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# PALAPA BEACH

J A Z B A



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

## APPETIZERS

### Homemade vermouth

4.5

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

### Negroni

8

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

### Aperol Spritz

8

Aperol, sparkling wine and a touch of soda

### The Bianco

7

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

### Sangría clásica

22/ Jug | 4.5/Glass



A photograph of a wine bottle on the left and a wine glass on the right, both containing red wine. The bottle has a white label with the text 'ONT' and 'Pio del Ramo'. The glass is partially filled with red wine. The background is a light, textured surface.

Our wine  
cellar

ONT  
Pio del Ramo

## CAVAS, CHAMPAGNE AND SPARKLING WINES

	GLASS	BOTTLE
Libalis (Moscatel)	3.40	17
Xénius Brut-Cava	3.40	17
Champagne Moët & Chandom Imperial		110
Champagne Moët & Chandom Rose		120
Champagne Moët & Chandom Ice Imperial		130

*Find out more.*

*Ask our team for our select drink menu*

## ROSÉ

	GLASS	BOTTLE
La Maldita D.O Rioja (Garnacha)	3.6	17
Pizarras De Otero D.O Bierzo (Mencía)		19
Cloe Rosado D.O Sierras de Málaga		23

## WHITE WINES

	GLASS	BOTTLE
La Maldita D.O Rioja (Garnacha)	3.6	17
La Camioneta D.O Rueda (Verdejo)	3.6	17
Hombre Pez. D.O. Rueda (Verdejo)		18
PULPO D.O Rías Baixas (Albariño)	3.9	19
Martin Códax D.O Rías Baixas (Albariño)		21
Polvorete D.O Bierzo (Godello)	3.9	20
Javier Sanz D.O Rueda (Sauvignon Blanc)		23
Cloe Blanco D.O Sierras de Málaga (Chardonnay)		24
Anxo Martin D.O Ribeiro (Treixadura, Albariño, Godello)		32

## RED WINES

	GLASS	BOTTLE
La Maldita D.O Rioja (Garnacha)	3,6	17
Azpilicueta Crianza D.O Rioja (Tempranillo, graciano y mazuelo)		18
Hacienda la Vizcondesa D.O Sierras de Málaga (Syrah, Cabernet Sauvignon y Merlot)	4.8	25
Condado de Oriza D.O Ribera del Duero (Roble)	3.8	18
Resalso D.O Ribera del Duero (Tempranillo)		21
Cair Cuveé D.O Ribera del Duero. (85% Tempranillo, 15% Merlot)		26
Pago de los Capellanes D.O Ribera del Duero. (Roble)		30
Malabrigo D.O Ribera del Duero. (Tempranillo)		44
Malleolus D.O Ribera del Duero. (Tempranillo)		48

We are one of those who think that time is the most valuable thing in this life, and you give it to us in each of your visits, for this reason we want to give you the best of ours, betting on getting to know you a little more every day, to bring you to the table products of kmo, of the Land, of our time.

**Loving our profession to make you happy in our house that is yours**

XAVIER NAVARRO





## A quickie

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

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

**Eat with fingers 12**  
Korean chicken wings

**Prawn Nems 11**  
Agridicantes con mayonesa de hierbabuena y aguacate.

**Our rusa 12**  
tuna belly, prawn, fried onion and piparra topping.

**Nachos Jazba**  
**Half 9 / Full 15.5**  
Fried corn chips, BBQ sauce, chili con carne, parmesan sauce, cheddar and mozzarella cheese, guacamole, jalapenos and pico de gallo

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

**Croquettes from house 11**  
Croquettes of the day and homemade

• **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.

**Gazpacho 6**

# *From the sea to the table*

## **Brutal scallops 17**

Born from an experience in Madrid. (4unit)

## **Spicy mussels 15.5**

stir-fried vegetables and kimchi and cream

## **Grilled octopus 31**

potato, paprika and virgin olive oil





## *From the field*

**Artichokes in blossom 16**

Grilled, Caramelised and foie.

