

DINNER MENU

BEACH CLUB

AL FRESCO FAVOURITES

Beach Club's enticing menus bring you the sun-drenched taste of the Mediterranean. Whether it's sharing plates or salads, grilled fish, or classic favourites, enjoy your choices perfectly presented in our vibrant beachside surroundings. Where better to celebrate the sunset with a cocktail in hand?

SHARING CHOICES

V	SMOKED EGGPLANT SALAD WITH TAHINI, LEMON AND FETA CHEESE	22€
	Ensalada de berenjenas ahumadas con tahini, limón y queso crema	
	Салат из копченых баклажанов с тахини, лимоном и сливочным сыром	
V	HUMMUS WITH PASTRIMA AND SUMAC	20€
GF	Hummus con cebollas rojas encurtidas	
	Хумус с маринованным красным луком	
DF	WHITE RAW "TARAMA" WITH BOTTARGA	20€
	Tarama cruda blanca con bottarga	
	Белая сырая «тарама» с боттаргой	
V	BEACH CLUB TZATZIKI WITH GREEK YOGHURT	19€
GF	AND AVOCADO	
	Beach club tzatziki con yogur griego y aguacate	
	Пляжный клубный цацики с греческим йогуртом и авокадо	

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SALADS & MORE

V GF	HEIRLOOM CHERRY TOMATOES BURRATA SALAD WITH CITRUS DRESSING AND FRESH BASIL Ensalada de tomates cherry y burrata con aliño de cítricos y albahaca fresca Салат из помидоров черри и бурраты с цитрусовой заправкой и свежим базиликом	21€
V GF	GREEN SALAD WITH GREEN BEANS, BROCCOLI, VINAIGAR DRESSING, AGED CHEESE AND ALMONDS Ensalada verde con judías verdes, brócoli, aliño de vinagreta, queso curado y almendras Зеленый салат со стручковой фасолью, брокколи, винегретной заправкой, зрелым сыром и миндалем	18€
DF	AVOCADO-CHORIZO SALAD WITH TOMATOES, SMASHED AVOCADO, CRUMBLLED CHORIZO, ROUGHLY CHOPPED PARSLEY AND FRESH HERBS Ensalada de aguacate y chorizo con tomates, puré de aguacate, trozos de chorizo y hierbas frescas Салат из авокадо и чоризо с помидорами, пюре из авокадо, кусочками чоризо и свежей зеленью	24€
	BBQ OCTOPUS WITH LIME, OLIVE OIL, ESCABECHE AND GRILLED TOMATOES Pulpo a la plancha con lima, aceite de oliva, escabeche y tomates asados Осьминог на гриле с лаймом, оливковым маслом, эскабече и помидорами на гриле	24€

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SALADS & MORE

V GF*	ORGANIC QUINOA WITH PISTACHIO, ANTHOTIRO CHEESE, LIME AND CHARCOAL BABY GEM Bioquinoa con pistachos, queso antotiro, lima y gema baby al carbón Биокиноа с фисташками, сыром антотиро, лаймом и углем Детский самоцвет	19€
	BEEF TARTARE WITH PARMESAN FLAKES, DRY YOLK AND GRILLED BREAD Tartar de ternera con escamas de parmesano, yema de huevo seco y pan a la plancha Тартар из говядины с хлопьями пармезана, сухим яичным желтком и хлебом на гриле	26€
GF	SEA BASS CEVICHE WITH SWEET POTATO AND CORN Tartar de ternera con escamas de parmesano, yema de huevo seco y pan a la plancha Тартар из говядины с хлопьями пармезана, сухим яичным желтком и хлебом на гриле	23€
VG GF*	VEGAN CEVICHE WITH MUSHROOMS, SWEET CORN, MANGO AND CORIANDER Ceviche vegano con champiñones, maíz dulce, mango y cilantro Веганское севиче с грибами, сладким корном, манго и кинзой	23€

