



# 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 Malaga and Velez-Malaga, Pronto Factory was born, a grilled meats 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 pizzeria 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 characterise us. We invite you to join us on this culinary journey and discover why we are synonymous with product, tradition and authenticity

## INTOLERANCES

We have gluten and lactose free Menus.

If you have some other food intolerance, please ask the waiter for the compatibility chart.

## RESERVATION

Phone & Whatsapp:

+34 638 893 565

## Pronto Factory collaborates with:

- Pronto Factory collaborates with Aldeas Infantiles, Fundación Aladina and UNHCR/ACNUR.
- Pronto Factory is a sponsor of the "Club de Ajedrez Victoria" (Victoria Chess Club).
- Pronto Factory collaborates with the sponsorship of "Club de Baloncesto Rincón de la Victori

# NACHOS

Extra Topping: +2,00€ / Vegan Cheese: +2,00€ / Homemade Guacamole: +3,00€

## Nachos Clásicos | 5,00€

fried corn crust. You can choose between Cheddar cheese or guacamole.  
(Gluten free option: +0,00€ )

## Nachos Abuelos | 9,00€

fried corn crust with guacamole, sour cream and “pico de gallo”.  
(Gluten free option: +0,00€ )

## Nachos Rancheros | 11,00€

fried corn crust with minced meat, beans and melted Cheddar cheese.  
(Gluten free option: +0,00€ )

## Nachos El Campito | 11,50€

fried corn crust with guacamole, sour cream, “pico de gallo”, minced meat, beans and jalapeños. (Gluten free option: +0,00€ )

# SALADS

## Victoria | 8,50€

lettuce, fresh tomato, corn, onion, tuna and asparagus.  
(Gluten free option: +0,00€ )

## Factory | 10,50€

lettuce mixture, apple, walnuts, goat cheese, honey and mustard sauce and balsamic vinegar cream.  
(Gluten free option: +0,00€ )

## Pronto | 11,00€

lettuce mixture, ranch sauce, chicken, corn, pineapple and guacamole.  
(Gluten free option: +0,00€ )

## César | 11,00€

lettuce, fried chicken, diced cheese, croutons (diced fried bread), parmesan and homemade Caesar sauce.

## Caprese | 9,50€

“mozzarella di búfala DOP” served with fresh tomato slices and basil.  
(Gluten free option: +0,00€ )

## SHARING IS CARING

### Provoleta | 8,00€

melted Provolone cheese, oregano and grissini on the side.

(Gluten free option: +0,00€ )

### Cestita | 7,50€

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

### Berenjenas Parmesanas | 10,90€

baked laminated aubergines with tomato sauce and grilled cheese.

### Tosta de ajo y queso | 6,50€

toasted bread slices with butter, melted cheese and garlic.

(Gluten free option: +0,00€ )

### Tabla Variada | 6,50€

homemade french fries with 4 varied sauces on the side.

(Gluten free option: +0,00€ )

### Tabla Bacon | 9,00€

homemade french fries topped with melted cheddar cheese and bacon slices, with 4 varied sauces on the side.

(Gluten free option: +0,00€ )

## MEATS & BURGERS

### TEX BURGER | 12,50€

In rustic brioche bun served with homemade french fries. (Gluten free option: +2,50€ )

#### Choose the meat:

- Angus 100% 180gr
- Vegan Beyond Meat (+2.50€)

#### Choose up to 4 ingredients:

Bacon, fried egg, lettuce, rocket, fresh tomato, onion, jalapeños, goat cheese, cheddar cheese.

#### Choose the sauce:

Ranchera, americana, barbecue sauce, honey mustard, ketchup, mayonnaise.

## MEATS

Served with rice, homemade french fries or salad. (Gluten free option: +0,00€ )

### Pollo Crema | 13,00€

grilled chicken breast with mushrooms and cream sauce.

### Pollo Cancún | 13,50€

grilled chicken breast with guacamole and melted Cheddar cheese.

### Entrecot | 17,00€

250 gr grilled veal fillet steak.

# TEX MEX

## QUESADILLAS AND BURRITOS

Gluten Free Option: +2,50€ / Heura: +3,50€ / Topping: +2,00€ / Vegan Cheese: +2,00€

### Quesadillas | 7,00€

Two wheat tortilla wraps stuffed with:

- **Pollo:** chicken, cheese and americana sauce.
- **Tex:** minced meat, beans and cheddar cheese.
- **Espinacas:** spinach, mushrooms and cheese.

