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PALAPA BEACH

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GROUP MENU

MIN 10 PAX

OCTOBER- APRIL

SUKA MENU

SMALL BITES

(To share)

IBERIAN HAM AND CHEESE

Iberian ham and Reserva de la Sierra Cheese, cured for 24 months.

BROKEN EGGS WITH PIL-PIL SAUCE

Baby potatoes cooked in two stages with kimchi mayonnaise.

TUNA POKÉ

Exotic tuna salad with Asian-style vinaigrette.

THE MAIN

GOLD COD

Cod loin served on spinach with honey and La Vera paprika mousseline.

SOMETHING SWEET

CARAMELIZED MILLE-FEUILLE WITH CREAM AND LEMON PIE

OUR BAR

HOUSE WINE

BEER

MINERAL WATER

SOFT DRINKS

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

PRICE PER PERSON FROM 45€

**Menu prices are subject to market price fluctuations.*

ARUNA MENU

SMALL BITES

(To share)

CURED BEEF CROQUETTE

Thin slice of cured beef over a crispy croquette.

ASSORTED SUSHI

Tuna and salmon hosomaki.

IBERIAN TOMATO SALAD

Selected tomatoes, tuna belly, avocado, egg,
with honey and mustard vinaigrette.

THE MAIN

DUCK MAGRET WITH MUSHROOM RISOTTO

Duck breast with creamy mushroom risotto.

SOMETHING SWEET

CHOCOLATE COULANT WITH PRALINE

OUR BAR

HOUSE WINE

BEER

MINERAL WATER

SOFT DRINKS

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

PRICE PER PERSON FROM 50€

**Menu prices are subject to market price
fluctuations.*

TRIBU MENU

SMALL BITES

(To share)

ACORN-FED IBERIAN HAM AND CHEESE BOARD

Iberian Ham, bread with tomato, and sheep's milk cheese cured for 24 months.

MEAGRE CEVICHE

Meagre, tiger's milk, and toasted corn.

FOUR EGG YOLKS, MUSHROOMS, AND PRAWNS

Free-range eggs, mushrooms, prawns, and potatoes.

THE MAIN

SURF & TURF SEA BASS LOIN

Sea bass, Iberian pork secreto, "chanfaina", and roast sauce.

SOMETHING SWEET

TORRIJA BEAST

OUR BAR

HOUSE WINE

BEER

MINERAL WATER

SOFT DRINKS

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

PRICE PER PERSON FROM 55€

**Menu prices are subject to market price fluctuations.*

JAZBA MENU

SMALL BITES

(To share)

OYSTERS

Gillardeau No. 2 oysters with ponzu and kombu.

FRIED OCTOPUS

Octopus, kimchi, wakame, and wasabi ice cream.

NEAPOLITAN BURRATA

Burrata, roasted cherry tomatoes, semi-dried tomato, cashews, and basil caviar.

THE MAIN

SHANK AND OXTAIL

1 kg slow-cooked osso buco in two cooking stages, served with its own jus.
(1 per every 2 guests)

SOMETHING SWEET

WHITE BROWNIE WITH WHITE MELTED CHOCOLATE

OUR BAR

HOUSE WINE

BEER

MINERAL WATER

SOFT DRINKS

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

PRICE PER PERSON FROM 60€

**Menu prices are subject to market price fluctuations.*

TERMS AND CONDICIONS

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.