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FROM THE SEA

GF	TUNA STEAK WITH BABY POTATOES SAUTEED, HARICOTS VERTS, CAPER CREAM AND TAJINE TFilete de atún con rúcula baby, tomates, crema de alcaparras y limón a la pimienta Стейк из тунца с рукколой, помидорами, крем из каперсов и лимонный перец	34€
DF GF	SWORDFISH STEAK WITH MARINATED AROMATIC HERBS, OLIVE OIL AND LEMON Brocheta de pez espada marinado con hierbas, aceite de oliva y limón Шампур из рыбы-меч, маринованный с травами, оливковым маслом и лимоном	32€
GF	GRILLED PRAWNS WITH CHILI-GARLIC BUTTER AND HERBS Langostinos a la plancha con mantequilla de chile y ajo y hierbas aromáticas Скампии на гриле с чесночным маслом и зеленью чили	30€

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FROM THE LAND

GF	BEEF TAGLIATA WITH ROASTED PEPPERS, GRILLED ARTICHOKES AND CHIMICHURRI SAUCE Tagliata de ternera con pimientos asados, alcachofas a la parrilla y salsa chimichurri Говядина тальята с печеным перцем, артишоками на гриле и соусом чимичурри	39€
	SLOW COOKED PORK CHEEKS WITH POTATO PUREE AND GRAVY SAUCE Carrilleras de cerdo a fuego lento con puré de patatas y salsa gravy Свинные щечки, приготовленные на медленном огне, с картофельным пюре и подливкой	33€
GF* DF	MARINATED SMOKED CHICKEN THIGH WITH PADRON PEPPERS, LEMON OLIVE OIL DRESSING AND CHARCOAL LEMON Muslos de pollo ahumados marinados con pimienta de padrón, aliño de aceite de oliva y limón al carbón Маринованные копченые куриные бедра с перцем падрон, заправкой из лимонно-оливкового масла и лимоном на углях	31€

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FROM THE LAND

	GRILLED MEATBALLS WITH SMOKED GREEK YOGURT AND GRILLED TOMATO Albóndigas a la parrilla con yogur griego ahumado y tomates asados Фрикадельки на гриле с копченым греческим йогуртом и помидорами на гриле	34€
V	LINGUINE AL PESTO, FETA CHEESE, MINT AND HAZELNUT Linguine con pesto, queso feta, fantasma, limón y avellanas Лингвине с песто, сыром фета, привидением, лимоном и лесными орехами	33€

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SIDE DISHES

VG GF*	GRILLED GREEN ASPARAGUS WITH OLIVE LEMON OIL DRESSING AND CHIVES Espárragos verdes a la plancha con aceite de oliva, aliño de limón y cebollino Зеленая спаржа на гриле с оливковым маслом, лимонной заправкой и шнитт-луком	7€
VG GF*	CRISPY POTATOES WITH THYME AND GARLIC Patatas crujientes con tomillo y ajo Хрустящий картофель с тимьяном и чесноком	10€
VG GF*	GRILLED MUSHROOMS MARINATED IN OUZO AND FRESH HERBS Champiñones a la plancha marinados con ouzo y hierbas frescas Грибы на гриле, маринованные в узо и свежих травах	8€
VG GF*	ROASTED BEETROOT WITH HORSERADISH VINAIGRETTE Remolacha asada con vinagreta de rábano picante Обжаренная свекла с винегретом из хрена	9€
V GF*	BURNT CORN WITH SPICY GARLIC BUTTER Maíz dulce asado con mantequilla de ajo picante Обжаренный сладкий корн с пряным чесночным маслом	9€

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SAUCES

VG GF*	CHIMICHURRI - PAIRING WITH MEAT, FISH AND POULTRY Chimichurri con carne, pescado y aves Чимичурри с мясом, рыбой и птицей	8€
GF*	AIOLI - PAIRING WITH FISH AND POULTRY Alioli con pescado y aves Айоли с рыбой и птицей	8€
GF*	GRAVY SAUCE - PAIRING WITH MEAT AND POULTRY Salsa para carnes y aves Соус для мяса и птицы	8€