### Burritos | 9,90€

- **Carne:** wheat tortilla wrap stuffed with minced meat, rice, onion, jalapeños, sour cream and tomato sauce.
- **Pollo:** wheat tortilla wrap stuffed with chicken, rice, guacamole, sweet corn, pineapple and white sauce.

## TACOS

Gluten Free Option: +0,00€ / Extra Taco: +3,00€ / Topping: +2,00€ / Heura: +3,50€

### Tacos | 9,00€

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

# FRESH PASTA

## SPECIALITIES

**Lasaña** | 12,75€

homemade meat lasagne.  
(Gluten free: +1,00€ )

**Canelones de espinaca** | 12,75€

homemade cannelloni stuffed with spinach and mushrooms.  
(Gluten free: +2,50€ )

**Pasta al horno** | 11,75€

baked macaroni with bolognese sauce, white sauce and grilled cheese.  
(Gluten free: +1,00€ )

**Cappelli funghi** | 12,50€

fresh pasta stuffed with boletus mushrooms, ricotta and parmesan cheese, served with mushroom sauce.

**Rigatoni** | 10,90€

With one of our homemade sauces of your choice. (Gluten free: +1,00€ )

**Flores de nueces** | 12,90€

fresh pasta stuffed with gorgonzola cheese and pear, served with cheese and walnut sauce. (Gluten free: +2,00€ )

**Cappelli di zucca** | 12,50€

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

**Raviolis de espinacas** | 13,75€

fresh pasta stuffed with spinach and ricotta, with cheese sauce.

**Ravioloni al brasato** | 13,90€

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

**Espaguetis** | 10,90€

With one of our homemade sauces of your choice.

## OUR HOMEMADE SAUCES:

**Napolitana:** fresh tomato sauce.

**Boloñesa:** minced meat with Napolitana sauce.

**De quesos:** cream, roquefort, mozzarella and parmesan cheeses.

**Carbonara:** bacon, egg and cream.

**Norma:** aubergines, Napolitana sauce and parmesan.

**Pesto:** basil, parmesan, pine nuts and olive oil.

**Pomodorini:** olive oil, cherry tomatoes, garlic, black olives, basil and parmesan.

# PIZZAS ELABORADAS CON MUCHO AMOR

## CHOOSE THE TYPE OF DOUGH:

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

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

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

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## THE CLASSICS / pan: 8,50€ / rustic: 11,00€ / gluten free: 13,00€

**Margarita:** tomato, mozzarella dop.

**Reina:** tomato, mozzarella dop, sweet ham.

**Caprichosa** tomato, mozzarella dop, mushrooms, sweet ham, green olives.

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## SOMETHING DIFFERENT / pan: 9,50€ / rústic: 12,50€ / gluten free: 14,50€

**Boloñesa:** tomato, mozzarella dop, beef ragu ,onion

**Jalisco:** tomato, mozzarella dop , minced meat, jalapeño, spicy oil.

**Sevi:** tomato, mozzarella dop, onion, sweet ham, tunna.

**4 estaciones:** tomato, mozzarella dop, red pepper, anchovies, mushrooms, tuna.

**Pronto:** tomato, mozzarella, sweet ham, boiled egg, red pepper, mushrooms, green olives

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## BEST SELLERS / pan: 10,50€ / rústic: 13,50€ / gluten free: 15,50€

**Carbonara:** bechamel, mozzarella dop, bacon, onion, mushrooms.

**Jardinera:** tomato, mozzarella dop, anchovies, cherry tomatoes, onion, alcaparras, garlic.

**Chicken:** tomato, mozzarella dop, chicken tex, boiled egg, onion, mushrooms.

**4 Quesos:** tomato, mozzarella dop, roquefort, parmesan, mozzarella, semi dried chess.

**Comiso:** tomato, mozzarella dop, pepperoni, mushrooms, onion and black olives

**Barbacoa:** tomato, mozzarella dop, bacon, minced meat, chicken and homemade bbq sauce

**Cabra** bechamel, mozzarella dop, goat cheese, black olives.

**Maria:** tomato, mozzarella dop, sweet ham, roquefort, mushrooms.

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## VEGETARIANS / pan: 9,50€ / rústic: 12,50€ / gluten free: 14,50€

