

EN

BAHÍA BEACH

JAZZA



Vegetarian 🌿

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

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.



El sabor que nos une

APERITIF

Homemade vermouth 4

Own recipe, made with Martini products that we macerate in our barrel

Negroni 7

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

Aperol Spritz 7

Aperol, sparkling wine and a touch of soda

The Bianco 6

Martini bianco chilled in a shaker with mint and homemade pineapple puree

Sangría 17/ Jug | 4,20/Glass

(Classic, white and cava)



A hand holding a wine glass filled with red wine, with a blurred background of a wooden basket.

The Vinoteque

CAVAS, CHAMPAGNE AND SPARKLING WINES

	GLASS	BOTTLE
Libalis (Moscatel)	3.20	16
Xénius Brut-Cava	3.20	16
Champagne Moët & Chandon Imperial		100

Find out more.

Ask our team for our select drink menu

ROSÉ

	GLASS	BOTTLE
La Maldita D.O Rioja (Garnacha)	3	16
Pizarras De Otero D.O Bierzo (Mencía)		18
Cloe Rosado D.O Sierras de Málaga		22

WHITE WINES

	GLASS	BOTTLE
La Maldita D.O Rioja (Garnacha)	3	16
La Camioneta D.O Rueda (Verdejo)	3	16
Hombre Pez. D.O. Rueda (Verdejo)		17
PULPO D.O Rías Baixas (Albariño)	3.6	18
Martin Códax D.O Rías Baixas (Albariño)		20
Polvorete D.O Bierzo (Godello)	3.6	19
Javier Sanz D.O Rueda (Sauvignon Blanc)		22
Cloe Blanco D.O Sierras de Málaga (Chardonnay)		22
Anxo Martin D.O Ribeiro (Treixadura, Albariño, Godello)		25

RED WINES

	GLASS	BOTTLE
La Maldita D.O Rioja (Garnacha)	3.2	17
Azpilicueta Crianza D.O Rioja (Tempranillo, graciano y mazuelo)		18
Hacienda la Vizcondesa D.O Sierras de Málaga (Syrah, Cabernet Sauvignon y Merlot)	4.5	24
Condado de Oriza D.O Ribera del Duero (Roble)	3.4	17
Resalso D.O Ribera del Duero (Tempranillo)		21
Cair Cuveé D.O Ribera del Duero. (85% Tempranillo, 15% Merlot)		24
Pago de los Capellanes D.O Ribera del Duero. (Roble)		29
Malabrigo D.O Ribera del Duero. (Tempranillo)		41
Malleolus D.O Ribera del Duero. (Tempranillo)		45

This menu is born from a process of reinvention, adaptation and fusion of different culinary cultures within the same creative environment and always taking as a common thread the visual factor of surprising you.

With the same location as always, we want to continue offering the type of menu that everyone expects to find with exotic flavors.

The creation of this menu would not have been possible without the great work and dedication of our entire team.

**Special thanks to
Angy, Operations Chef and Lahcen, Gastronomic Chef.**

XAVIER NAVARRO



A quickle

Slice of sourdough bread 1.9€/person
(+Ali oli 1.00€)

- **The best olives in the world 5**
Fried and spicy

Eat with fingers 11
Korean chicken wings

Nachos Jazba
Half 9 / Full 14.5

Fried corn chips, BBQ sauce, parmesan sauce, cheddar and mozzarella cheese, guacamole, jalapenos and pico de gallo.

Beef jerky croquettes 10.5
soft croquette with Leon jerky

- **Sweet potato sticks 6**
Sweet potato fries with yogurt sauce

- **Another version of bravas 6.9**
Poached and fried homemade potatoes with exotic foam and spices with wakame

Foie & pasión 16
duck pad with passion fruit.

Beef tataki 18
Beef tataki, crudités, wakame and sesame sauce

Gazpacho 6

From the sea to the table

Brutal scallops 14

Born from an experience in Madrid. (4unit)

Spicy mussels 15

stir-fried vegetables and kimchi and cream

Tuna tartar 21

una, avocado and Japanese vinaigrette

Grilled octopus 31

potato, paprika and virgin olive oil





From the field

Artichokes in blossom 12

Grilled, Caramelised and foie.

4 egg yolks 15

Potatoes, puntilla and prawns

Eggplant 10.9

Roasted eggplant toast with salmon petals, cream cheese and red fruit ratatouille

Leaves. Fresh herbs and a few other little things

☛ Tomato and avocado 14

Tomato and avocado and spring onion

☛ Jazba Salad 16

seasonal fruits timbale with goat cheese and Thai vinaigrette

☛ Autumn Burrata 16

Pumpkin, burrata, sugared seeds, pesto and green leaves

El Cesar 16

lettuce, piped bread, crispy chicken, caesar sauce, roasted red peppers and parmesan cheese.