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DESSERTS

V GF	PAVLOVA WITH YOGURT CREAM, BERRIES AND CRISPY MERINGUE Pavlova con crema de yogur, bayas y merengue crujiente Павлова с йогуртовым кремом, ягодами и хрустящей меренгой	14€
V	CHOCOLATE BROWNIES WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE Brownies de chocolate con helado de vainilla y salsa de chocolate Шоколадный брауни с ванильным мороженым и шоколадным соусом	14€
V GF	COCONUT MOUSSE WITH PASSION FRUIT SORBET AND PASSION WAFER Mousse de coco con sorbete de fruta de la pasión y barquillo de pasión Кокосовый мусс с сорбетом из маракуйи и вафлями из маракуйи	12€
VG GF	SEASONAL FRUIT SALAD Ensalada de frutas de temporada Сезонный фруктовый салат	14€

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DESSERTS

V	ICE CREAM SELECTION	3€
GF	(VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Selección de helados (vainilla, chocolate, fresa, plátano) Выбор мороженого (ваниль, шоколад, клубника, банан)	
VG	SORBET SELECTION	5€
GF	(LIME, MANGO) Selección de sorbetes (lima, mango) Выбор сорбета (лайм, манго)	

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Vegan Menu

STARTERS

GF*	HUMMUS WITH CRISPY TORTILLA AND SUMAC Hummus con tortilla crujiente y zumaque Хумус с хрустящей тортильей и сумахом	20€
GF*	BEACH CLUB GREEN SALAD WITH BROCCOLI, GREEN BEANS AND LEMON OLIVE OIL DRESSING Ensalada verde beach club con brócoli, judías verdes y aliño de limón y aceituna Салат «Зеленый пляжный клуб» с брокколи, стручковой фасолью и лимонно-оливковой заправкой	18€
GF*	TOMATO SALAD WITH AVOCADO CREAM WATERMELON, CUCUMBER AND BALSAMIC VINAIGRETTE Ensalada de tomate con crema de aguacate, sandía pepino y vinagreta balsámica Салат из помидоров с кремом из авокадо, арбузом, огурцом и бальзамическим винегретом	15€
GF*	VEGAN CEVICHE WITH MUSHROOMS, SWEET CORN, MANGO AND CORIANDER Ceviche vegano con champiñones, maíz dulce, mango y cilantro Веганское севиче с грибами, сладким корном, манго и кинзой	23€

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Vegan Menu

SIDE DISHES

GF*	GRILLED GREEN ASPARAGUS WITH OLIVE LEMON OIL DRESSING AND CHIVES Espárragos verdes a la plancha con aliño de aceite de oliva y aceite de limón y cebollino Зеленая спаржа на гриле с заправкой из оливкового и лимонного масла и шнитт-луком	11€
GF*	BABY POTATOES WITH THYME AND GARLIC Patatas baby con tomillo y ajo Картофель с тимьяном и чесноком	10€
GF*	GRILLED MUSHROOMS MARINATED IN OUZO AND FRESH HERBS Champiñones a la plancha marinados en ouzo y hierbas frescas Грибы на гриле, маринованные в узо и свежие травы	8€
GF*	ROASTED BEETROOT WITH HORSERADISH VINAIGRETTE Remolacha asada con vinagreta de rábano picante Обжаренная свекла с винегретом из хрена	9€
GF*	GRILLED CORN ON THE COB WITH AROMATIC OLIVE OIL Mazorca de maíz a la plancha con aceite de oliva aromático Кукуруза в початках на гриле с ароматным оливковым маслом	10€

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Vegan Menu

MAIN COURSES

GF*	GRILLED VEGETABLES WITH HUMMUS AND CHERRY TOMATOES CONFIT Verduras a la plancha con hummus y tomate cherry confitado Овоци на гриле с хумусом и конфи из помидоров черри	27€
	LINGUINE AL PESTO WITH MINT, LEMON AND HAZELNUT Linguine al pesto con fantasma, limón y avellana Лингвине с песто с привидением, лимоном и фундуком	22€
	FALAFEL WITH GRILLED ICEBERG, GUACAMOLE SAUCE AND TORTILLA CHIPS Falafel con iceberg a la plancha, salsa de guacamole y tortilla chips Фалафель с айсбергом на гриле, соусом гуакамоле и чипсами тортилья	22€

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Vegan Menu

DESSERTS

GF*	COCONUT MOUSSE WITH GRANITA PASSION FRUIT Mousse de coco con granizado de fruta de la pasión àКокосовый мусс с муссом из маракуйи Гранита	12€
GF*	FRESH SEASONAL FRUIT SALAD Ensalada de fruta fresca de temporada Салат из свежих сезонных фруктов	14€
	SORBET SELECTION (LIME, MANGO) Selección de sorbetes (lima, mango) Выбор сорбета (лайм, манго)	5€