**Huerta:** tomato, mozzarella dop , aubergine, asparagus, onion, mushrooms, spinach.

**Vegetal:** tomato, mozzarella dop, capers, red pepper, asparagus, mushrooms, onion.

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## PIZZAS DOC / pan: 11,00€ / rústic: 14,00€ / gluten free: 16,00€

**Bufalina:** tomato, mozzarella dop, basil, cherry tomatoes, mozzarella di búfala.

**Parma:** tomato, mozzarella dop, Iberian Ham, cherry tomatoes, rocket, parmesan.

Two flavours rustic pizza: 14,00€ / Extra topping: +1,00€ / Vegan cheese: +2,00€

# DRINKS

## WATER

Water 0,5	2,00€
Water l	3,00€
Sparkling 0,5	3,00€

## JUICE

Pineapple juice	2,00€
Peach juice	2,00€

## SOFT DRINKS

Soft Drinks 35cl	2,50€
Lemon Soda 50cl	3,50€
Soda Water 50cl	3,50€

## BEERS

	Glass	Pint
Draught		
Estrella Galicia	2,10 €	4,00€

### Bottles 33 cl.

Victoria	2,50 €
Estrella Galicia	2,80 €
Estrella 0,0%	3,00 €
Estrella Galicia (Gluten free)	3,00 €

### Specials

Estrella 1906	3,50€
Estrella 1906 Red	4,00€
Alhambra verde	3,50 €
Coronita	4,00 €
Nazionale IPA (Gluten free)	3,50 €

## TINTO DE VERANO Y SANGRÍA

Tinto de verano:	Pint
Red wine with sweetened soda water	3,00€
Red wine with lemon soda water	3,00€
Sangría	5,00€

## WINE

### Red Wine:

	Glass	Bottle
El Coto Mayor D.O. La Rioja (Crianza)	3,50€	15,00€
Portia D.O. Ribera del Duero (Roble)	3,90€	17,00€
Habla del Silencio D.O. Extremadura (Roble)	-	22,50€
La Montesa D.O. La Rioja (Crianza)	-	24,00€
Juan Gil Plata D.O. Jumilla (Crianza)	-	25,00€
Capuchina Vieja D.O Málaga	-	30,00€
Finca Martelo D.O. La Rioja (Reserva)	-	55,00€

### White Wine:

Bitácora D.O. Rueda	3,50€	15,00€
Maestrante D.O. Cádiz	3,00€	13,50€
Terras Gaudas D.O. Rías Baixas	-	24,00€

### Rose Wine:

Carramimbre D.O Cigales	3,50 €	15,00 €
Lambrusco Emilia D.Origen Emilia	-	12,00 €



## SPIRITS & MIXERS

<b>Gin</b>	<b>mixed</b>	<b>Ron</b>	<b>mixed</b>	<b>Whisky</b>	<b>mixed</b>
Larios 12	6,50€	Barcelo	6,50€	Jameson	6,50€
Seagrams	7,50€	Pampero	7,50€	JW Red Label	7,50€
Mombasa	10,00€	Kraken	10,00€	JW Black Label	9,00€
<b>Vodka</b>	<b>mixed</b>	<b>Coñac</b>	<b>glass</b>	<b>Tequila</b>	<b>shot</b>
Smirnoff	6,50€	Magno	5,50€	J. Cuervo Blue	3,00€
Absolut	7,50€				
Mom Pink	9,00€			<b>Limoncello</b>	<b>shot</b>
				Villa Massa	3,00€

## COFFEE & INFUSIONS:

### Coffee

Espresso	1,70€
Latte	1,90€
Carajillo	,50€

### Infusions

Camomile	2,00€
Green tea	2,00€
Black tea	2,00€
Mint tea	2,00€

## DESSERTS (All gluten free)

### Dolce Vita | 4,50€

Vanilla ice cream covered with hot melted chocolate and icing sugar.

### Tarta de queso | 5,80€

Cheesecake with cranberry jam cover.

### Brownie | 5,90€

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

### Tiramisú | 5,80€

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

### Nutellina | 11,00€

Nutella pizza on rustic dough.  
(Gluten free option: +2,00€ )