

# Beach Club



## Starters

Euros (€) HB

Iberian ham..... 27,65... 11,50

Crystal bread ..... 6,40... 6,40



Salmorejo or Gazpacho..... 8,95.... Incl.



Canarian tomato,  
tuna and onions from  
Lanzarote salad ..... 15,75.... Incl.



Salad of cucumber, red quinoa,  
feta cheese, avocado cream  
and grapefruit ..... 14,90.... Incl.



Assortment of seafood  
of the day (min. 2 Pax)..... s/m..... s/m



Bouillabaisse soup.....12,85.... Incl.



Mussels marinera style... 17,90.... Incl.



Free-range eggs, imperial  
caviar and ratatouille ..... 28,90.. 12,00



Gratinated seafood  
cannelloni ..... 17,90.... Incl.



Homemade Iberian  
ham croquettes..... 13,75.... Incl.



Squids Andalusian style.. 19,90.... 4,50



Canarian potatoes and mojos  
(spicy pepper sauce) ..... 12,90...12,90

[Consult with the maitre]

Grilled seasonal vegetables  
with olive oil..... 14,10.... Incl.

## Rices - Fish - Meat - Pastas



# THE BEACH CLUB SPECIALTIES

Minimum two pers. • price per pers.

Fish & seafood paella..... 21,50... 6,00



Lobster soup rice..... 37,10.. 15,00



Vegetables paella.....19,10.... Incl.



Mixed paella..... 19,45.... Incl.



Valencian paella.....19,10.... Incl.



Fresh fish in salt  
or baked  .....34,60.. 14,00



Norwegian salmon,  
butter, capers and lemon 23,95.... Incl.



Corvina Donostiarra  
style   ..... 27,45.... 4,50

Grilled Wreckfish,  
mashed potatoes  
and caviar    ..... 32,95.. 14,00

Grilled Canadian lobster ... s/m..... s/m



Baked Coquelet chicken,  
potatoes and green  
leaves ..... 23,35.... Incl.



Sauteed sliced Tenderloin  
with Jeréz sauce  ..... 23,95.... Incl.

Angus entrecote..... 36,00... 15,30

Madurated bone-in  
ribeye..... 34,00... 14,30  
(min. 2 pers. - per pers.)



Linguini frutos di mare.... 18,95.... 4,50



Spaghetti carbonara  
with grated truffle..... 14,65.... Incl.



Papardeles, clams,  
broccoli and fish broth  
reduction..... 16,85... 4,00



French fries ..... 4,50.... 4,50  
[Consult with the maitre]

Bread and butter service... 2,85.... Incl.  
[Consult with the maitre]

- We inform you we have a menu specially designed for vegans. Please ask our restaurants staff for our menu.
- We only collaborate with suppliers who have the certification of traditional and sustainable fishing.
- Should you need any assistance, please ask our staff.
- The oils used are olive, sunflower and 100 % vegetable fat.

According to the European Regulation EC 1169/2011 on the proper labeling of food allergens, we offer the following guide in order to inform you in a simple way the different icons for each allergy.

Our establishment can not guarantee the total absence of any allergen traces not discribed as ingredients of ours dishes. Therefore if you are allergic or intolerant to any ingredient, please be so kind to contact our restaurants staff for more detailed information.

Thank you

### Contains:

 Tree nuts	 Soybeans
 Milk	 Eggs
 Fish	 Lupins
 Sesame seeds	 Mustard
 Peanuts	 Sulphite and sulfur dioxide
 Molluscs	 Celery
 Crustaceans	 Gluten

**Taxes are included**



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