**4 egg yolks 15**

Potatoes, puntilla and prawns

# Leaves. Fresh herbs and a few other little things

## 🍷 Tomato and avocado 15

Tomato and avocado and spring onion

## 🍷 Jazba Salad 16

seasonal fruits timbale with goat cheese and Thai vinaigrette

## 🍷 Autumn Burrata 16.8

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 14

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

## 🍷 Winter hummus 14

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 / 19 person  
octopus and prawns with lime aioli
- ✦ **Seafood rice with fish and seafood**  
Mín 2 person / 19 person
- ✦ **Oxtail fideuá**  
Mín 2 person / 18 person



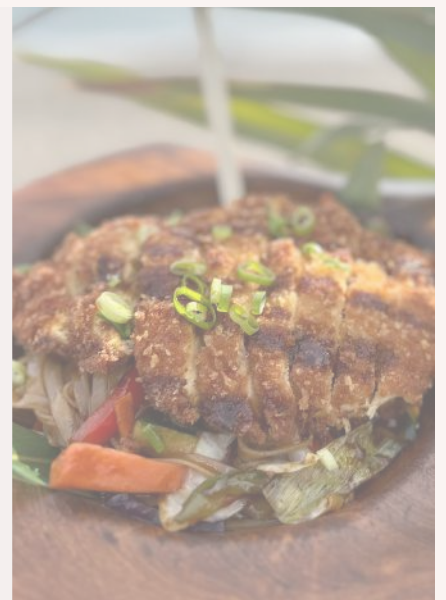
# Woks, pastas and stir-fries

## Yakisoba crispy chicken 17

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

## Spicy woks prawns 16

Stir-fried, thai style with cracked peanuts





## Roasted and fried

**Grilled salmon 23**

Grilled over thai wok

**Codfish 23**

Spinach and toasted mousseline

**Squid 33**

Fried, cri spy onion and padrón pepper

**Dorada 28**

Fried, to eat in pinches

## Our meats

✦ Chicken breast skewer 19

✦ Iberian secret 22

✦ Iberian sirloin 24

✦ Low loin 28

✦ Sirloin 31

✦ Steak 1k on the stone 55

✦ Cowboy lamb steak 33

## Fittings

Register 7

French fries 7

Green asparagus 7.5

Baby potatoes with mojo 6

# Our easternmost part

## **Tuna and avocado tartar 19**

Tartar marinated with soy, sesame oil and kimchi

## **Salmon tartar 17**

Marinated with lime mayonnaise, sesame oil, tenkasu, yuzu and ikura roe

## **Japanese style marinated 17**

Red tuna poke

Rice, red tuna, wakame, edamame, avocado, pickled onion, surimi, tamago and japanese vinaigrette

## **Salmon poke 16**

Rice, salmon, wakame, edamame, avocado, pickled onion, surimi, tamago and japanese vinaigrette





## HOSOMAKIS

4 unid / 8 unid

Tuna maki

10

Salmon Maki

8.9

Crab maki

10

Timed salmon

10

Salmon filling with a touch of cream cheese  
and teriyaki sauce

## FUTOMAKIS

4 unid / 8 unid

Spider roll

16.9

Fried soft shell crab, asparagus, cucumber,  
avocado and oak leaf, topped with Japanese  
mayonnaise and eel sauce



## URAMAKIS

4 unid / 8 unid

### Matsubagami roll

8.5 17

Shredded crab meat with Japanese mayonnaise, cucumber, crunchy onion and sweet chili

### Moeagaru

18

Spicy tuna with cucumber, chives and avocado topping, topped with a kimchi mayo and honey sauce.

### Niku foie

9 18

Asparagus, avocado, cucumber, cheese, covered with flambéed beef sirloin and caramelized foie.

### Lime salmon roll

8.45 15.5

Cream cheese, cucumber, mango, flambéed salmon, teriyaki sauce, roe, yuzu and a touch of lime.

# 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**

