

An aerial photograph of a beach. The top half shows the golden sand of the beach, and the bottom half shows the ocean with white-capped waves crashing onto the shore. The text is overlaid on the image.

**PALAPA BEACH**

J A Z B A

# **GROUP MENU**

**MIN 10 PAX**

**MAYO - OCTUBRE**

# ESSENCE MENU

## SMALL BITES

(To share)

### CURED BEEF CROQUETTES

Creamy croquettes filled with cured beef and smoked cheese

### CAESAR SALAD

Romaine lettuce, grilled chicken, Caesar dressing, sun-dried tomato, egg, crispy bacon, walnuts, and Parmesan crisp

## MAIN COURSE

### PRAWN CARPACCIO

Prawn with Nikkei vinaigrette

### IBERIAN PORK CHEEK

Slow-braised Iberian pork cheek in a vegetable ragout, served with mashed potatoes

## 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.*

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# 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**

## CHACINERÍA



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.*

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## 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

## **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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· LA TRIBU ·

# JAZBA

BEACH