

An aerial photograph of a beach. The top half of the image shows the ocean with white, foamy waves crashing onto a dark, sandy beach. The bottom half of the image shows the beach itself, which is a reddish-brown color. In the bottom right corner, two small, dark, rectangular objects are visible on the sand.

BAHÍA BEACH

J A Z B A

NEW MENU
SUMMER 2021

Vegetarian. 🌱

All dishes with this symbol * given their time of preparation, are **recommended by the chef** to be ordered with a starter.

Price of bread 0.95€ per unit.
VAT included.

Consult with the waiter in case you have any allergies—EU regulations (1169/2011) Royal National Decree 126/2015.

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So that you can enjoy the finest experience, all our dishes and drinks are prepared with the **highest quality** ingredients from our wide range of **exclusive suppliers**.

APERITIF

Homemade vermouth 3.50€
Own recipe, made with Martini products that we macerate in our barrel

Vermouth Perez Barquero 3.50€
With the unique character of the Montilla grape from our Andalusian land

Vermouth Petroni 4.50€
Our freshest proposal of vermouth produced in the Rías Baixas with albariño.

Martini & Fresas 5.00€
A very fresh combination of white vermouth with 7up, strawberries and mint

La Fiera 5.00€
A sweeter touch made with Martini Fiero, fresh orange juice and a hit of soda

Negroni 5.00€
The classic of aperitifs with gin, campari and vermouth in equal parts accompanied by a delicious homemade chocolate.

Sangría clásica 14.00€/Litro | 3.50€/vaso

[Find out more](#)

Ask our team for our select drink menu



WINES

CAVAS, CHAMPAGEN AND SPARKLING WINES

Glass Bottle

Dolce Bianco Frizzante (Verdejo) 2.50€ 14.00€

Moscato Spumante (Moscatel) 14.00€

Xénius Brut. Cava 3.00€ 15.00€

Castillo Perelada Brut Reserva. Cava 18.00€

Juvé & Camps Reserva de la Familia. Cava 28.00€

Champagne Moët & Chandon Imperial 80.00€

WINES

WHITE WINES	Glass	Bottle
Wine House Selection D.O.Ca. Rioja (Viura)	2.20€	12.00€
Hombre Pez. D.O. Rueda (Verdejo)	2.50€	14.00€
Marieta D.O Rías Baixas (Albariño)	3.00€	17.00€
Castelo D.O. Rueda (Sauvignon Blanc)		19.00€
El gordo del circo D.O. Rueda Botella (Verdejo)		23.00€
Terras do cigarron D.O. Monterrei		17.00€
Chinchilla Cloe D.O. Sierras de Málaga (Chardonnay)		19.00€
ROSÉ WINES		
Wine House Selection D.O.Ca. Rioja (Garnacha)	2.20€	12.00€
Pizarras de Otero D.O Bierzo (Mencía)		14.50€
Chinchilla Cloe Rosé D.O Sierra de Málaga (Garnacha)		18.50€

WINES

RED WINES	Glass	Bottle
Wine House Selection D.O. Rioja (Tempranillo)	2.20€	12.00€
Hacienda la Vizcondesa D.O. Málaga (Syrah, Cabernet Sauvignon y Merlot)		19.00€
Casal do Vila D.O. Ribeiro (Garnacha y mencia)	2.60€	15.00€
Azpilicueta D.O. Rioja (Tempranillo, graciano y mazuelo) Crianza		17.00€
Wine House Selection D.O. Ribera del Duero, Tempranillo, Roble	2.80€	16.00€
Protos D.O. Ribera del Duero		17.50€
Matarromera Crianza D.O. Ribera del Duero (Tempranillo)		32.00€
Descalzos Viejos D.O Sierras de Málaga (Garnacha, Syrah y Merlot)		18.50€

TO SNACK ON

"Potito" Chilli and garlic prawns 9.00€
A different way to eat a croquette

Homemade meat croquettes 8.00€
Homemade meat croquettes simmered with mojo sauce

Nachos Jazba (*vegetarian option*) 10.00€
"Jazba" nachos with cheese, homemade bbq sauce, guacamole and "pico de gallo" and chili with meat

iNEW! Prawn gyozas 13.00€
Homemade prawn gyozas with mango hoisin and wakame

Japanese/Spanish fried potatoes 6.90€
Homemade potatoes poached and fried with exotic hot sauce

Vida bowl 13.00€
Assortment of beet hummus and guacamole with vegetable sticks and breads

Fried sweet potato sticks with yogurt sauce 4.90€

Our Russian potato salad 8.50€
Creamy and tasty with tuna belly, fried onion topping and piparra peppers

Cow tataki marinated in japanese sauce 13.50€ 



RUSSIAN POTATO SALAD



THINLY SLICED TOMATOES AND
AVOCADO WITH BURRATA

WITH BREAD

Angus beef Burger **12.50€**

Juicy hamburger 180gr, caramelized onion, tender shoots, bacon, egg, cheese, tomato and BBQ sauce

Sandwich Jazba (vegetarian option) **10.90€**

Grilled chicken breast, egg, ham, gouda cheese, mixed lettuce, tomato and mayonnaise

iNEW! Naan flatbread **11.00€**

Naan bread stuffed with meat flavored with a spicy and fresh touch

SALADS

Jazba Salad **12.50€**

Toasted goat cheese with seasonal fruits timbale, tender shoots, passion fruit vinaigrette and mango ice cream

