

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	22€
GF*	AND FETA CHEESE	
	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 pastrima y zumaque	
	мус с пастримой и сумахом	
DF	WHITE FISH RAW "TARAMA" WITH BOTTARGA	20€
	Huevas de pescado blanco "Tarama" con Bottarga	
	Икра белой рыбы '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	BURRATA WITH MIXED CHERRY TOMATOES, GRAPES,	21€
GF*	BASIL OIL AND LIME VINAIGRETTE Burrata con tomates cherry mixtos, uvas, aceite de albahaca y vinagreta de lima Буррата с помидорами черри, виноградом, базиликовым маслом и винегретом из лайма	
GF*	GREEN SALAD WITH GREEN BEANS, BROCCOLI, VINEGAR 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€
	AVOCADO-CHORIZO SALAD WITH TOMATOES, AVOCADO CREAM, CRUMBLED 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 зелены	24€
	BBQ OCTOPUS WITH LIME, OLIVE OIL AND ESCABECHE SAUCE Pulpo a la barbacoa con lima, aceite de oliva y salsa escabeche Осьминог барбекю с лаймом, оливковым маслом и соусом эскабече	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€
DF GF*	SEA BASS CEVICHE WITH SWEET POTATO AND CORN Ceviche de lubina con boniato y maíz Севиче из морского окуня со сладким картофелем и кукурузой	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, HARICOTS VERTS, CAPER CREAM AND TAJINE Solomillo de atún con patatas baby, haricots verts, crema de alcaparras y tajine Стейк из тунца с детским картофелем, грибами верт, кремом из каперсов и таджином	34€
DF GF*	SWORDFISH MARINATED WITH AROMATIC HERBS, LEMON PEPPER AND MESCLUN-HERBS SALAD AND OLIVE OIL LEMON DRESSING Pez espada marinado con hierbas aromáticas, pimienta limón y ensalada de mesclun-hierbas y aliño de aceite de oliva y limón Рыба-меч, маринованная с ароматными травами, лимонным перцем и салатом месклун-трава и лимонной заправкой из оливкового масла	32€
GF	GRILLED PRAWNS WITH CHILI-GARLIC BUTTER, AVOCADO AND PICO DE GALLO Camarones a la parrilla con mantequilla de chile y ajo, aguacate y pico de gallo Креветки на гриле с чили-чесночным маслом, авокадо и пико де галло	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 POTATOES AND GRAVY Carrilleras de cerdo cocinadas a fuego lento con patatas y salsa gravy Свинные щечки, приготовленные на медленном огне, с картофелем и соусом	33€
GF* DF	MARINATED SMOKED CHICKEN THIGH WITH PADRON PEPPERS, LEMON OLIVE OIL DRESSING AND CHARCOAL LEMON Muslos de pollo ahumados marinados con pimiento 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

HOMEMADE LAMB KEBAB WITH SMOKED GREEK
YOGURT AND GRILLED TOMATO 34€

Brocheta casera de cordero con yogur griego
ahumado y tomate asado
Домашний шашлык из баранины с копченым
греческим йогуртом и помидором на гриле

LINGUINI WITH ROCKET PESTO, FETA, MINT AND
SEMIDRIED TOMATOES 33€

Linguini con pesto de rúcula, queso feta, menta y
tomates semideshidratados
Лингвини с песто из рукколы, фетой, мятой и
вялеными томатами

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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 травях	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 SOFT COOKIE WITH VANILLA ICE CREAM 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 SUMAC Hummus con zumaque Хумус с 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* V	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 Овощи на гриле с хумусом и конфи из помидоров черри	27€
	BEETROOT LINGUINI WITH WALNUTS AND GINGER Linguini de remolacha con nueces y jengibre Свекольные лингвини с грецкими орехами и имбирем	22€
GF*	FALAFEL WITH GUACAMOLE SAUCE, CHILI AND PICO DE GALLO Falafel con salsa de guacamole, chile y Pico de Gallo Фалафель с соусом гуакамоле, чили и Пико де Галло	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 Кокосовый мусс с муссом из маракуйи Гранита	12€
GF*	FRESH SEASONAL FRUIT SALAD Ensalada de fruta fresca de temporada Салат из свежих сезонных фруктов	14€
GF	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

	AVOCADO-CHORIZO SALAD WITH TOMATOES, SMASHED AVOCADO, CRUMBLED 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 зелению	10€
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 Зелёный салат со стручковой фасолью, брокколи, винегретной заправкой, зрелым сыром и миндалем	10€
VG GF*	HUMMUS WITH CARROT AND CUCUMBER STICKS Hummus con palitos de zanahoria y pepino Хумус с морковными и огуречными палочками	14€

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Kids Menu

MAIN COURSES

DF GF*	SWORDFISH MARINATED WITH AROMATIC HERBS, LEMON PEPPER AND MESCLUN-HERBS SALAD AND OLIVE OIL LEMON DRESSING Pez espada marinado con hierbas aromáticas, pimienta limón y ensalada de mesclun-hierbas y aliño de aceite de oliva y limón Рыба-меч, маринованная с ароматными травами, лимонным перцем и салатом месклун-трава и лимонной заправкой из оливкового масла	26€
DF GF*	MARINATED SMOKED CHICKEN THIGH WITH PADRON PEPPERS, LEMON OLIVE OIL DRESSING AND CHARCOAL LEMON Muslo de pollo ahumado marinado con pimientos de Padrón, aliño de aceite de oliva al limón y limón al carbón Маринованное копченое куриное бедро с перцем падрон, заправкой из лимонного оливкового масла и лимоном на углях	23€
	LINGUINI WITH ROCKET PESTO, FETA, MINT AND SEMIDRIED TOMATOES Linguini con pesto de rúcula, queso feta, menta y tomates semideshidratados Лингвини с песто из рукколы, фетой, мятой и вялеными томатами	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€
V	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€
VG GF*	KIDS FRUIT SALAD Ensalada de frutas para niños Фруктовый салат для детей	10€
GF	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Selección de helados (vainilla, chocolate, fresa, plátano) Выбор мороженого (ваниль, шоколад, клубника, банан)	3€
GF	SORBET SELECTION (MANGO, LIME) Selección de sorbetes (mango, lima) Выбор сорбета (манго, лайм)	5€

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