream.

(Gluten free option: +0,00€)

Axarquía | 12,50€

Arugula, avocado, pico de gallo and parmesan cheese dressed with sour cream and pistachio vinaigrette.

(Gluten free option: +0,00€)

César | 11,50€

Lettuce, fried chicken, diced quescan cheese, croutons and parmesan dressed with homemade Caesar sauce.

Berenjenas a la Parmesana | 12,50€

Baked laminated aubergines with tomato sauce and grilled mozzarella.

SHARING IS CARING

Focaccia Ajo y Queso | 6,90€

Baked focaccia bread slices with butter, melted cheese and garlic.

(Gluten free option: +0,00€)

Provoleta | 8,00€

Oven-baked Provolone cheese with oregano.

(Gluten free option: +0,00€)

Tabla de Patatas | 7,00€

Homemade french fries served with 4 varied sauces.

(Gluten free option: +0,00€)

Tabla de Bacon | 9,50€

Homemade french fries topped with melted Cheddar cheese and bacon slices, served with 4 varied sauces

(Gluten free option: +0,00€)

Cestita | 8,00€

Fried onion rings, fried jalapeños stuffed with cheese, fried mozzarella sticks and nachos.

FRESH PASTA

Lasaña | 12,50€

Homemade vegetable or meat lasagna with grilled bechamel and mozzarella.

(Gluten free: +1,00€)

Ravioli Brasato | 14,50€

Roasted beef stuffed fresh pasta, with neapolitan sauce, rocket and parmesan cheese.

(Gluten free: +1,00€)

Mezzaluna | 14,50€

Shellfish stuffed fresh pasta, served with pistachio sauce and yellow tomatoes.

Agnolotti | 12,90€

Boletus, ricotta and parmesan stuffed pasta, served with homemade mushroom sauce.

Ravioli Espinaca | 12,90€

Spinach and ricotta stuffed fresh pasta, served with roquefort sauce.

(Gluten free: +1,00€)

Pasta al Horno | 12,50€

Baked rigatoni with bolognese sauce, bechamel and grilled mozzarella.

(Gluten free: +1,00€)

Flores | 12,90€

Gorgonzola and pear stuffed fresh pasta, served with cheese and walnut sauce.

Panzotti | 12,90€

Pumpkin stuffed fresh pasta, served with butter and parmesan sauce, raisins and fresh basil.

DRIED PASTA

Choose between Rigatoni or Spaghetti:

(Gluten Free Rigatoni: +1,00€)

Choose between our homemade sauces:

Boloñesa | 10,90€

Minced meat with
tomato sauce.

Carbonara | 11,90€

Cream, bacon and egg
yolk.

Cremosa | 12,50€

Cream, roquefort and
homemade bechamel.

Pesto | 11,90€

Basil, parmesan, pine
nuts and olive oil.

Napolitana | 10,00€

Tomato sauce with
fresh basil.

Pomodorini | 12,50€

Cherry tomatoes,
garlic, black olives,
fresh basil, parmesan
and olive oil.

OUR BURGERS

In brioche bun, served with homemade french fries
(Gluten Free Option: +2,50€)

Choose the type of meat:

- Angus Beef 100% 180gr
- Vegan Beyond Meat (+2,50€)

Choose your favourite:

- **Clásica** | 12,50€
Lettuce, red onion, tomato and cheddar cheese.
- **Texas** | 13,50€
Bacon, red onion, cheddar cheese and fried egg.
- **Cabrita** | 14,00€
Arugula, caramelised onion, goat cheese and bacon.

Choose your sauce:

- | | |
|-----------------|------------|
| - Ketchup | - American |
| - Mayo | - Barbecue |
| - Honey Mustard | - Ranchera |

OUR MEATS

Presa de Ternera | 17,00€

Beef joint served with mushroom sauce (200 gr).

