

MENÚ BRISA

COCKTAIL TIME 1,3H

Coconut white garlic with grapes
Grilled scallop with Bloody Mary
Olive, anchovy and piparra drop
Tuna tartar in a nori seaweed wrapper
Thin shell with tiger's milk and pickled onions
Russian salad of sweet potato, pickles,
prawns and piparra
Carpaccio of Iberian prey on
Parisian potato and foie
Cecina and cream cheese croquettes
Malaga anchovy cartridge
Tenderloin of salmon teriyaki
Crab taco with poached onion,
smoked chilli mayonnaise and guacamole
Tenderloin of oxtail and Burgos aioli
BBQ chicken skewer
Gourmet burger

OUR WINERY

Vinos selección de la casa
Jarras cerveza
Aguas minerales
Refrescos

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

PRICE PER PERSON 68€

The prices of these menus are subject to
market price fluctuations.

BAHÍA BEACH

J A Z B A

ARE YOU READY TO MAKE IT UP?

At La Tribu Jazba we have the best
plans for your meetings, music, sea
and lots of partying
You sign up?

Check our programming

GROUP MENU MIN 10 PAX

Request information

951 50 51 00

(Every day 11am-3pm)

MAY - SEPTEMBER

MENÚ SAMBA

PICA PICA

BLOODY MARY

Gilda of anchovy

IBERIAN PREY NIGUIRI

Potato, carpaccio of pork and foie gras

SCALLOPS

Korean mayonnaise flambé

CESAR

Romaine lettuce, grilled chicken, Caesar sauce, sundried tomato, egg, crispy bacon, walnuts and parmesan crisp

THE PRINCIPAL

PICANTON

Roasted BBQ chicken enchilada with broken potato and flavoured and flavoured cream cheese.

REPOSTERY

Carpaccio de piña con crema catalana y helado de coco.

OUR WINERY

LA MALDITA D.O Rioja (Garnacha)

LA CAMIONETA D.O RUEDA (Verdejo)

CERVEZA

AGUAS MINERALES

REFRESCOS

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

PRICE PER PERSON 55€

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MENÚ MAREA

PICA PICA

JAZBA SALAD

Millefeuille of seasonal fruits with goat cheese, mango ice cream and thai vinaigrette.

LOBSTER RAVIOLI

No-nonsense pasta stuffed with lobster with american sauce.

CAULIFLOWER STEAK

Hummus, smoked and spicy chimichurri.

SCAMORZA

Grilled with basil and candied cherries

THE PRINCIPAL

COD FILLET

Spinach and toasted honey aioli mousseline.

REPOSTERY

WHITE BROWNIE WITH PISTACHIO ICE CREAM

A souvenir of our legendary dessert.

OUR WINERY

LA MALDITA D.O Rioja (Garnacha)

LA CAMIONETA D.O RUEDA (Verdejo)

CERVEZA

AGUAS MINERALES

REFRESCOS

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

PRICE PER PERSON 55€

The prices of these menus are subject to market price fluctuations.

MENÚ CARBÓN

COCKTAIL TIME 1,3H

Neapolitan and spicy olives

Iberian ham

Salmon tartar

Cecina and cream cheese croquettes

ESTACTION OF BBQ

Spicy corn on the cob

Grilled leeks with spring onion sauce

Skewered prawns

Grilled scallops with Korean mayonnaise

Grilled village chorizo sausage

Burgos-style black pudding

Skewers of torreznos (bacon)

Chicken skewers

SNACK

Cauliflower tacos

Hot dogs

Galician blonde hamburgers

REPOSTERY

Chocolate mousse

Cream and cream mantou

OUR WINERY

LA MALDITA D.O Rioja (Garnacha)

LA CAMIONETA D.O RUEDA (Verdejo)

CERVEZA

AGUAS MINERALES

REFRESCOS

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

PRICE PER PERSON 65€

The prices of these menus are subject to market price fluctuations.