

BEACH CLUB

FOOD



BREAD	1.00
TASTE OUR HOMEMADE PASTRY BREAD	2.00

OUR FAVOURITES

IBERIAN HAM (80GR) 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
SALMOREJO (COLD TOMATO SOUP) WITH BOILED EGG & IBERIAN HAM	8.00
"PIL PIL" SPICY PRAWNS WITH GARLIC, CHILLI & OLIVE OIL	12.00
ANCHOVIES MARINATED IN VINEGAR AND OIL	12.00
TUNA MARINATED IN SOY SAUCE	16.00

CRUNCHY TEMPTATIONS

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
CHICKEN FINGERS WITH BBQ SAUCE	12.00

OUR FRESH PASTA

TAGLIATELLE, SPAGHETTI, GARGANELLI	14.00
COMES WITH YOUR CHOICE OF PESTO, CARBONARA, POMODORO OR BOLOGNESE SAUCE	

RICES (PRICE PER PERSON, MINIMUM 2 PEOPLE)

A BANDA	18.00
BLACK RICE	18.00
VALENCIAN PAELLA	18.00
SEAFOOD RICE	18.00
VEGGIE RICE	18.00

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
TRADITIONAL POTATO SALAD WITH PRAWNS & TUNA BELLY FILLETS	12.00
TOMATO SALAD WITH TUNA BELLY FILLETS & KALAMATA OLIVES VINAIGRETTE	12.00

SEAFOOD

SARDINES "ESPETO" MALAGA STYLE	8.00
GILT HEAD "ESPETO" WITH BAKED POTATOES & CONFIT CHERRY TOMATOES	22.00
SEA BASS "ESPETO" WITH BAKED POTATOES & CONFIT CHERRY TOMATOES	22.00
GRILLED GILT HEAD WITH SEASONAL VEGETABLES	22.00
GRILLED SEA BASS WITH SEASONAL VEGETABLES	22.00
CRISPY OCTOPUS ON POTATO PARMENTIER AND PAPRIKA OIL	19.00
HOMEMADE OCTOPUS STEW	15.00

FRIED FISH

ANCHOVIES	12.00
SQUID RINGS	14.00
"ROSADA" (LOCAL WHITE FISH)	12.00
CODFISH SMALL OMELETTES MARINATED WITH LEMON AND CITRUS SAUCE	12.00
SMALL SHRIMP OMELETTES (U)	2.50
TYPICAL MALAGA ASSORTED FRIED FISH (2 PEOPLE)	22.00

OUR MEATS

ROASTED COQUELET CHICKEN IN ITS JUICE, THYME POTATOES & CHIMICHURRI SAUCE	16.00
GRILLED BEEF SIRLOIN STEAK WITH POTATO WEDGES AND GRAVY	24.00
BRAISED IBERIAN PORK PRAY WITH SMOKED VIOLET POTATO	22.00
IBERAN PORK CHOP COOKED AT LOW TEMPERATURE WITH BBQ SAUCE	22.00

STREET FOOD

BIKINI SANDWICH WITH FRENCH FRIES	10.00
CLUB SANDWICH WITH FRENCH FRIES	14.00
BACON CHEESEBURGER "LA FINCA" WITH FRENCH FRIES (SIDES: SUPL. 0.50€)	16.00
VEGAN BURGER ON OUR 100% VEGETABLE BREAD, TOMATO, LETTUCE, PICKLES & RED ONION	12.00
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

"CATALAN" CRÈME BROULÉE MOUSSE WITH APPLE AND CARAMEL TOPPING	7.00
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

All prices are in Euros and include VAT.
If you need an allergen chart, please ask the staff for it.

ALLERGENS & TAKE AWAY

IBERIAN HAM
MANCHEGO CHEESE
CHILLED ANDALUSIAN GAZPACHO
SALMOREJO (COLD TOMATO SOUP)
"PIL PIL" SPICY PRAWNS
ANCHOVIES MARINATED
TUNA



TAKE AWAY! HOMEMADE IBERIAN CURED HAM

TAKE AWAY! CROQUETTES HOMEMADE

TAKE AWAY! PRAWN CROQUETTES CHICKEN

TAKE AWAY! WINGS CHICKEN FINGERS



TAGLIATELLE, SPAGHETTI
GARGANELLI
CARBONARA
BOLOGNESE
PESTO
POMMODORO



VALENCIAN PAELLA
A BANDA RICE
BLACK RICE
SEAFOOD RICE
VEGGIE RICE

TAKE AWAY! TRADITIONAL CAESAR SALAD

TAKE AWAY! BEACH CLUB SALAD

TAKE AWAY! TRADITIONAL POTATO SALAD

TAKE AWAY! TOMATO SALAD



SARDINES "ESPETO"
GILT HEAD "ESPETO"
SEA BASS "ESPETO"
GRILLED GILT HEAD
GRILLED SEA BASS
CRISPY OCTOPUS
OCTOPUS STEW



AHNCHOVIES
SQUID RINGS
"ROSADA" (LOCAL WHITE FISH)
CODFISH SMALL OMELETES
SMALL SHRIMPS OMELETES
TYPICAL MALAGA ASSORTED FRIED FISH



TAKE AWAY! BIKINI SANDWICH

TAKE AWAY! CLUB SANDWICH

TAKE AWAY! BACON CHEESEBURGER "LA FINCA"

TAKE AWAY! VEGAN BURGER

TAKE AWAY! BRAISED CHICKEN WRAP

TAKE AWAY! SMOKED SALMON WRAP

TAKE AWAY! FRENCH FRIES



"CATALAN" CRÈME BROULÉE MOUSSE
CARROT CAKE
CHOCOLATE BROWNIE
CREAMY CHEESECAKE
SCOOP OF ICE CREAM
SEASONAL FRUIT



ALÉRGENOS



Mustard



Dairy



Shellfish



Sulfites



Crustacean



Peanuts



Gluten



Nuts



Lupins



Egg



Soy



Fish



Celery



Sesame



ALLERGENS \$
TAKE AWAY