(Gluten Free Option: +0,00€)

Pollo Cancún | 13,90€

Grilled chicken breast with guacamole and melted Cheddar cheese.

(Gluten Free Option: +0,00€)

Entrecot | 18,00€

Grilled veal fillet steak (250 gr).

Extra: Cremosa Sauce +3,90€ / Mushroom Sauce +3,90€

(Gluten Free Option: +0,00€)

Choose your garnish:

- Homemade french fries
- Salad
- Rice

TEX MEX

Tacos | 9,00€

Three corn tortillas served with chicken, pico de gallo and sour cream.

(Gluten Free Option: +0,00€) / (Vegan: + 2€)

Burrito de Pollo | 10,90€

Wheat tortilla wrap stuffed with chicken, rice, guacamole, pineapple and ranchera sauce.

(Gluten Free Option: 2,50€) / (Vegan: + 2€)

Burrito de Carne | 10,90€

Wheat tortilla wrap stuffed with minced meat, rice, red onion, jalapeños, sour cream and american sauce.

(Gluten Free Option: 2,50€) / (Vegan: + 2€)

EXTRA INGREDIENTS

Taco: +3,00€

Sour Cream: +2,00€

Guacamole: +3,00€

PIZZAS

CHOOSE A TYPE OF DOUGH

Rústica: dough fermented for 72 hours, baked directly on the stone. 210g.

Molde: pre-baked dough in a baking tin. 180g.

Sin Gluten: gluten free dough; free of cross contamination. 220g.

Margarita: tomato and mozzarella.

molde: 8,50€ / rústica: 10,50€ / gluten free: 12,50€

Reina: tomato, mozzarella and York ham.

molde: 9,00€ / rústica: 11,00€ / gluten free: 13,00€

Diavola: tomato, mozzarella and pepperoni.

molde: 9,50€ / rústica: 11,50€ / gluten free: 13,50€

Caprichosa: tomato, mozzarella, fresh mushrooms, York ham and green olives.

molde: 10,00€ / rústica: 12,50€ / gluten free: 14,50€

Contadina: tomato, mozzarella, asparagus, red onion, fresh mushrooms, courgette and red pepper.

molde: 10,00€ / rústica: 13,00€ / **gluten free: 15,00€**

Bufalina: tomato, mozzarella, Cherry tomatoes, mozzarella di búfala and fresh basil.

molde: 11,00€ / rústica: 14,00€ / **gluten free: 16,00€**

Parma: tomato, mozzarella, Iberian ham, Cherry tomatoes, arugula and parmesan cheese.

molde: 11,00€ / rústica: 14,00€ / **gluten free: 16,00€**

Raffaella: mozzarella, mortadella di Bologna, mozzarella di búfala and pistachio cream.

molde: 12,00€ / rústica: 15,00€ / **gluten free: 17,00€**

Carbonara: bechamel, mozzarella, bacon, red onion and fresh mushrooms.

molde: 10,50€ / rústica: 13,50€ / **gluten free: 15,50€**

Jardinera: tomato, mozzarella, anchovies, Cherry tomatoes, red onion, capers and garlic.

molde: 10,50€ / rústica: 13,50€ / **gluten free: 15,50€**

Chicken: tomato, mozzarella, chicken, hard boiled egg, red onion and fresh mushrooms.

molde: 11,00€ / rústica: 14,00€ / **gluten free: 16,00€**

4 quesos: tomato, mozzarella, roquefort, parmesan and semi hard cheese.

molde: 11,00€ / rústica: 14,00€ / **gluten free: 16,00€**

Comiso: tomato, mozzarella, pepperoni, red onion, fresh mushrooms and black olives.

molde: 10,50€ / rústica: 13,50€ / **gluten free: 15,50€**

Barbacoa: tomato, mozzarella, bacon, minced meat, chicken and homemade barbecue sauce.

molde: 11,00€ / rústica: 14,00€ / **gluten free: 16,00€**

Cabra: bechamel, mozzarella, goat cheese and caramelised onion.