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TODDLER' S MENU

VG GF*	CREAM OF GREEN VEGETABLES, AND OLIVE OIL Crema de verduras verdes y aceite de oliva Крем из зеленых овощей с оливковым маслом	10€
DF GF*	CREAM OF CHICKEN, POTATO AND CARROTS Crema de pollo, patatas y zanahorias Крем с курицей, картофелем и морковью	10€
DF GF*	CREAM OF POACHED FISH FILLET, ZUCCHINI, CARROTS AND POTATOES Crema de filete de pescado escalfado, calabacines, zanahorias y patatas Рыбное филе с кремом, кабачки, морковь и картофель	10€
VG GF*	CREAM OF SEASONAL FRUIT Crema de frutas de temporada Крем из сезонных фруктов	10€

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Kids Menu

STARTERS

VG	MINI TOMATO SALAD WITH CUCUMBER, PEPPERS	10€
GF*	AND OLIVES	
	Mini ensalada de tomate con pepino, pimientos y aceitunas	
	Мини-салат из помидоров с огурцом, перцем и оливками	
VG	MINI CORN AVOCADO SALAD WITH CRISPY	
GF*	TORTILLAS AND OLIVE OIL	10€
DF	Mini ensalada de maíz y aguacate con tortillas crujientes y aceite de oliva	
	Мини-салат из кукурузы и авокадо с хрустящими тортильями и оливковым маслом	
VG	HUMMUS WITH CARROT AND CUCUMBER STICKS	14€
GF*	Hummus con palitos de zanahoria y pepino	
DF	Хумус с морковными и огуречными палочками	

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Kids Menu

MAIN COURSES

DF	GRILLED DORADO FILLET WITH STEAMED VEGETABLES AND OLIVE OIL LEMON DRESSING Filete de dorada a la plancha con verduras al vapor y aliño de aceite de oliva y limón Филе златоглавой, приготовленное на гриле, с овощами на пару и заправкой из оливкового масла и лимона	26€
GF DF	MARINATED CHICKEN THIGHTS WITH QUINOA TAMPOULE Muslos de pollo marinados con tampooule de quinoa Маринованные куриные бедра с тампулом из киноа	23€
	KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES Hamburguesa infantil de ternera con tomate, ensalada y patatas fritas Детский говяжий бургер с помидором, салатом и чипсами	12€

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Kids Menu

AND MORE...

V	PIZZA MARGHERITA WITH MOZZARELLA AND TOMATO SAUCE Pizza Margarita con salsa de mozzarella y tomate Пицца «Маргарита» с соусом из моцареллы и помидоров	12€
	PENNE PASTA WITH TOMATO OR BOLOGNESE SAUCE Penne con tomate o salsa boloñesa Pâtes Пенне с томатным или болонским соусом Паштеты	12€
	CHICKEN NUGGETS WITH FRENCH FRIES Nuggets de pollo con patatas fritas Куриные наггетсы с чипсами	12€
	FISH CROQUETS WITH FRENCH FRIES Croquetas de pescado con patatas fritas Рыбные крокеты с картошкой	12€

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Kids Menu

DESSERTS

V	CHOCOLATE BROWNIES WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE Brownies de chocolate con helado de vainilla y salsa de chocolate Шоколадный брауни с ванильным мороженым и шоколадным соусом	14€
V	PAVLOVA WITH YOGURT CREAM, BERRIES AND CRISPY MERINGUE Pavlova con crema de yogur, bayas y merengue crujiente Павлова с йогуртовым кремом, ягодами и хрустящей меренгой	10€
VG	KIDS FRUIT SALAD	3€
GF	Ensalada de frutas para niños Фруктовый салат для детей	
GF	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Selección de helados (vainilla, chocolate, fresa, plátano) Выбор мороженого (ваниль, шоколад, клубника, банан)	
GF	SORBET SELECTION (MANGO, LIME) Selección de sorbetes (mango, lima) Выбор сорбета (манго, лайм)	

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