



OUR FAVOURITES

IBERIAN HAM (8oGR) WITH BREAD STICKS	20.00
MANCHEGO CHEESE WITH STRAWBERRIES & DRY FRUITS	17.00
CHILLED ANDALUSIAN GAZPACHO WITH OLIVE OIL AND ITS GARNISH (ONION, GREEN PEPPER, TOMATO)	8.00
"PIL PIL" SPICY PRAWNS WITH GARLIC, CHILLI & OLIVE OIL	12.00
CRUNCHYTEMPTATIONS	
HOMEMADE IBERIAN CURED HAM CROQUETTES (6 U) WITH MANCHEGO LIGHT CREAM	9.00
HOMEMADE PRAWN CROQUETTES (6 U) WITH PAPRIKA ALIOLI	9.00
CHICKEN WINGS WITH SPICY SAUCE	12.00
PASTA CORNER	<i>∑</i> \
SPAGUETTI CARBONARA	16.00
PENNE BOLOGNESÉ	15.00
FARFALLE POMODORO	13.00
RICES (PRICE PER PERSON, MINIMUM 2 PEOPLE)	
WITH CHICKEN & SEASONAL VEGETABLES THE ORIGINAL RECIPE OF THE HOUSE	17.00
A BANDA WITH SQUIDS AND PRAWN	17.00
BLACK RICE WITH MONKFISH, SQUID AND HOMEMADE ALIOLI	19.00
RICE COOKED ON A SOFT BROTH WITH FISH	22.00
ALL GREEN	
TRADITIONAL CAESAR SALAD WITH CRISPY CHICKEN & HOMEMADE SAUCE	14.00
BEACH CLUB SALAD TOMATO, AVOCADO, ASPARAGUS, ARUGULA, BOILED EGG, CARROT & LIME VINAIGRETTE	12.00

SEAFOOD

3E/11 00D	
GRILLED SEA BASS WITH SEASONAL VEGETABLES	22.00
FRIED SQUID RINGS	14.00
OUR MEATS ROASTED COQUELET CHICKEN IN ITS JUICE, THYME POTATOES & CHIMICHURRI SAUCE	17.00
GRILLED BEEF SIRLOIN STEAK WITH POTATO WEDGES AND GRAVY	26.00
STREET FOOD BIKINI SANDWICH WITH FRENCH FRIES	8.00
CLUB SANDWICH WITH FRENCH FRIES	12.00
BACON CHEESEBURGER "LA FINCA" WITH FRENCH FRIES (SIDES: SUPL. 0.50€)	16.00
BRAISED CHICKEN WRAP WITH BACON, CHEESE & YOGHURT SAUCE	12.00
SMOKED SALMON WRAP WITH A MIX OF LETTUCE, PICKLES AND HONEY & MUSTARD VINAIGRETTE	13.00
SIDE OF FRENCH FRIES	6.00
HOMEMADE DESSERTS	Med
CARROT CAKE WITH ALMONDS AND ORANGE & CHEESE FROSTING	6.00
CHOCOLATE BROWNIE WITH HOT CHOCOLATE SAUCE & VANILLA ICE CREAM	6.00
CREAMY CHEESECAKE WITH RED BERRIES	7.00
SCOOP OF ICE CREAM (U) CHOCOLATE , VANILLA , STRAWBERRY	2.00
SEASONAL FRUIT	6.00
BREAD SERVICE	1.00