

A photograph of a campfire burning on a rocky beach. The fire is made of driftwood and sticks, with bright orange and yellow flames and white smoke rising. The background shows a calm ocean under a soft, hazy sky. The overall mood is serene and rustic.

BAHÍA BEACH

J A Z B A

**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.