molde: 10,50€ / rústica: 13,50€ / **gluten free: 15,50€**

María: tomato, mozzarella, York ham, roquefort, fresh mushrooms and tuna.

molde: 11,00€ / rústica: 14,00€ / **gluten free: 16,00€**

Jalisco: tomato, mozzarella, minced meat and jalapeños.

molde: 9,50€ / rústica: 12,50€ / **gluten free: 14,50€**

Sevi: tomato, mozzarella, red onion, York ham and tuna.

molde: 10,50€ / rústica: 13,50€ / **gluten free: 15,50€**

4 estaciones: tomato, mozzarella, red pepper, anchovies, fresh mushrooms and tuna.

molde: 11,00€ / rústica: 14,00€ / **gluten free: 16,00€**

Pronto: tomato, mozzarella, York ham, hard boiled egg, red pepper, fresh mushrooms and green olives.

molde: 10,50€ / rústica: 13,50€ / **gluten free: 15,50€**

EXTRA INGREDIENTS

molde: 1€ / rústica: 1,50€ / gluten free: 1,50€

Mozzarella di búfala: 4,00€

Heura: 2,00€

Vegan cheese: 2,00€

DRINKS

WATER

Still 0,5 l	2,00€
Still 1 l	3,50€
Sparkling	3,00€

SOFT DRINKS

Soft Drinks 35cl	2,90€
Cedrata Tassoni	3,00€
Juice Fruit	2,50€

BEERS

DRAUGHT BEER

Estrella Galicia

GLASS

2,20€

PINT

4,20€

BOTTLES

Victoria

Estrella Galicia

Estrella 0,0% Tostada

Mahou 5 Estrellas

Alhambra Verde 1925

33 cl.

2,80€

3,00€

3,30€

3,00€

3,50€

GLUTEN FREE

Estrella

Mahou 0,0% Tostada

Birra Nazionale (Craft Beer)

33 cl.

3,20€

3,50€

3,80€

WINES & SANGRÍA

Red wine with soda water

Red wine with lemon soda

Sangría

PINT

4,00€

4,00€

5,50€

RED WINE

El Coto Mayor D.O. La Rioja (Crianza)

Portia D.O. Ribera del Duero (Roble)

BOTTLE

18,00€ / 3.90€

18,00€ / 3.90€

WHITE WINE

Bitácora D.O. Rueda

Maestrante D.O. Cádiz

Terras Gaudas D.O. Rías Baixas

BOTTLE

17,00€ / 3.90€

15,50€ / 3.50€

24,00€

ROSÉ WINE

Carramimbre D.O. Cigales

Lambrusco D.O. Emilia

BOTTLE

18,00€ / 3.90€

15,00€

HOMEMADE DESSERTS

Dolce Vita | 4,80€

Vanilla ice cream covered with hot melted chocolate and fresh peppermint.

(Gluten Free Option: +0,00€)

Tarta de Queso | 6,00€

Cheesecake topped with cranberry jam.

(Gluten Free Option: +0,00€)

Tiramisú | 6,00€

Sponge cake dipped in coffee and Amaretto, with cream cheese and cocoa powder.

(Gluten Free Option: +0,00€)

Brownie | 6,00€

Chocolate and walnut cake served with vanilla ice cream, hot melted chocolate and whipped cream.

(Gluten Free Option: +0,00€)

SOCIAL RESPONSIBILITY

Pronto Factory collaborates with Aldeas Infantiles, Fundación Aladina y UNHCR/ACNUR

Pronto Factory is proud sponsor of “Club de Baloncesto Rincón Basket”

INTOLERANCES

Dishes with a gluten-free option are marked on the menu. When ordering your meal, remember to mention to the waiter which dishes you want gluten-free. For other allergies or intolerances, ask our personnel for the allergen table.

RESERVATIONS

Telephone & Whatsapp: +34 638 893 565