

EN

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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' visible. A semi-transparent dark grey horizontal band is overlaid across the middle of the image, containing the text 'Our wine cellar' in a white, cursive font. 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.

Thai soup 9
Spicy prawns, mushrooms and coconut milk

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



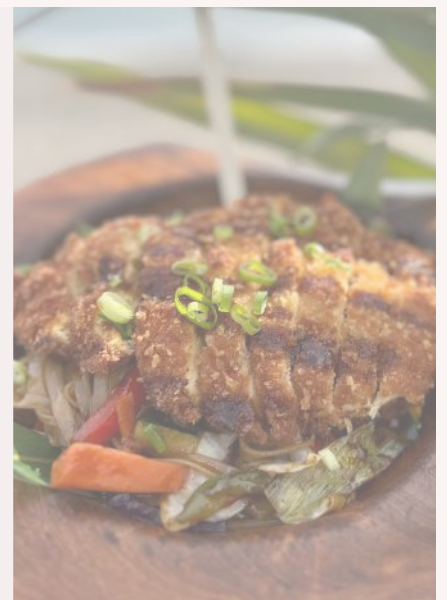
Woks, pastas and stir-fries

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

