



BAHÍA BEACH

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GROUP MENU

MIN 10 PAX

MAYO - OCTUBRE

BREEZE MENU

SMALL BITES

(To share)

STRAWBERRY GAZPACHO

Strawberries and iced red berries

BROKEN EGGS WITH PIL PIL SAUCE

Eggs, shrimp, and shoestring potatoes

MAIN COURSE

BLUEFIN TUNA POKE

Exotic tuna salad with rice, tropical fruits, and an Asian-style vinaigrette

BEEF MACHETE

Beef ribs cooked in two stages, served with roast jus

SOMETHING SWEET

CATALAN CREAM WITH ANISE BISCUIT

FROM THE BAR

HOUSE SELECTION WINE

SOFT DRINKS

RED WINE SPRITZER

BEER

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

PRICE PER PERSON FROM 50€

**Menu prices are subject to change according to market conditions.*

TIDE MENU

SMALL BITES

(To share)

SEARED SCALLOPS

Flambéed with and served kimchi mayonnaise

TOMATO, AVOCADO & TUNA BELLY

Seasonal tomatoes, Axarquía avocado, tuna belly,
and house vinaigrette

MAIN COURSE

STEAK TARTARE

Lurra beef with classic tartare dressing

SEA BASS FILLET

Oven-baked sea bass with rustic-style potatoes
and toasted romesco sauce

SOMETHING SWEET

CHOCOLATE COULANT CAKE WITH PRALINE FILLING

FROM THE BAR

HOUSE SELECTION WINE

SOFT DRINKS

RED WINE SPRITZER

BEER

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

PRICE PER PERSON FROM 63€

**Menu prices are subject to change according to market conditions.*

EMBER MENU

SMALL BITES

(To share)

IBERIAN HAM & CHEESE

Platter of Iberian ham and cheese served with breadsticks and crisp crackers

CANTABRIAN ANCHOVIES

Anchovies in smoked butter

MAIN COURSE

THAI PRAWNS (NEMS)

Mixed greens, mint mayo, sweet chili, avocado cream, and tempura prawns

IBERIAN ACORN-FED PORK SECRETO

Grilled Iberian pork secreto cooked at 65°C

SOMETHING SWEET

LEMON PIE

Lemon sablé tart with meringue

FROM THE BAR

HOUSE SELECTION WINE

SOFT DRINKS

RED WINE SPRITZER

BEER

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

PRICE PER PERSON FROM 65€

**Menu prices are subject to change according to market conditions.*

PALAPA BEACH

JAZZA

COCKTAIL MENU

MÍN 30 PAX

COCKTAIL MENUS ARE ONLY AVAILABLE WHEN USING
A PRIVATE AREA.

CURRENT MENU

STRAWBERRY GAZPACHO

Fresh, well-balanced strawberry gazpacho

OCTOPUS "RUSA" SALAD

Creamy octopus salad, delicate and briny

SEA BASS CEVICHE

Sea bass marinated in citrus, fresh and vibrant

TUNA TARTARE WITH GUACAMOLE

Fresh tuna with creamy, well-balanced guacamole

CURED BEEF CROQUETTES

Soft, creamy cured beef croquettes with a crispy exterior

PRAWN FRITTER

Light, golden fritter with an airy texture

FLAMBÉED SCALLOPS

Intense and aromatic scallops flambéed to perfection

OUR BRAVAS

Crispy potatoes with our signature spicy sauce

SINGAPORE WINGS

Asian-inspired spiced chicken wings

GOURMET MINI BURGER

Juicy, flavorful gourmet mini burger

FROM THE BAR

HOUSE SELECTION WINE

SOFT DRINKS

RED WINE SPRITZER

BEER

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

PRICE PER PERSON FROM 75€

**Menu prices are subject to change according to market conditions.*



IBERIAN HAM

100% Acorn-Fed Iberian Ham
1000€



BBQ

Skewers of Chicken, Pork,
Chorizo, Black pudding & Corn
From €10 per person



CHARCUTERIE

Assorted Cured Meats & D.O.
Cheeses, served with Breads,
Fruits, Nuts, Olives & Pickles
From 800€



RICE

Senoret-Style Rice
Oxtail Fideuà
From €10 per person

**Consult minimum number of guests in each case.*

SUSHI



Uramakis Sushi rolls, tuna poké
or chicken karaage
From €15/pax

OYSTERS



ALive Oysters Shucker
Guillardeu n-2
From €15/pax

CAVIAR



Osetra Caviar with Blinis
From €30/pax

SWEET



Sweet Selection for the Biggest
Sweet Teeth
From €10/pax

**Consult minimum number of guests in each case.*

KEUMO



KEUMO, an innovative molecular gastronomy snack made with liquid nitrogen.

From 1.000€

SHOTS



Sweet or daring shots to add a spark to your event

According to selection

**Consult minimum number of guests in each case.*

WE CUSTOMIZE YOUR EVENT!

Taco Station, Fried Fish, Burgers & Hot Dogs, Churros with Chocolate, Pancakes...

Contact Us!

VEGETARIAN Y VEGAN

OPTIONS

CRISPY SWEET POTATO FRIES

Golden and crunchy, a light and flavorful bite

TEMPURA CARROT WITH SWEET CHILI

Tender, airy carrot with a sweet and spicy touch

EDAMAME WITH CHIMICHURRI & SOY

Fresh soy pods with aromatic seasoning, bold flavor

FALAFEL, TABBOULEH & HUMMUS

Mediterranean classics presented elegantly and creamy

GUACAMOLE & TORTILLA CHIPS

Ripe avocado with crispy chips, fresh and smooth

CAULIFLOWER STEAK TACOS

Spiced, juicy cauliflower served in gourmet tacos

BEETROOT & AVOCADO TARTARE

Delicate and balanced vegetable tartare with beetroot and avocado

CHICKPEA HUMMUS

Smooth chickpea cream, rich and naturally flavorful

ROASTED EGGPLANT WITH ROMESCO & PICKLED STRACCIATELLA

Tender eggplant with romesco sauce and stracciatella cheese

COLD VEGETABLE GAZPACHOS & CREAMS

Variety of fresh, light, and refreshing vegetable creams

MUSHROOM & VEGETABLE RICE

Creamy rice with mushrooms and vegetables,
deep and comforting flavor

BOOKING CONDITIONS

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.



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JAZBA

BEACH