Thinly sliced tomatoes and avocado with burrata **12.50€**

Thinly sliced tomatoes, Avocado from Axarquia with burrata

Lettuce heads (vegetarian option) **12.00€**

Tender hearts of lettuce with prawns sautéed and blanched with Modena vinaigrette, peppers and anchovies

iNEW! Falafel Bowl **11.00€**

Lettuce, grits, hummus, feta cheese, corn chips, lime and sriracha

Caesar Salad with chicken popcorn (vegetarian option) **12.00€**

Romaine lettuce, parmesan flakes, nuts, egg, fried onion, croutons, Caesar sauce

📷 Salmon poke (vegetarian option) **14.00€**

Typical Hawaiian dish, raw salmon salad with Asian sauce marinade

Salmon Tartar **16.00€**

Knife-cut salmon, Japanese chive brunoise and pickles

RICES

- * **Seafood paella** (mín. 2 pers) **12.50€/pers**
Rice from the Ebro Delta with shellfish, mollusks and crutaceans
- * **iIT ´S BACK! Oxtail fideuá** **12.50€/pers**
(mín. 2 pers) Oxtail stew cooked at low temperature, toasted noodles and alioli of its juice.
- * **iNEW! Arroz seco** (mín. 2 pers) **13.50€/pers**
Dry rice from the Ebro Delta with vegetables, mushrooms and Iberico pork (vegetarian option)



IBERICO "SECRETO"

WOKS & SAUTEED

- Chicken wok** **12.50€**
Stir fry with vegetables, noodles and Asian sauces
(vegetarian option)
- Prawn Wok** **12.50€**
Stir fry with vegetables, noodles and Asian sauces
- * **Sauteed seitán** **11.00€**
with vegetables, plums and almonds

OUR MEATS

- * **Chicken breast and vegetables skewer** **14.00€**
Bacon Wrapped Chicken Bits with Grilled Vegetables and Roasted Potato
- * **Beef entrecôte** **20.50€**
Grilled Angus Beef Loin, Herb Butter, Garlic Bread, Homemade jacket potatoe and Seasonal vegetables
- * **Iberico pork shoulder** **19.00€**
Acorn -fed ibérico pork shoulder with a berry ketchup and roasted, gently mashed potatoes with vegetables
- * **Iberico "secreto" pork fillet** **18.00€**
Acorn-fed Ibérico "secreto" pork fillet cooked at 70° with sauteed vegetables and homemade potatoes.

OUR FISH

- * **Grilled salmon fillet** **17.50€**
Salmon with Asian sauce over noodles and Thai prawns.
- * **Fish skewer** **17.80€**
Grilled monkfish, salmon and prawns
- * **Mix grilled fish (2 pers)** **29.00€**
Monkfish, Kinglip, hake, salmon, national squid, crayfish, prawn

- Fritura malagueña** **10.90€**
Variety os fish (squid, Kinglip, cuttlefish, puntillita and orly prawn)

GRILLED FISCH UNTIL 5:30PM

(WITH OUT TUESDAY)

Sardine	6.00€
Gilt-head bream 500 a 600gr	18.00€
Sea bass 500 a 600gr	19.00€
National Squid 600 a 700gr	25.00€



GRILLED OCTOPUS

CHILDREN ´ S MENU

- Chicken Nuggets with fries** **8.50€**
Breaded and fried chicken fillets with homemade french fries and BBQ

- Pasta with bolognese sauce** **8.00€**

- Chicken croquettes with french fries** **8.00€**

- Hamburger with cheese with french fries** **9.00€**
Angus beef Burger of 180gr.

DESSERTS

Homemade cheesecake With blueberry jam and strawberry ice cream	6.00€
Tempura chocolate ice cream on corn tortilla and red fruits	6.00€
Chocolate cookie with vainilla ice cream Chocolate and sweet popcorn	6.80€
Neapolitan ice cream 2.0 with Caramelised puff pastry and toasted pine nuts	6.50€
Mille feuille caramelised puff pastry With cream and freshly whipped cream	8.50€
Roasted and warm apple tatin with Cream and cinnamon	6.50€
Pineapple carpaccio with caramelized cream and coconut ice cream	6.50€
Choco-fantasy cup chocolate ice cream, white chocolate ice cream, cream, banana, brownie, Mikados and chocolate syrup	18.00€
Fruit tray Assorted seasonal fruits	12.00€



CHOCOLATE COOKIE

THE BEST COMPANY FOR YOUR DESSEERT

Baileys frappé Delicious baileys frappe and coffee with whipped cream	6.00€
Espresso Martini a classic vodka and coffee in the shaker	6.00€
Anise candy A refreshing digestive drink of marie brizard, peppermint and lemon juice	6.00€
Kiwi and cream Your light dessert with rum, kiwi, lemon juice and a thin layer of whipped cream	6.00€
Pink Coconut The sweetest complement in this section, with amaretto, coconut, strawberry, lemon and triple sec.	6.00€

· LA TRIBU ·

JAZBA

CITY ——— BEACH

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