☛ Falafel Bowl 12.5

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

☛ Winter hummus 12.9

Chickpeas, beetroot, pita bread



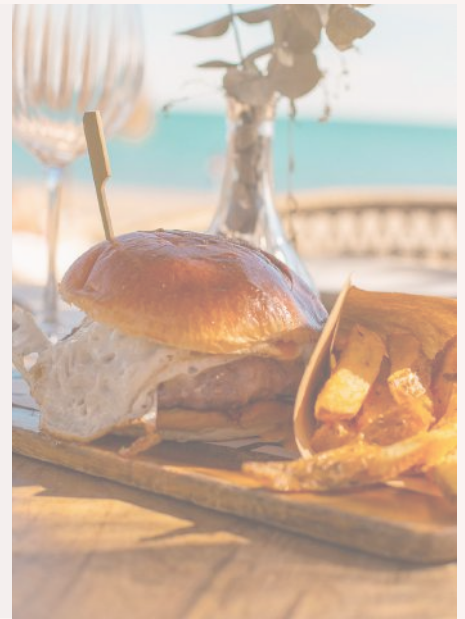
Bread corner

Jazba Burger 16

beef, poached onion, cheese, lettuce, bacon, egg, tomato and BBQ sauce

Taco las mañanitas 11

crispy shrimp, vegetables, corn, Japanese spring onion, Chinese cabbage and coriander



Rices

✦ **Black rice and octopus**
Min 2 person / 18.5 person
octopus and prawns with lime aioli

✦ **Seafood rice with fish and seafood**
Mín 2 person / 18.5 personn

✦ **Oxtail fideuá**
Mín 2 person / 18 person



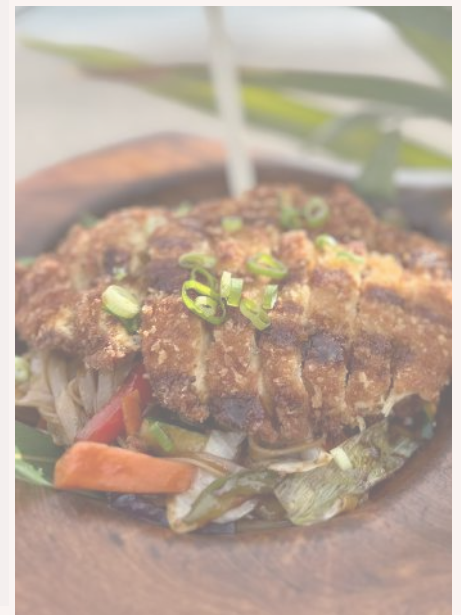
Woks, pastas and stir-fries

Yakisoba crispy chicken 17

Sautéed rice noodles, chicken crispy vegetables
(gluten free option)

Spicy prawns wok 16

Stir-fried, thai style with cracked peanuts





Roasted and fried

Grilled salmon 22

Grilled over thai wok

Bluefin tuna loin 35

Teriyaki tuna, mango and a few more tidbits

Codfish 21

Spinach and toasted mousseline

Fish skewer 19.45

Cut monkfish, Norwegian salmon and prawns.

Cuttlefish 21

Fried, coriander, pico de gallo, potatoe.

Malaga fried fish 13 14

Variety of fish

(calamaritos, squid, cuttlefish, rosada and prawns).



Our Meats

- ✦ Chicken brochette 18
- ✦ Iberian secret 21.5
- Cowboy lamb steak 31

STONE OPTIONS

Sirloin steak 28

Sirloin 31

Our BBQ

Friday to Sunday 1:00 p.m. to 9:00 p.m.

- ✦ Iberian sirloin scabbard 23
- Iberian pluma a 24
- Beff steak 55

Desserts

White brownie with pistachio ice cream 9

Remember our legendary dessert

Dark chocolate brownie 9

Vanilla and baileys ice cream

Ramen of piña colada, coconut ice cream. 9

Piña colada with anise touches

Chocolate coulant 9

Filled with praline and vanilla ice cream.

Torrija bestial 9

Torrija, lemon cream

Cheesecake 8.5

With blueberry compote

Tiramisú cream 9

Pineapple King 16

Pineapple stuffed with its own flesh and toasted Catalan custard

Happy birthday cake (4-6 people) 35



