

BAHÍA BEACH
JAZBA

GROUP MENU
MIN 10 PAX

OCTOBER- APRIL

BRUMA MENU

SMALL BITES

(To share)

CROQUETTES OF CURED BEEF

Creamy cured beef and smoked cheese croquette.

SALMON AND AVOCADO TARTARE

Icelandic salmon, finely chopped with asian-style dressing and avocado.

ROASTED EGGPLANT

Kalamata stracciatella, capers, sun-dried and confit tomato.

THE MAIN

PRAWN WOK

Stir-fried thai style with crushed peanuts.

SOMETHING SWEET

CREMA CATALANA AND ANISE-FLAVOURED BISCUIT.

OUR BAR

HOUSE WINE

BEER

MINERAL WATER

SOFT DRINKS

**Drinks are only included from the start of the meal service until dessert.*

PRICE PER PERSON FROM 38€

**Menu prices are subject to market price fluctuations.*

AURA MENU

SMALL BITES

(To share)

GILDA 2.0

Salmon, shrimp, piparra pepper and yuzu mayonnaise.

CAULIFLOWER STEAK

Hummus and smoked, and slightly spicy chimichurri.

WONTON MILLEFEUILLE

Vegetable and shrimp crispy lasagna, with a prawn carpaccio veil and paprika and honey aioli.

THE MAIN

TERIYAKI DUCK

Duck, apple, noodles and teriyaki sauce.

SOMETHING SWEET

CHEESECAKE WITH BLUEBERRY JAM

OUR BAR

HOUSE WINE

BEER

MINERAL WATER

SOFT DRINKS

**Drinks are only included from the start of the meal service until dessert.*

PRICE PER PERSON FROM 41€

**Menu prices are subject to market price fluctuations.*

LIBEO MENU

SMALL BITES

(To share)

BRUTAL SCALLOPS

Flambéed with kimchi mayonnaise.

IBERIAN PORK 'SECRETO' TACO

A delicious fusion of tradition and flavor, with the unmistakable touch of Iberian pork in every bite.

BROKEN FRIED EGGS PIL-PIL FOUR YOLKS AND SHRIMP PIL-PIL.

THE MAIN

GRILLED SALMON FILLET

Salmon twice cooked, with asian sauce.

SOMETHING SWEET

CHOCOLATE COULANT WITH PRALINE CENTER

OUR BAR

HOUSE WINES

BEER

MINERAL WATER

SOFT DRINKS

**Drinks are only included from the start of the meal service until dessert.*

PRICE PER PERSON FROM 45€

**Menu prices are subject to market price fluctuations.*

SIROCO MENU

SMALL BITES (To share)

THAI SOUP

Vegetable soup with prawns, gyozas, mushrooms and coconut milk.

AZTEC OCTOPUS CRACKLINGS

Plantain, fried octopus, guacamole, pico de gallo and chipotle mayonnaise.

NAPOLITAN BURRATA

Burrata, roasted cherry tomatoes, semi-dried tomato, cashews and basil caviar.

THE MAIN

THAI MARINATED SEA BASS

Marinated and fried sea bass (Taco time: Build it your way).

SOMETHING SWEET

WHITE CHOCOLATE BROWNIE

OUR BAR

HOUSE WINES

BEER

MINERAL WATER

SOFT DRINKS

**Drinks are only included from the start of the meal service until dessert.*

PRICE PER PERSON FROM 50€

**Menu prices are subject to market price fluctuations.*

TERMS AND CONDICIONS

PAYMENT

20% of the total as a reservation (non-refundable).

THE REMAINING BALANCE:

For events up to 40 guests: the day before the event.

For events over 40 guests: one week before the event.

MENU

All guests must choose the same menu.

Adaptations will be made for intolerances, allergies, and special requirements.

MINIMUM GUESTS

10 people for seated menus and 30 people for cocktail menus.

CHANGES IN GUEST NUMBERS

Guest numbers may be modified up to 72 hours in advance.

Additional guests are subject to availability up to 24 hours before the event.

DRINKS INCLUDED

Drinks included in the menu price are those consumed from the start of the meal until the service of the final course.

ADDITIONAL SERVICES

Premium drinks or customized menus—please consult our team.

